

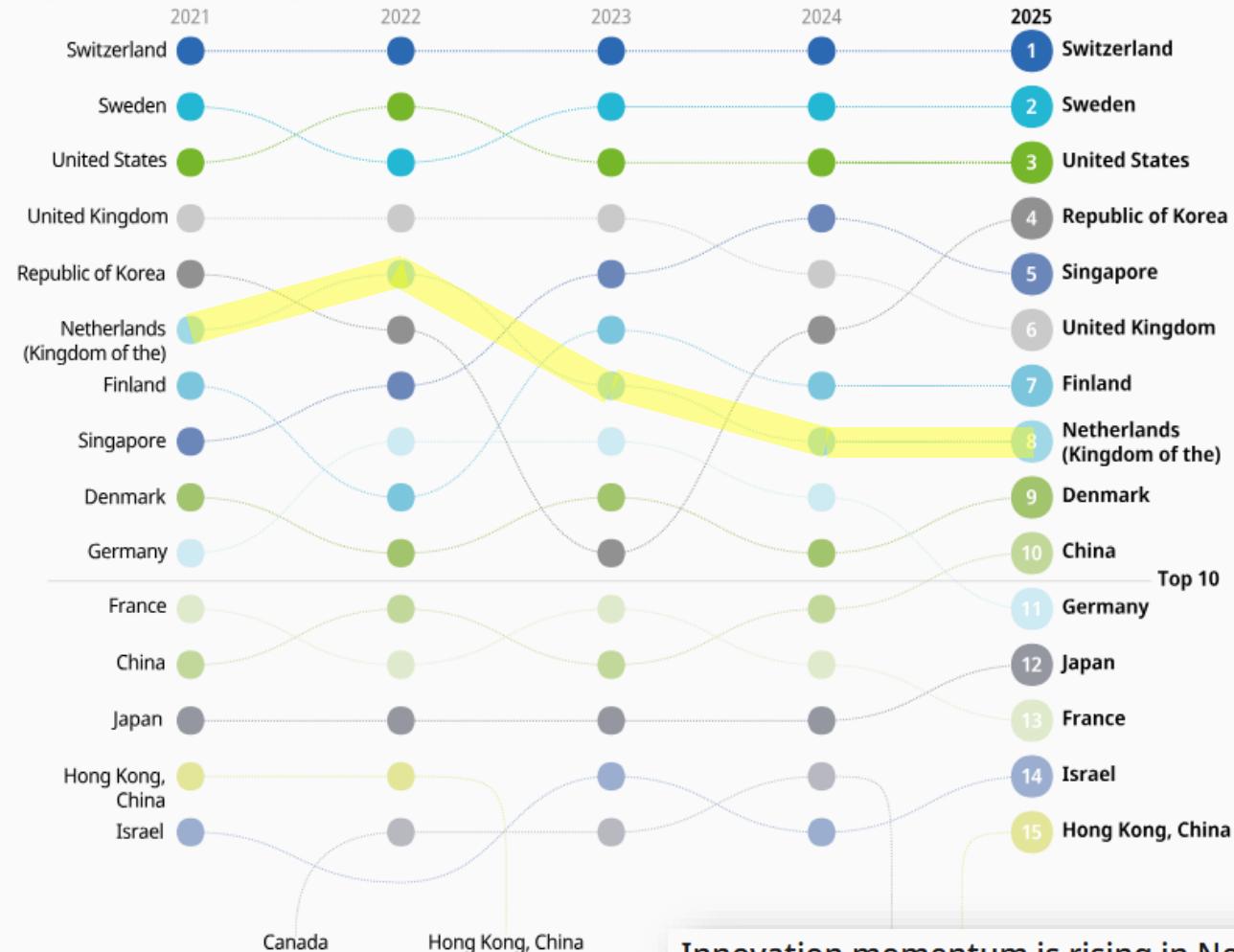


ELICIT  
ONLINE

*How to capture knowledge*

# The Dutch knowledge industry

Figure 1 The GII dynamo: the top 15 innovators, 2021–2025

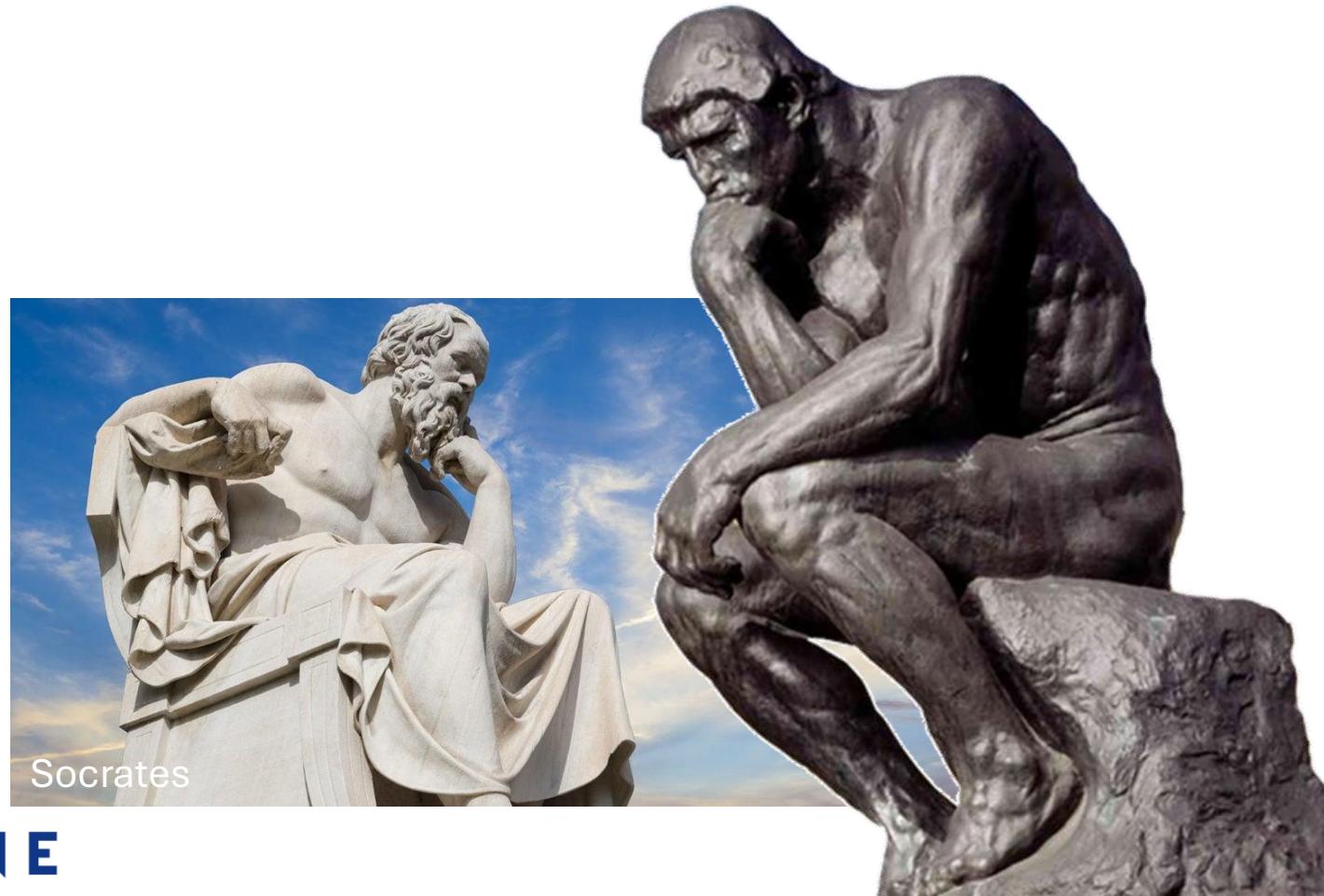


Innovation momentum is rising in Northern Africa and Western Asia – especially in the Middle East – and in Sub-Saharan Africa

# How to capture knowledge

1. What
2. Why
3. Where

Focus?



Socrates

# ELICIT Online



**Wouter Schotborgh**

Director

Mechanical Engineering



**Milou Kolkman**

Account manager Food  
Food Technology

# Focus (1): process and manufacturing industry



# Focus (1): today: food innovators!



BÜNGE



Buteressence  
Connects flavors and food

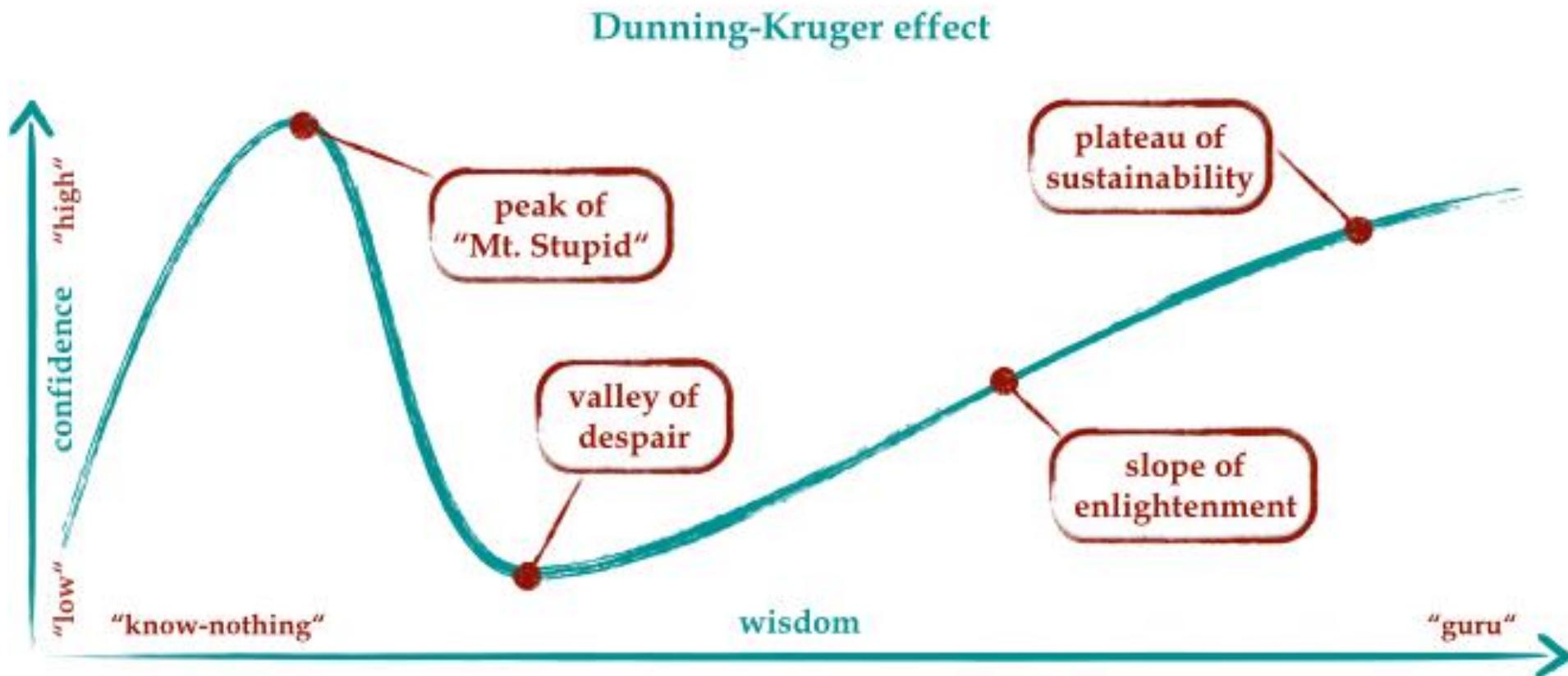


dsm-firmenich •••



## Focus (2) - what: decision-making

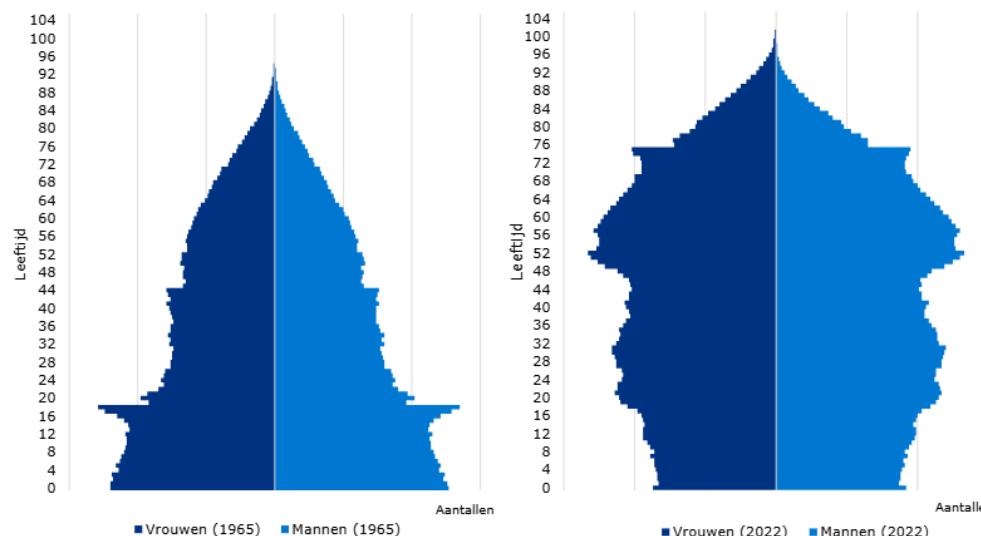
What knowledge do you need to make good decisions?



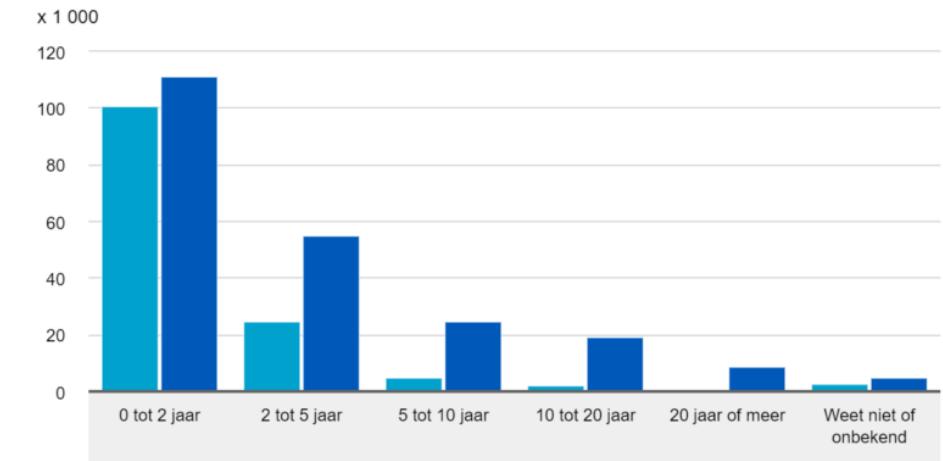
# Focus (3) - why: peak production performance

1. High product quality
2. High process quality

While dealing with...



Aging workforce



Higher job turn over



## How to capture knowledge, with focus

1. What: decision-making
2. Why: peak production performance
3. Where: in the head of the experts in decision-making

→ How to capture knowledge: interviews!

# Reality... do you recognize

1. Experts are leaving the workforce. Next year?
2. **Maintenance? Operations (processing/packaging)? Process technologists? R&D? Product Development?**
3. Fewer people to replace them.
4. Increasing staff turnover.
5. Training and gaining experience takes a lot of time.

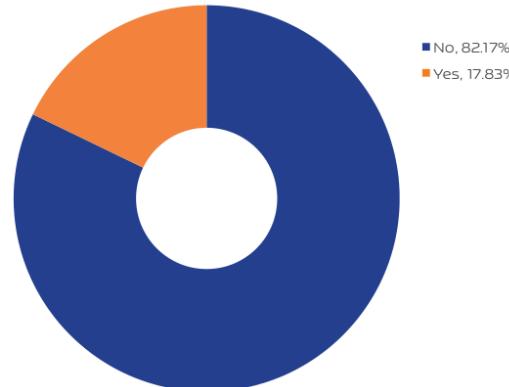


# Reality... do you recognize

Consequence:

1. Staffing problems: quantitative and qualitative.
2. Product deviation → rejection.
3. Disruption of processes → standstill. Do you know what standstill costs per hour?

Do you know the average cost of downtime per hour for your organisation?



60% of respondents experienced unplanned downtime in the last year.

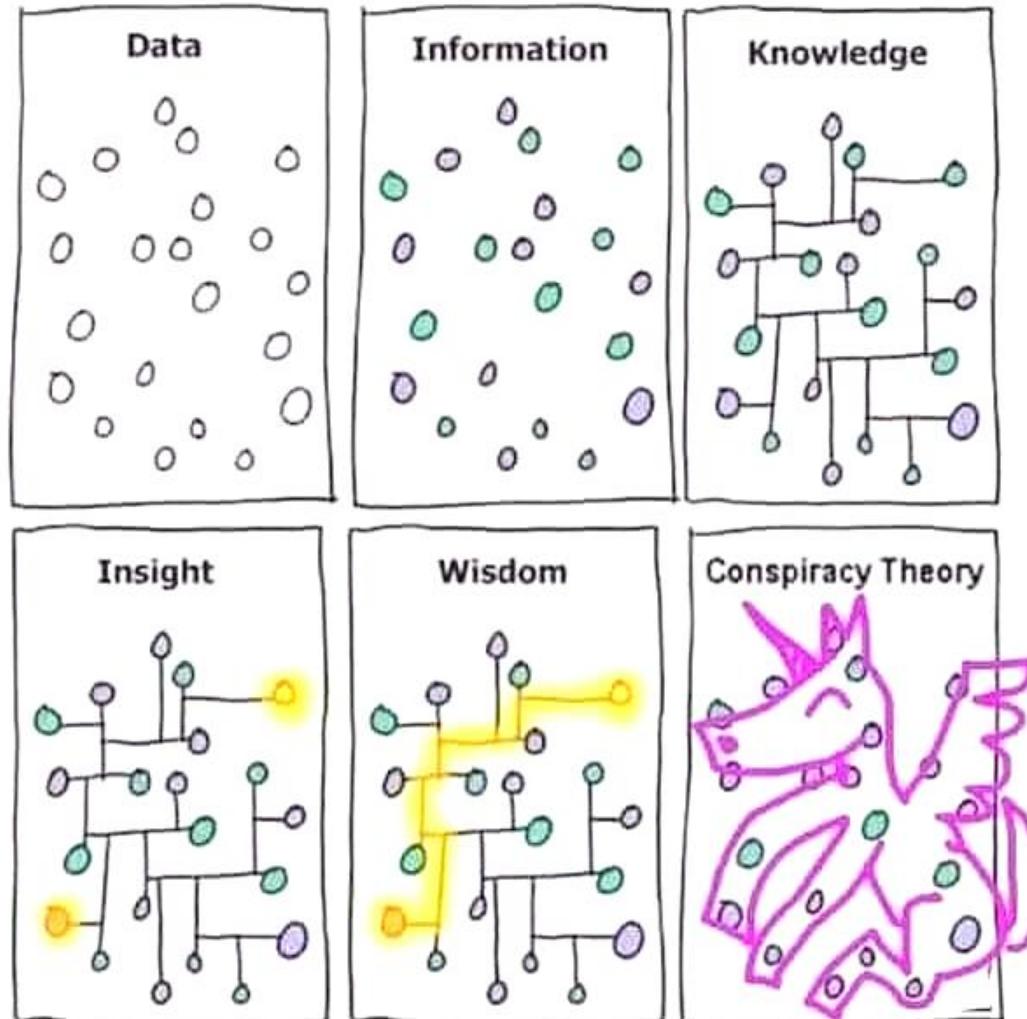
What are the average costs of downtime per hour?

The most common average cost of an hour of downtime was 1,000 euros. But the overall range of costs per hour of downtime varies significantly with some companies even stating that downtime cost isn't an issue. **The overall average is 4,860 euros per hour of downtime.**



# “Knowledge”

1. Data: 5
2. Information: dosage = 5 l/min
3. Knowledge/insight:  
dosage → moisture → shelf life
4. Wisdom:
  1. If moisture is too high
  2. Then reduce dosage
  3. To prevent shelf live problem
5. Conspiracy Theory:
  1. John thinks ....
  2. Peter is convinced that ...



# How to capture knowledge

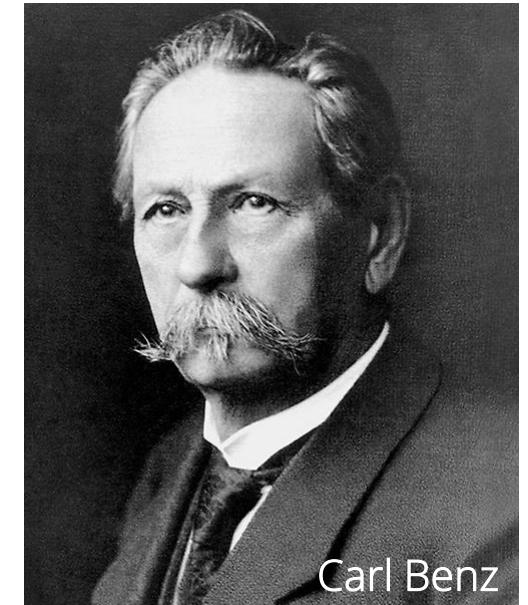
1. Too much...
2. Too complex...
3. Useful thing to understand: the mind works in the same way. It knows the essentials.



Arthur Davidson

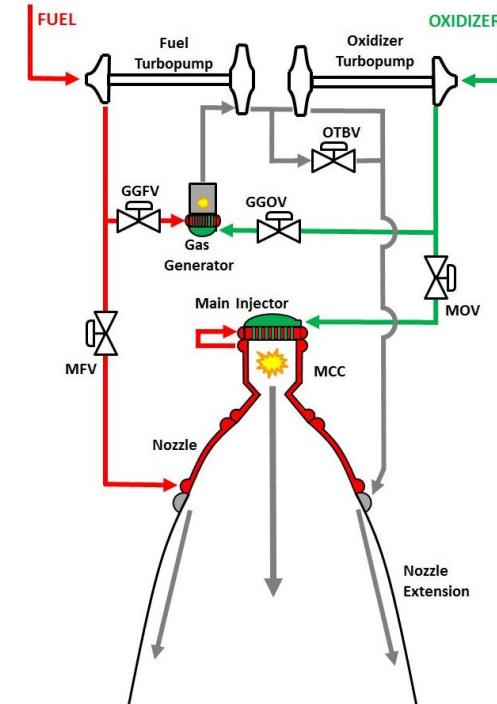
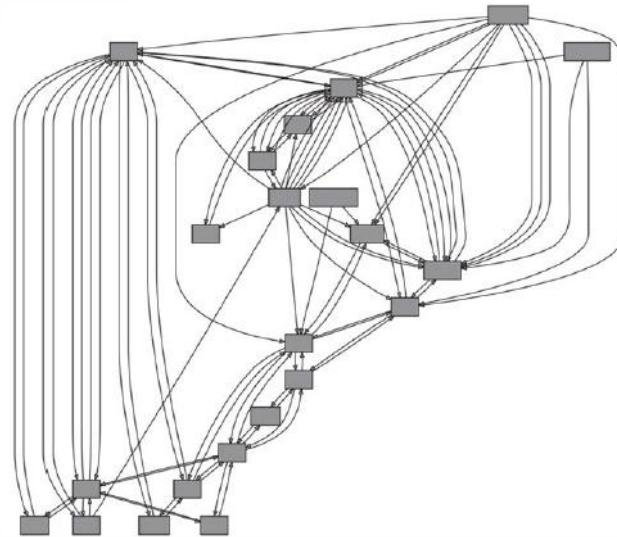
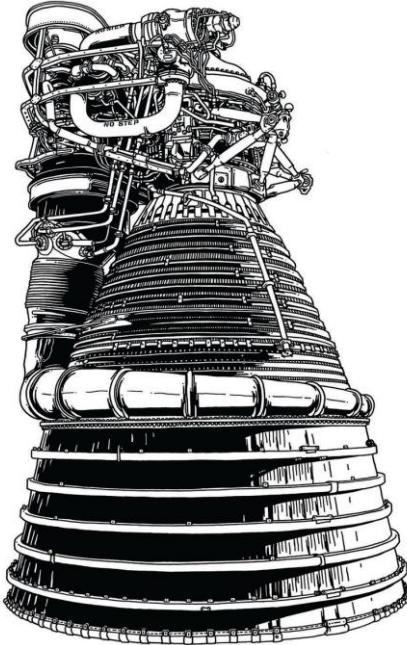


Orville Wright



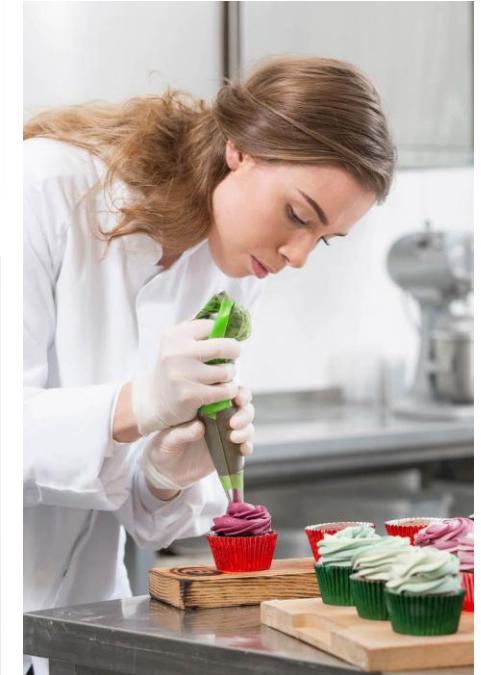
Carl Benz

# How to capture knowledge: the essentials!



# The essentials?

Umami rich foods



# The set of essentials depends on scope and role



New Product/Recipe Development



Process technology



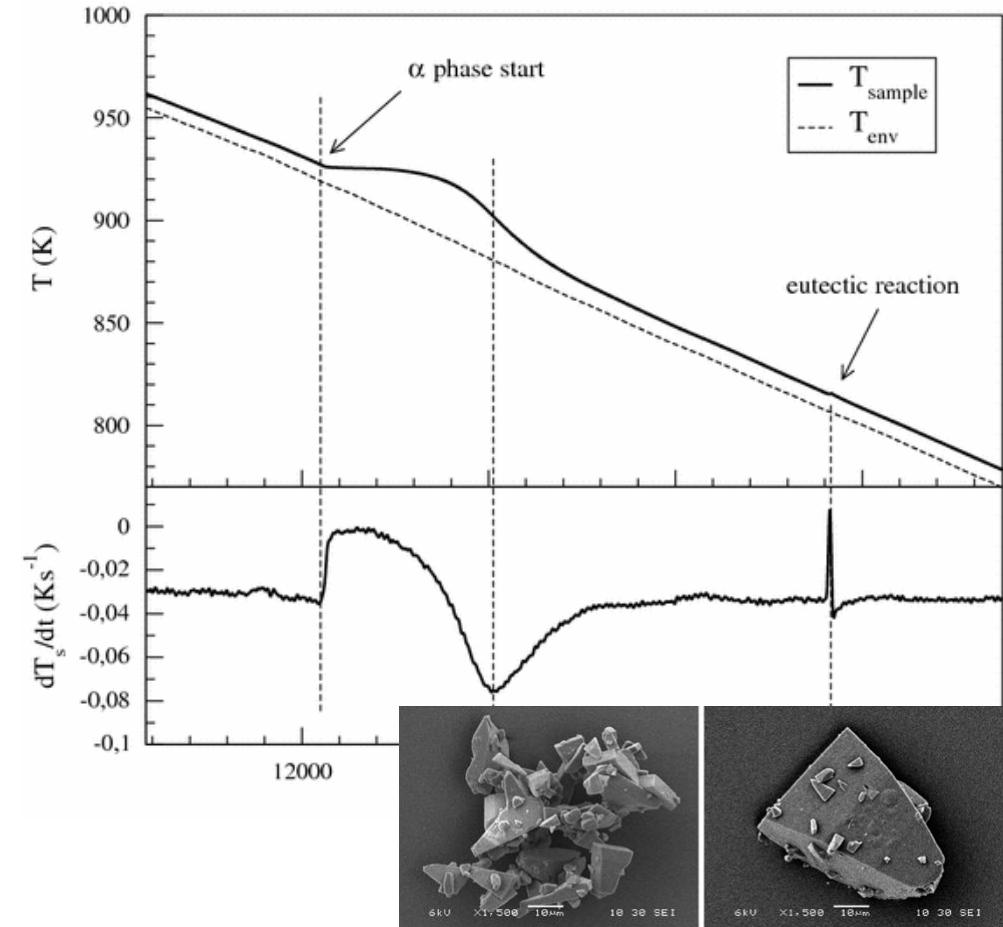
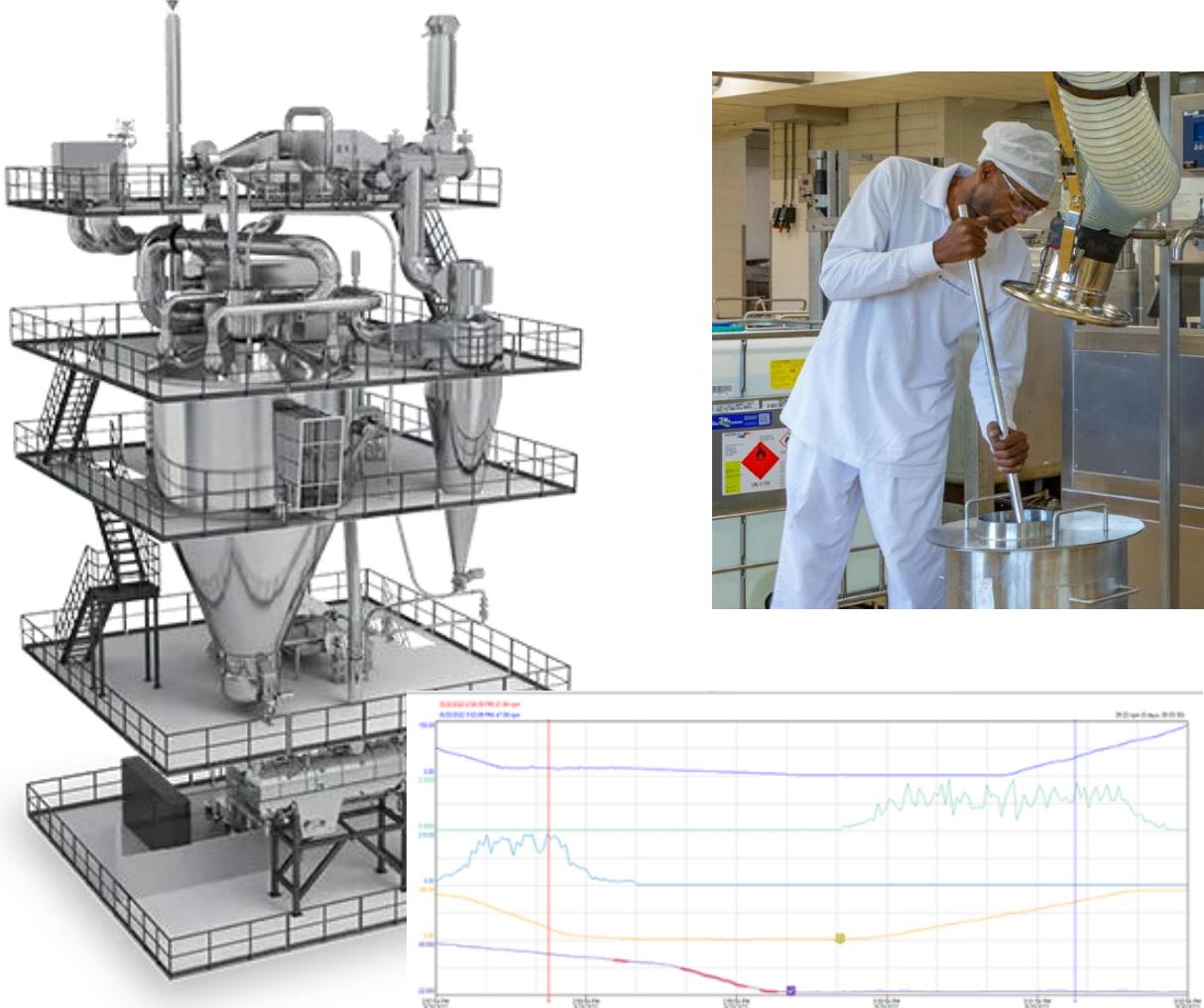
Production - manual



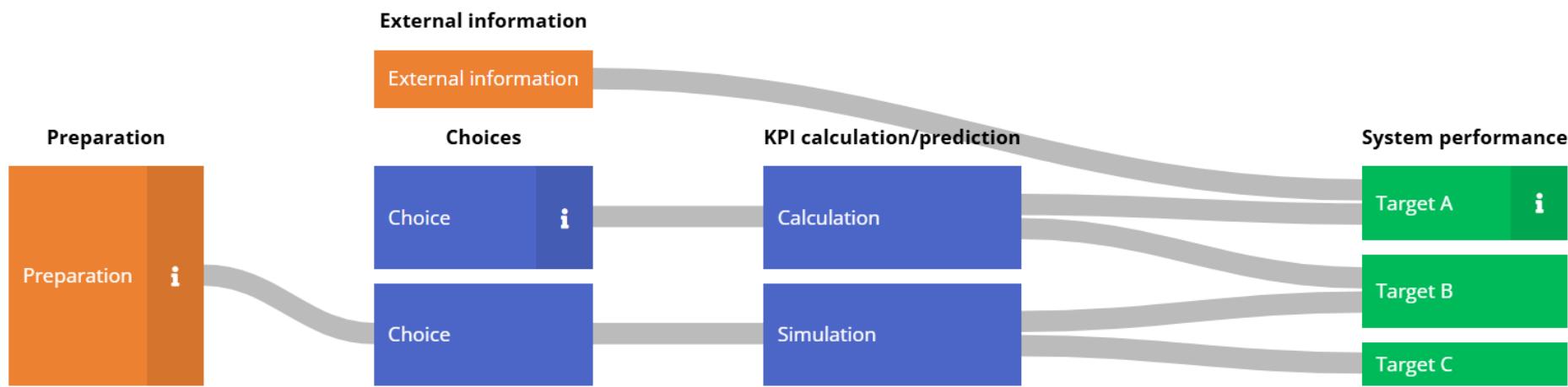
Quality



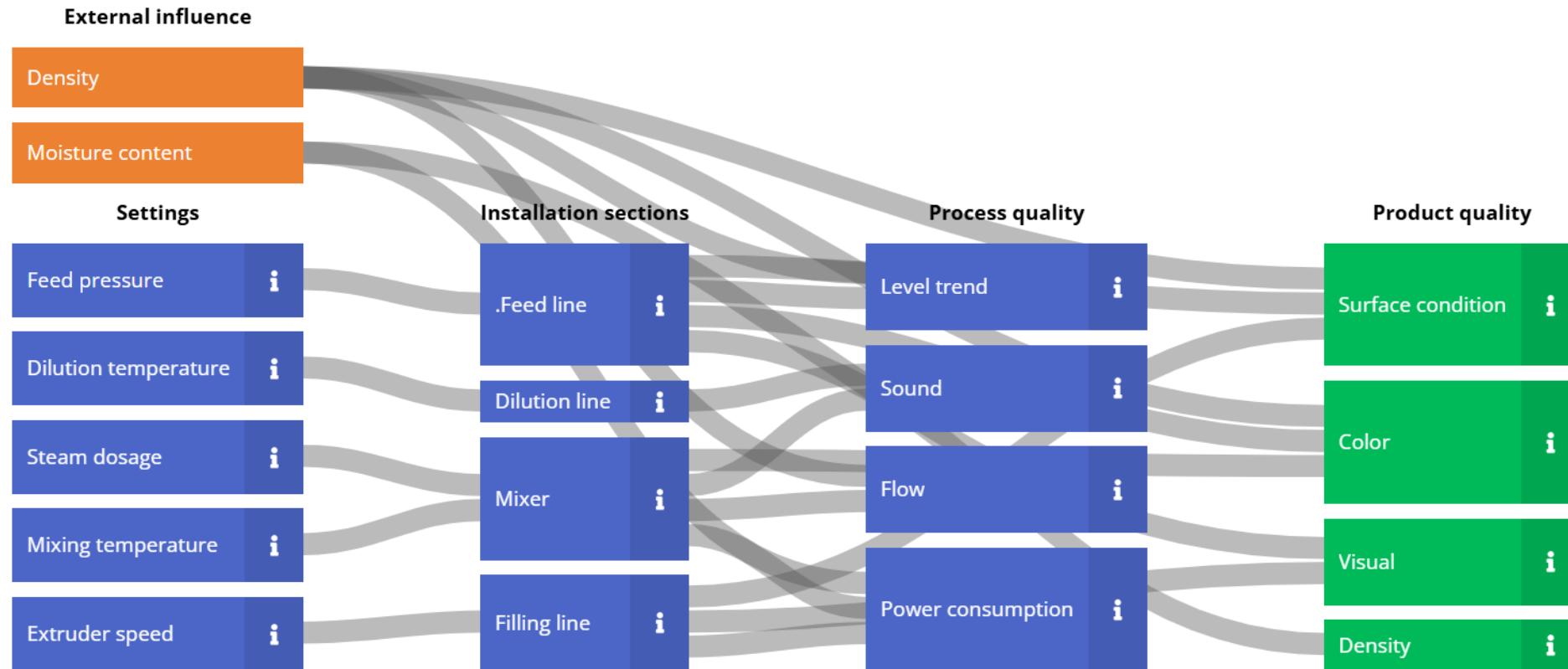
# The essentials? Not many, but precisely right



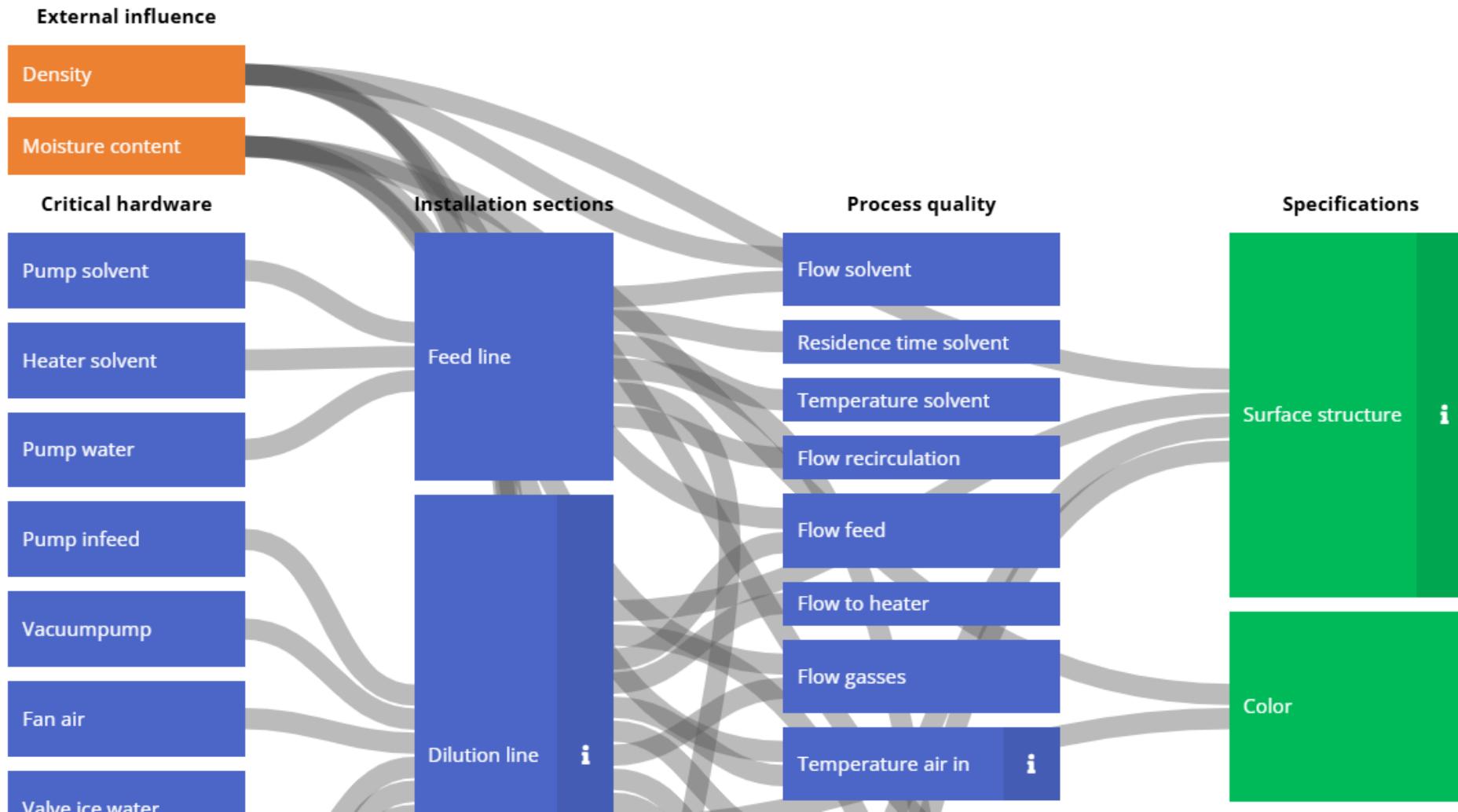
# What does it look like? General decision-process



# What does it look like? Operator process control

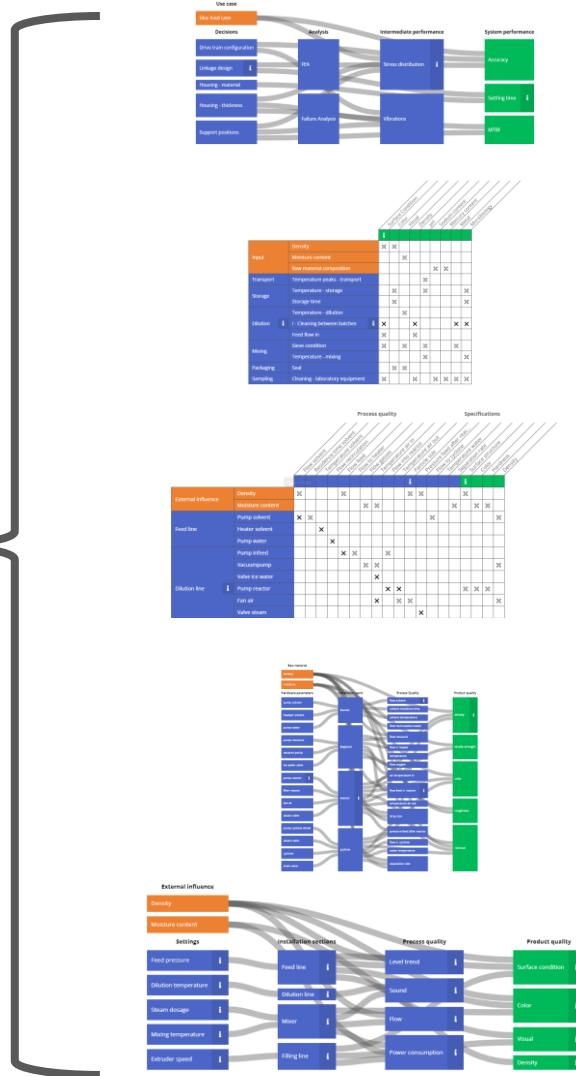


# What does it look like? Automated process control



# Knowledge per role and area

System /  
process /  
machine



# Design

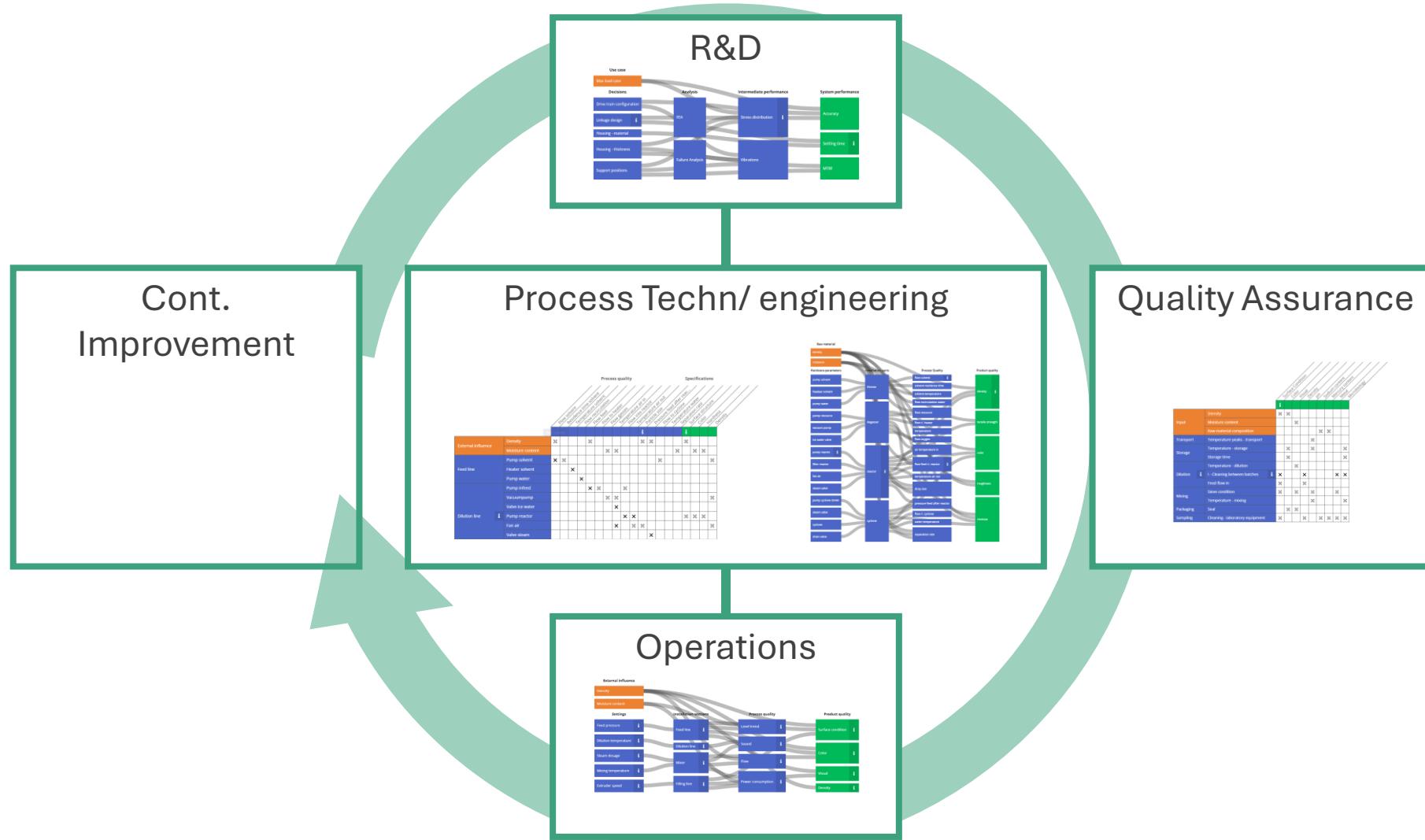
## Quality Assurance (QA)

# Process/product interactions (system knowledge)

# Recipe management

## Operator – process control

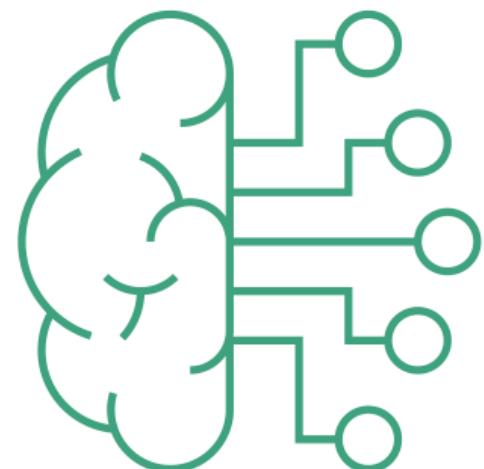
# Knowledge is everywhere



# How to capture knowledge

Capturing process in general:

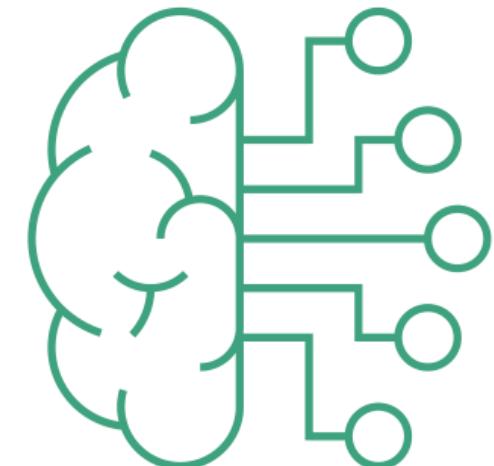
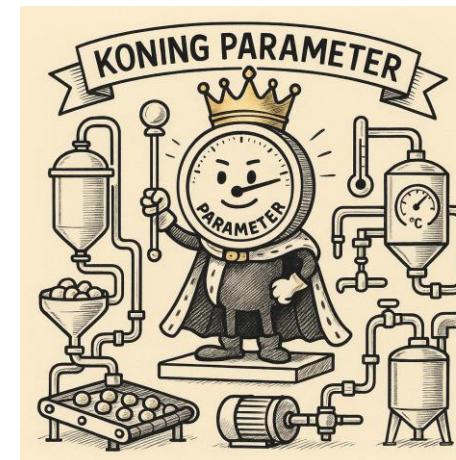
1. Define scope and role
2. The essentials: interviews the experts
  1. From result to control
  2. Cause-and-effect relations
  3. 80 – 90% dominant
  4. Decision ready



# How to capture knowledge

Search and find parameters!

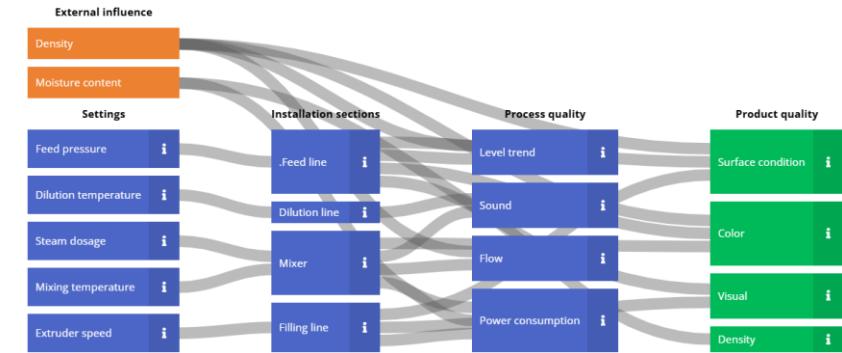
1. ‘Stuff you can measure’ (or quantify as good/bad)
2. Parameters → method to quantify → value [unit]
  1. Pressure, flow, temperature, ...
  2. Viscosity, moisture content, fat content, ...
  3. Color, shape, taste, ...
  4. ...



# How to capture knowledge

Model: parameters and relations

1. Product qualities
2. Process qualities
3. External influences
4. Control parameters (decision items)
  1. Operations: settings
  2. Process technology: actuators
  3. NPD: recipe setpoints



# How to capture knowledge

## Content

1. How to quantify parameters and good/bad.
2. What to do if bad.

... scope dependent: aimed at decision making

1. Checks
2. Diagnostics
3. Troubleshooting
4. Escalation

Color

How to determine if the color is correct.

Check the color once every hour according to procedure 17-B ([link](#)):

Too light	Correct	Too dark
		

Color is milky

In case of incorrect color:

Check:

1. Raw material within specifications?
2. Filter 3 and 4 clean?
3. Calibration successful?

Action:

1. Lower feed pressure: 10%.
2. Inform technology.

If problems remain, stop production.

Color is yellow

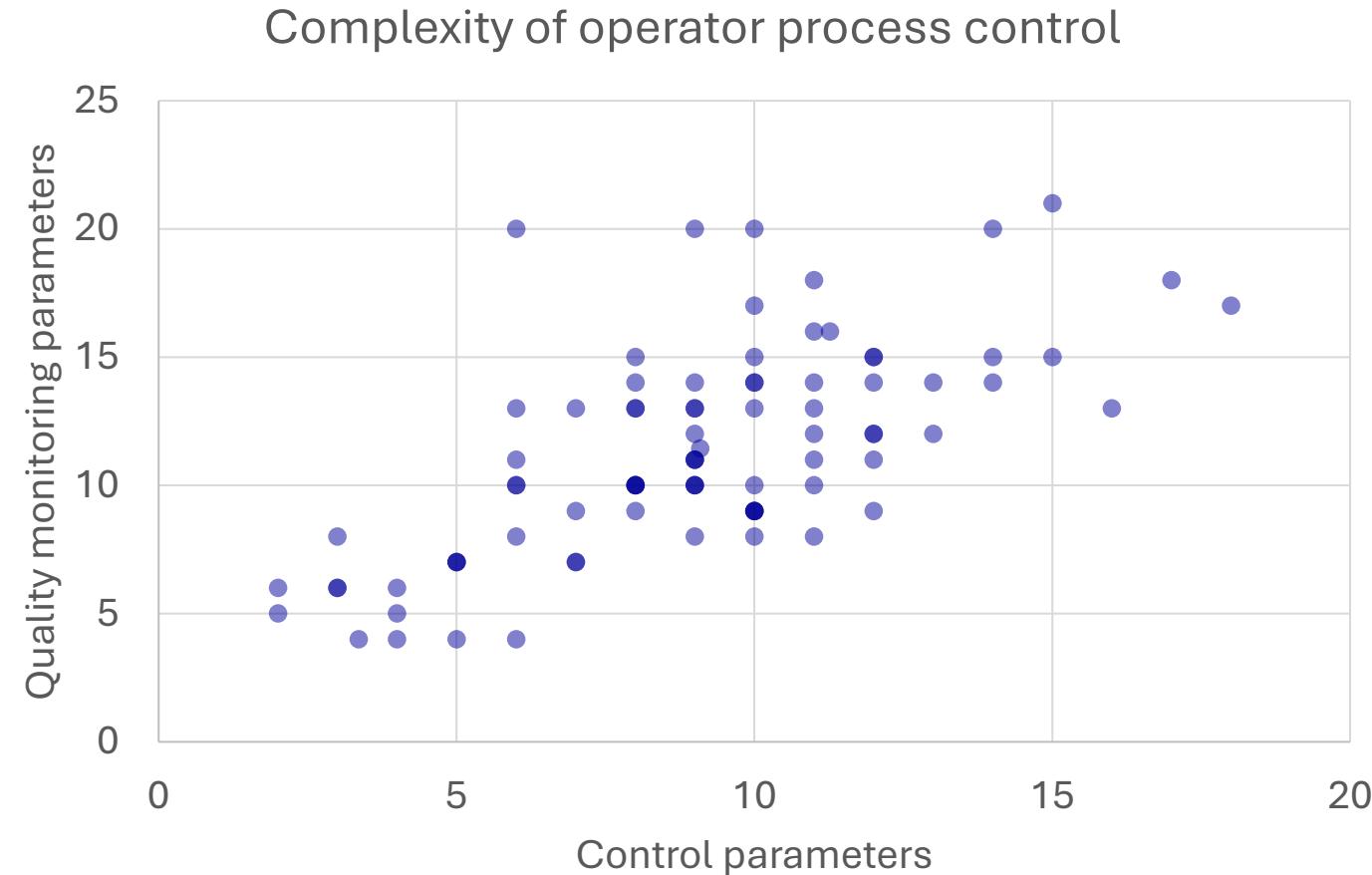
Quality deviation (diagnostics assistant)

 Quality deviation form

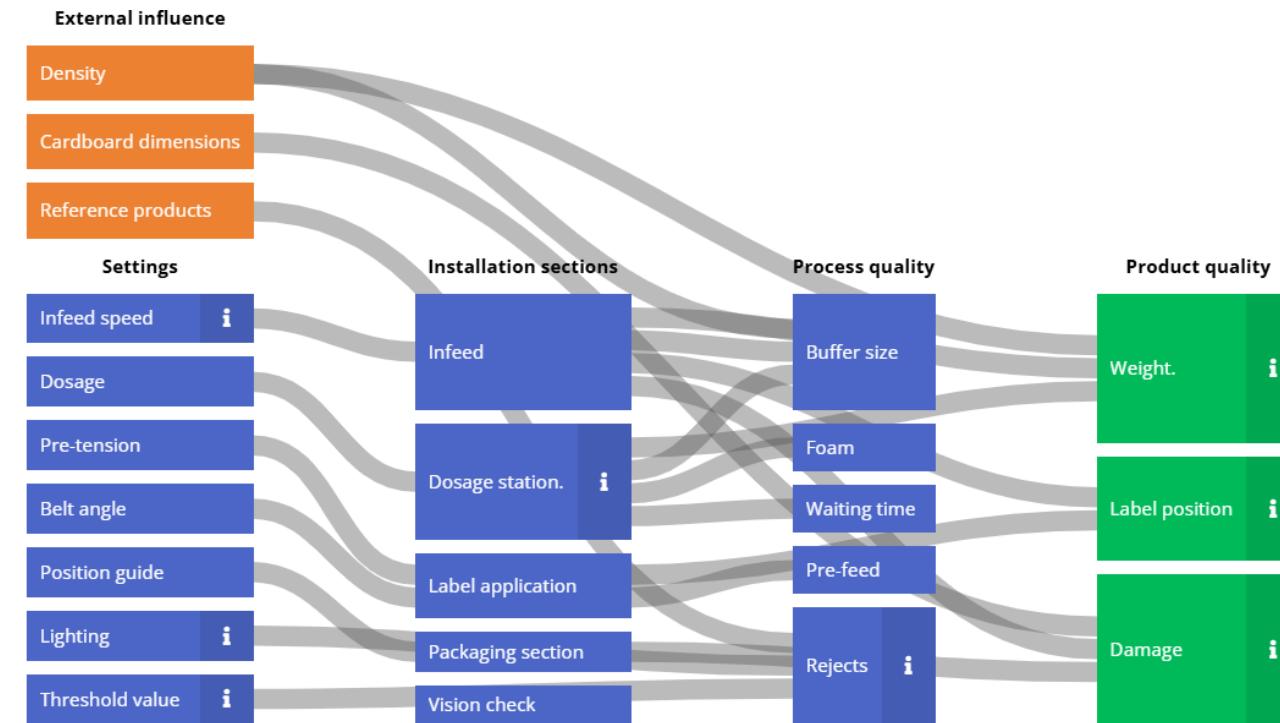
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# How complex is an operator workstation



# Demonstration: packaging line



# Workshop 16:00

Apply the method!

5 teams of 5 people (mixed companies)



# Questions

Clear?

Recognizable?

...





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