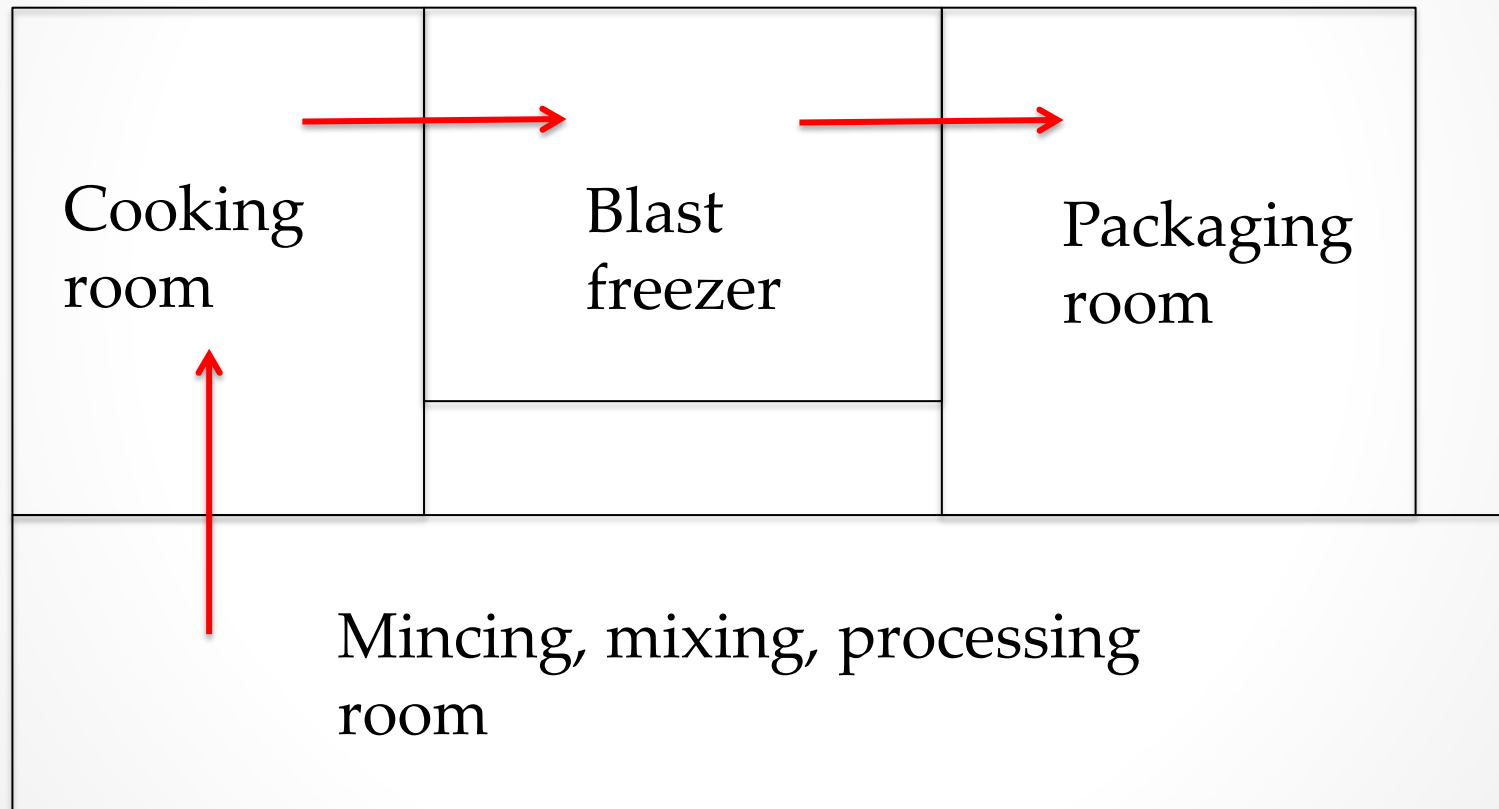


Japanese Food Industry Field Study for AMS 2018

Zwe Ye Htut (Ivan)
Singapore

CASE STUDY: Workflow of a Singapore company



CASE STUDY: Eat & Co. (Japan)

| | | | | |
|---------------------------|---------|---------|----------|-----------------------|
| Processing into gyozas | Cooking | Cooling | Freezing | Weighing & packing |
|---------------------------|---------|---------|----------|-----------------------|

Implications of batch processing

- Need for more manpower
 - Unemployment?
- Need for more Critical Control Points to be monitored
- Delay of a downstream unit process causes delays in the upstream unit process

Singapore Company



Market

| | | |
|-----------------|------------------------|------------|
| Capitalization: | SGD 5.6B (~460.6B JPY) | ~16.9B JPY |
|-----------------|------------------------|------------|

| | | |
|----------|------------------------|-----------|
| Revenue: | SGD 1.7B (~139.8B JPY) | 26.3B JPY |
|----------|------------------------|-----------|

Food Section

| | |
|----------|-------------------------|
| Revenue: | SGD 946.6M (~77.8B JPY) |
|----------|-------------------------|

Source: Respective latest annual reports

Time Frame

- Implementation of a different philosophy and corporate culture
- Not a popular policy to enforce it on companies
- Incentives & encouragements

A top-down view of a plate of dumplings. The dumplings are arranged in a circular pattern on a dark plate. To the right of the plate is a small bowl of dipping sauce, which is dark and contains some red and yellow ingredients. Two wooden chopsticks are placed diagonally across the bottom right of the image. The background is a light, neutral color.

Thank you