# LEAN SIX SIGMA – GREEN BELT LEVEL 7 (ONLINE DELIVERY)

Overview: Lean Six Sigma has become the fastest spreading and most successful approach to Continuous Improvement across all industries regardless of size, position in the supply chain or service provided. An essential element of Lean Six Sigma roll-out is Green Belt training. This Lean Six Sigma Green Belt training course will expose delegates to the powerful tools and methodologies necessary to successfully lead and contribute to DMAIC improvement projects within the organisation.

This level 7 programme involves completing 10 x ½ day training sessions online, as well as completing an individual company-based project. This course fully complies with the ISO 13053-1:2011 Standard.

Food Drink

Skillne

Ireland

- Aimed at: Front line problem personnel responsible for process problems in day-to-day operations or responsible for leading Continuous Improvement teams. It is also intended for those working with Six Sigma Black Belts on major improvement programmes.
- Trainer: SQT Training is the largest provider of Lean Six Sigma in Ireland having trained over 2,000 Leans Six Sigma practitioners to date. They have significant experience across a wide range of industries, including the Food and Drink sector, and have helped people from a wide variety of backgrounds succeed in realising tangible results from their training investment.

# **Accreditation / Assessment**

 HETAC Level 7, based on Project Proposal submitted prior to commencement of training (20%), Written Project Report (70%) and Project Story Board (10%). Participants have 6 months following training to complete their final written project report.

# **Online delivery**

The content and learning outcomes will be exactly the same as the existing programme, and key features of the online delivery include the following:

- Programme is delivered over 10 x ½ day sessions.
  - $\circ$  2 x ½day sessions in a given week at 2 or 3-week intervals.
- Total training duration will be 10 to 12 weeks.
- Each session will be made up live Virtual Instructor led part and self-directed learning.
- Sessions will be delivered via Zoom training platform and content will be shared on Moodle learning management system.
- Each participant will identify and scope project in advance of training
- Each participant will complete the project within 6 months of training
- Tutor support continues through the programme to ensure completion of a successful project.
- Programme continues to be accredited with QQI as Level 7.

### **Programme Content**

The programme is structure around the DMAIC methodology with content including the following:

- Define
- Content / Tools Project Charter, Lean and Six Sigma Principles, Project Planning, Baseline Assessment, Stakeholder Analysis, VOC Capture, SIPOC.
- Measure
- Content / Tools Gemba, Waste Walking, Value Stream Mapping, Spaghetti Mapping, Activity Mapping, Process Stability & Capability assessment, Measurement Systems Analysis, Data Collection Planning, SME Brainstorming
- Analyse
- Content / Tools 5 Why RCA, A3 Problem Solving, Graphical Analysis Techniques, Takt Time, OEE, Process Cycle Efficiency, Load Charts, Theory of Constraints.
- Improve
- Content / Tools Creative Thinking, PICK Charts, Kaizen, SMED, Mistake Proofing, FMEA, Change Management.
- Control
- Content / Tools Standard Work, 5S, Visual Management, Ongoing Monitoring Techniques, Control Plans, Report Out

#### Mentoring

• Throughout the training and through to project completion, Green Belt candidates will receive support and mentoring from their tutor.

#### Price

- Public course price of this course is €2,760 per person
- Food Drink Ireland Skillnet Price
  - o Public course
    - <u>€1,050 per person.</u>
  - o In-company
    - €10,000 per programme
    - (up to 12 learners)
- Price includes all lecturers, training material, license for the SigmaXL software, certification and tutor support throughout the delivery of the project.

# To book your place, or for more information, contact Mark Skinner, on (01) 6051615 or mark.skinner@ibec.ie