

Building a F&B KPI Dashboard: A Step-by-Step Guide



Transform Your F&B Plant with Data-Driven Decisions

In Food and Beverage (F&B) manufacturing, a well-designed KPI dashboard is your most powerful tool to optimize production, ensure quality, and hit targets.

The Problem: Are These Challenges Holding Your Plant Back?

Without clear visibility, F&B plants often struggle with:



Unplanned Downtime



Regulatory Pressure



Shrinking Margins



Quality Control Issues



Scattered Data

The Solution: Your Step-by-Step Guide to a KPI Dashboard

Step 1

Define Your Goals & Audience

Questions to ask: What operational questions do you need to answer? Who will use this dashboard?

Focus: Align KPIs with strategic objectives.

Step 2

Define Your Goals & Audience

Choose wisely: Pick 3-5 critical KPIs that directly impact your goals.

Recommended F&B KPIs:



Overall Equipment Effectiveness (OEE)



Yield



First Pass Quality (FPQ)



Preventive Maintenance (PM) Compliance



Regulatory Compliance Score

Step 3

Determine Data Sources & Collection



Where's the data? Identify systems that hold your KPI data.



Automate where possible

Step 4

Design Your Dashboard Layout



Clarity is key



Visualizations



Accessibility: Ensure it's easy to read and understand at a glance.

Step 5

Implement, Monitor, & Refine



Start Simple



Train users



Regular review

Benefits of a Powerful KPI Dashboard



Real-time Visibility

Spot issues and opportunities instantly.



Proactive Decision-Making

Move beyond reactive problem-solving.



Improved Efficiency

Drive continuous improvement.



Enhanced Accountability

Empower teams with clear performance metrics.



Stronger Compliance

Stay ahead of regulatory requirements.

Ready to Build Your F&B Plant's KPI Dashboard?

Brightly, a Siemens company, provides the solutions and expertise to help you implement robust KPI tracking and achieve operational excellence. Please contact us to learn more.