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# D.T.2.3.1 Mechatronic assessment tool-kit

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## Deliverable D. T2.3.1: Mechatronic assessment tool-kit

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**Work package T2:**  
Developing tools to improve competences in food sector

**Activity:**  
Questionnaire-related tool focused on technology process control improvements related on cost efficiency, quality assurance or risk management.

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PP	Restricted to other programme participants	
RE	Restricted to a group specified by the consortium	
CO	Confidential, only for members of the consortium	

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## 1. Introduction

The objective of Task 2 of the I-CON project is to develop tools and techniques to improve competences and skills of food related SMEs through cross-sector related tools and techniques.

In the previous phases of the I-CON project, advanced tools and techniques were identified (D.T2.1.1: Analysis report of existing advanced tools and techniques.) and good practice cases studies were collected (D.T2.2.1: Good practice guidelines; D.T2.2.2: Regional good practice case reports and D.T2.2.3: Handbook tool) in order to provide support to the SMEs.

Based on the collected cases and existing tools, BIZ-UP elaborated the Deliverable D. T2.3.1: Mechatronic assessment tool-kit which helps to identify the gaps in the operation of the SMEs and in the same time provide possible solutions to them.

Within the framework of Activity A.T2.3- Developing assessment tools, two other SME assessment tool-kits were prepared by CBHU and UNISEF:

- Deliverable D.T2.3.2- Food safety and quality assessment tool-kit (Campden BRI Hungary).
- Deliverable D.T2.3.3- Design assessment tool-kit (UNISEF).



## 2. Mechatronic assessment tool-kit

### 2.1. First step: Basic information

#### 2.1.1. Basic data

- a) Name of company
- b) Name of company representative
- c) Position of company representative
- d) Date of interview

#### 2.1.2. Information about company

- a) What is the company's core activity?
- b) What is the turnover (last fiscal year)?
- c) What is the number of employees in your company?
- d) How many employees work in which areas in your company, e.g. engineering, production, packaging, commissioning, technics, maintenance, administration?
- e) Which products or product groups do you manufacture or process in your company?



### 2.1.3. Information about production process

- a) Intensity (production output): How many products do you manufacture/process?
- b) Intensity: What is your estimate of the utilization rate (in percent) of your production plants?
- c) Automation: How much do you rate the degree of automation of your company (in percent)?
- d) Characteristics: What are the specific characteristics of your production process?
- e) Challenges: What are your challenges in the production process?

### 2.1.4. Collection of already used mechatronic solutions

- a) When you think about your entire production process: in which phases / areas are mechatronic technologies already used?  
e.g. automation, robots, inline quality control, IT applications, ...
- b) In which areas could there be potential for improvement?  
e.g. Quality control, production process, automation including internal logistics, IT, electrical/mechanical engineering



## 2.2. Second step: Select one of the specific topics

### 2.2.1. Inline quality control

- a) How do you guarantee the quality of your products?
- b) Do you have some issues with the quality of your products?
- c) Which strategy do you apply for quality assurance?
- d) Do you have a quality management process implemented in your company?
- e) Which tools do you use for quality control?
- f) Do you have an inline quality control in your production process?
- g) How do you handle production disturbance?
- h) (How) do you prevent production disturbance?
- i) In which process step do you want/need to improve quality?
- j) Which parameters of the product do you need / want to observe?
- k) Which parameters of the process do you need / want to observe?
- l) Do you have to fulfill quality regulations, standards and/or laws?



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- m) Do you use image processing for quality control?
  - n) Do you use spectroscopy for quality control?
  - o) Which other sensors do you use for quality control?
  - p) Do you have (certified) quality managers?
  - q) Is there a need for qualification of your employees regarding QM?



### 2.2.2. Optimizing production processes

- a) Do you produce mainly manually or at least partly automated?
- b) Do you have mainly mass production or many different products or product variants?
- c) Do you have many different process steps?
- d) Is your processes scalable to a larger scale?
- e) Are the suppliers located locally or global?
- f) Do you have a local warehousing or get the products just-in-time?
- g) Is your ordering process done automatically (e.g. production machine orders raw material individually)?
- h) Have you already implemented optimizations in your supply chain?
- i) Do you see potential for further increasing the quality of your products?
- j) Do you see potential for further increasing cost efficiency?
- k) Do you see potential for further increasing volume capacity?
- l) Do you see potential for further optimizing product performance?





### 2.2.3. Automation of Production

- a) How is your automation status today (totally manual, hand tools, flexible machines, robots, fully automated or even I 4.0)?
- b) Do you have many repetitive routine tasks?
- c) Do you have some special process steps, which cannot be automated?
- d) Do you see potential for further automation in your production?
- e) What are the main areas where you see potential for further automation?
- f) Is a fully automatic workflow desirable (Industry 4.0)?
- g) Do you see the opportunity to implement automated purchasing?
- h) Do you trace your (semi-finished) products with e.g. bar code or RFID?
- i) Do you see the opportunity to implement automated in-house logistics, e.g. from warehouse to machine?
- j) Do you see the opportunity to implement automated delivery?
- k) Do you see potential to increase competitiveness with automation?
- l) Are your employees educated in the field of automation?



#### 2.2.4. Information Technology

- a) Which digital processes have you implemented in your company?
- b) Which IT activities and services are carried out in you company or have been outsourced?
- c) In which IT related areas do you see potential for improvement?
- d) Do you trace the products digitally from arrival to delivery?
- e) Do you have an integration of your planning and production processes?
- f) Do you use an enterprise-resource-planning (ERP) system?
- g) Which parts are already implemented in the ERP system - whole process from purchase of goods to selling of final product or only production or only order processing?
- h) Do you store process parameters in a database?
- i) Do you store product parameters in a database?
- j) How long do you need to store the (big) data?
- k) Do you analyze the (big) data?
- l) If yes, is the analyzed data used to improve the production parameters?



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m) Do you use cloud services?

n) Do you apply simulation tools for e.g. product/process development, production/process planning, virtual commissioning ?



### 2.2.5. Mechanical/Electrical engineering in food producing industry

- a) Do you have a mechanical/electrical engineering department in your company?
- b) What is the purpose of this department: only maintenance and service or also construction and engineering of parts, or machines?
- c) Do you (plan to) outsource mechanical/electrical engineering?
- d) Which machines do you use in your company, off-the-shelf or special machinery?
- e) Do you have a special supplier for tool / machines?
- f) Do you have to meet special hygiene-standards , special regulations, standards, laws?
- g) Do you have a wet environment (e.g. splashing water ...)?
- h) Do you need an uninterrupted cooling chain?
- i) Do you have some hot process steps (e.g. boiling, frying ...)?
- j) Do you need to handle hazardous products?
- k) Do you have a need for explosion-proof machinery?

### 3. Reference

The mechatronic assessment tool-kit has been developed together with University of Applied Sciences Upper Austria (Fachhochschule Oberösterreich).