

Commercial Manufacturing Practices

There are many different methods of production used in the food industry; the method used will depend on the food product being produced.

Batch Production



Batch Production: This method is used:-

- Where quantities of an item are sold regularly for example a local baker producing many batches of specialist loaves each day for sale in local shops.
- When the size of the market for a product is not clear.
- Where there is a range within a product line. A certain number of the same goods will be produced to make up a batch or run, for example at Gregg's Bakery they will bake a certain number of chicken bakes.
- This method involves estimating the amount of customers that will want to buy that product.
- Batch production will involve producing and storing the components which will make up the end product.
- Batch production can respond to market demand and switch to making a different product.