



#### Outline

- Pricing vs. Costing
- Seasonality of Meat Processing
- Measuring Performance

# How do you know how you're doing

- "I check my bank account balance every week."
- "I ask my accountant."
- "We're in the black at the end of the year."
- "Work like hell to get to get as much done as possible."

## How do your make \$\$?

## Make Money:

Weight X Price ≥ COG + Overhead

#### Lose Money:

Weight X Price ≤ COG + Overhead

- Cost of Goods = (Labor) + packaging (+ spices, etc.)
- · Overhead: indirect expense allocated to process area

## **Common Questions**

- I don't know my overhead?
  - Ask accountant to allocate to work areas based on laborhours, or sq.ft. or cost of Property & Equipment, or make up based on volume
- My employees work all over the place?
  - Allocate wages to work areas on a % basis

# 4 Ways to Change the Equation

1 & 2) Decrease Cost of Goods or Overhead

Weight X Price ≥ COG + Overhead

3 & 4) Increase Price or Weight (throughput)

Weight X Price ≥ COG + Overhead

#### Common Decisions:

• Conventional Wisdom: Reduce Operating Expense – it's the easiest to control.

	Current	After Cut	
Sales	100	100	
Raw Mat'l	-10	-10	
Throughput	90	90	
Direct Labor	-40	-30	
Overhead	-40	-40	
Net Profit	10	20	
	Percent Increase	100%	

Source: Mike Willet, Iowa State University - CIRAS

### Common Decisions:

System wisdom: Increase Throughput

Current	After Increase	•
100	125	
-10	-12.5	
90	112.5	
-40	-40	
-40	-40	
	<b>N</b>	
10	32.5	
Percent Incr	ease 225%	
	100 -10 90 -40 -40	100 125 -10 -12.5 90 112.5 -40 -40 -40 -40

Source: Mike Willet, Iowa State University - CIRAS

# Raising Price vs. Throughput: Understanding your Market

- "If you're too busy, you're too cheap."
  - Seasonal variation in demand seasonal variation in price
- · Can't or Don't Want to change Price:
  - Weight X Price = COG + Overhead
  - Solve for weight
  - Set Production Goals

# **Setting Production Goals**

- What you need to know:
  - Cost of Goods = (Labor) + packaging (+ spices, etc.)
  - Amount of overhead allocated to area
  - Price of product

Weight X Price = COG + Overhead Solve for weight

#### **Common Questions**

- I can't process that much in a day?
  - Raise prices, add more people, production incentives
- I don't have room for that much meat?
  - Analyze system for bottlenecks (common: carcass cooler and smokehouse – discussed later)
- Conflict of interest for people to work faster?
  - Minimum hour guarantee, production incentives
- Some times of the Year are SLOW
  - Seasonal scheduling strategy (discussed later)

## **Production Goals**

Tuesday, March 16<sup>th</sup> 27 Beef, 14 People

-9 AM – 8 Beef Done

-11 AM - 15 Beef Done

-1:30 PM - 23 Beef Done

-3:10 PM - Done

#### **Production Goals**

Monday, April 5<sup>th</sup> 23 Beef A & 10 Beef B, 10 Cutters

-9 AM - 10 Beef A Done

-11 AM - 15 Beef A Done

-Noon - All 23 Beef A Done

-1:30 PM - 5 Beef B Done

-3 PM – Done

## Production Goals - Very Small Plant

Saturday, April 10<sup>th</sup> 4 Custom Beef, 5 people

-9 AM - 1 Beef

-11 AM – 2 Beef

-2 PM - 3 Beef

-4 PM - Done

## **Beef Seasonality Strategies**

- Price difference
  - Fall vs. Spring
  - Surcharge if you don't bring animals in Spring
- Coordination
  - Take a slot in the Spring get a Fall guarantee
  - Annual producer meeting
  - Book month 6 months out, book week 2 months out



