

Name _____

OPTIMIZING EFFICIENCY

Directions: Answer the questions below.

Round 1:

List one change you will make to your process.

In one sentence, describe how this change is expected to improve your process.

Round 2:

List one change you will make to your process.

In one sentence, describe how this change is expected to improve your process.

Round 3:

List one change you will make to your process.

In one sentence, describe how this change is expected to improve your process.

After All Rounds Completed:

List two things that contributed to the success of your team.

- 1.
- 2.

How did your team adapt and change its plan along the way?

DIRECTIONS SHEET

COOKIE ASSEMBLY LINE TASK

Read the directions below as you work to plan your assembly line.

Rules:

1. You may use chunking, cross-training, or any other method you have learned this week or believe will be useful.
2. If you find a process to be inefficient, it is okay to change it during the game as long as your team agrees.
3. Each customer's order must be filled by the end of the day.
4. The day will last 20 minutes.
5. If the cookie does not meet the customer's specifications, it will be sent back.
6. Place the cookie and the order sheet together at the end so customers know which cookie is theirs.
7. Each order should be presented to the customer on a paper plate/napkin.
8. At the end of the day, the winning team will be the team with the most complete and correct cookies. When the time is up, cookies that are in the assembly line do not count.

Points:

- Correctly made order delivered to customer: 1 point per cookie
- Incorrect order delivered to customer: -2 points per cookie (can earn back 1 point per cookie if corrected)
- If a team finishes before the timer, it receives an additional point for every full minute under the 20-minute time limit
- It is possible to have negative points at the end of the game

Considerations:

1. Your team will have little room for error. Once you spread frosting on a cookie or put sprinkles on, they are difficult, if not impossible, to remove. Plan for what you will do in those situations.
2. Be aware: some customers may make an order, then decide they want to change it!
3. You will get the same amount of ingredients as other teams. When your ingredients run out, so does your work. Don't let an ingredients shortage cause your production to halt!

COOKIE TEMPLATES

