





LEAN SIX SIGMA WORKSHOP

BY

Mr. Shyam Kr Srivastava, CEO, Sigma Institute





TRAINING AND PLACEMENT CELL
In Collaboration with
ASSOCIATION OF FOOD TECHNOLOGISTS
And
Department of Food Technology





LEAN SIX SIGMA CERTIFICATE WORKSHOP

What is Lean Six Sigma?
Lean Six Sigma Lean focuses on reducing waste and increasing flow, while Six Sigma focuses on reducing variation and defects. Combining these methodologies allows organizations to achieve both efficiency and quality improvements simultaneously.

 **25 JANUARY 2025**

 **02:00 P.M.**

 **R.K. AUDITORIUM**




Master Black Belt
Trains & Coaches Black Belts and Green Belts, functions of the Six Sigma program level

Black Belt
Leads problem-solving projects, trains and coaches project teams.


Green Belt
Leads Green Belt projects, works with data collection and analysis for Black Belt projects

Yellow Belt
Participates on a project team, monitors, reviews process improvements.

White Belt
Introductory level of knowledge, works in problem-solving teams.




Shyam Kr Srivastava
CEO Sigma Institute



LEAN SIX SIGMA

A methodology combining Lean (reducing waste, increasing flow) and Six Sigma (reducing variation, defects) to achieve simultaneous efficiency and quality improvements.

 aafhbtu.in

BENEFITS

- Unlock higher salary packages and lucrative positions.
- Accelerate your career guidance.
- Unveil hidden inefficiencies with Lean Diagnosis.



Department of Food Technology
School of Chemical Technology
Harcourt Butler Technical University, Kanpur



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Event Report

The Training and Placement Cell, in collaboration with the Department of Food Technology, Harcourt Butler Technical University (HBTU), Kanpur, successfully organized a “**Lean Six Sigma Certificate Workshop**” on **25 January 2025** at 2:00 PM in the R.K. Auditorium. The workshop was conducted by **Mr. Shyam Kr Srivastava, CEO, Sigma Institute**, with the objective of introducing students to Lean Six Sigma principles and their relevance in modern industry practices.

The session began with an overview of Lean Six Sigma, highlighting its dual approach—Lean, which focuses on waste reduction and improved process flow, and Six Sigma, which emphasizes minimizing variation and defects. Mr. Srivastava elaborated on how the integration of these methodologies helps organizations enhance operational efficiency and quality simultaneously. He also emphasized the growing importance of Lean Six Sigma certification for career advancement, particularly in quality assurance, process optimization, and operations management roles.

During the interactive segment, students actively engaged with the speaker to understand the application of Lean Six Sigma in the food industry, the practical value of certification, and effective strategies for implementing Six Sigma tools in real-world scenarios. The discussion provided students with clarity on how process improvement methodologies can be leveraged to minimize inefficiencies and improve productivity.

The event was efficiently coordinated by 2nd and 3rd year B.Tech Food Technology students, who managed venue preparation, technical arrangements, and participant registration. The workshop witnessed active participation of about **more than 100 students from 2nd, 3rd and Final year B.Tech Food Technology students faculty members**, including Professor Vivek Kumar (Head of Department), Associate Professor Anurag Singh, and other faculty members.

The workshop concluded with a question-and-answer session and a vote of thanks. Overall, the programme was an enriching experience, equipping participants with practical knowledge of Lean Six Sigma and highlighting its significance for career growth in the food technology sector.

Glimpses of the event

An insightful session on Lean Six Sigma by Mr. Shyam Kr. Srivastava. He shared practical knowledge and guidance on process improvement, quality management, and operational excellence.

