

Case :
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Country :
The Netherlands

Sector :
Food – Industrial Bakeries

Company :
A big Dutch retailer that has its own in-house industrial bakeries (12 locations).

Type of intervention :
Train bakery directors and their supervisors in EffCo methodology and coach them while they effectuate the EffCo project themselves.
Development and implementation improved 360° management control system.

Project Goal:
Train all the managers and supervisors, so that they could do the EffCo project themselves in their resp. individual bakeries.

What did we do?
We trained +/- 50 managers and supervisors and prepared them to do in each individual bakery a full EffCo project, aimed at improving work processes, active supervision and pro-active management. We coached them throughout the whole process. Then we developed an auditing system : every year, since 1998, every bakery gets audited. If they succeed, they receive the EffCo Efficiency Certificate.

Results :
The best bakery already received its 5th annual EffCo Efficiency Certificate.
Later EffCo made some very successful feasibility studies of both client's **Restaurants** and **Stores** that helped the client with the making of strategic decisions.