

RAS Learning Trip to Taipei, Taiwan (19 – 23 June 2017)

Learnings Summary

DAY 3: 21 June 2017, Wednesday

Site visit to Victory Kitchen (胜利厨房)

- Importance and benefits of having a professional to plan, conceptualise and build a central kitchen
- High efficiency kitchen to enable a social enterprise without seeking donations
- Monitoring operations using data analytics and Cloud system
- Small central kitchen that is well automated and equipped

Site visit to Oriental Best (欣光食品)

- How a strong R&D team is able to achieve production of RTE and RTC food that has long shelf life without compromising the taste and quality
- High volume of production with minimal manpower
- High quality RTE and RTC meals can be customised and supplied to restaurants to cut down preparation time
- SOP at every station in the plant makes the job role easier

Site visit to Mansui Taiwanese Restaurant (满穗台菜)

- Noodoe - a small yet innovative product that can improve staff workflow and customer experience
- Cut down from 3 trips to 1 for staff to bring to customers what they need
- Creates and undistruptive customer experience