

ABSTRACT

The research work was conducted to investigate the production loss at the critical points of the noodle plant. Hourly based data collection was commenced to identify critical points of the production line. Identified critical points were fryer, cooler, take out conveyer, feeder machine, seasoning conveyer and packing machine. The losses at the metal detector and feeder machine conveyer were negligible with respect to the other points.

Technical errors of the machines, maintenance problems, production materials and ingredients problems, climatic changes and manual operations are the main reason for the production losses. Preventive measures were suggested for each critical points and possible preventive measures were implemented. Again hourly-based data was collected and continued.