



# IMPROVING MATERIAL FLOW AND PARTNER EFFICIENCY

The Daily Grinders: Katelyn Doan, Benedict Wong, Adam Saxton, Jerry Imai-Takemura, Giovanna Woentono, Kiri Nakagawa

Thank you to our Starbucks Sponsors, Kara and Christine.

Thank you to the TRYER Innovation Center, Kelly, and the four Partners who participated in our Tryer Tests.

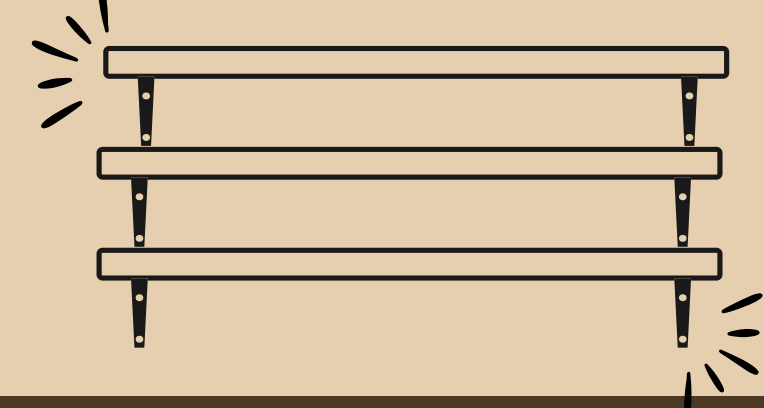


## PROBLEM

How can Starbucks predict cold beverage preparation for peak period?

## CURRENT STATE

STOCKOUTS



OVERPRODUCTION



PARTNER STRESS



## GOAL

DECREASE WASTED INGREDIENTS



INCREASE PARTNER PRODUCTIVITY



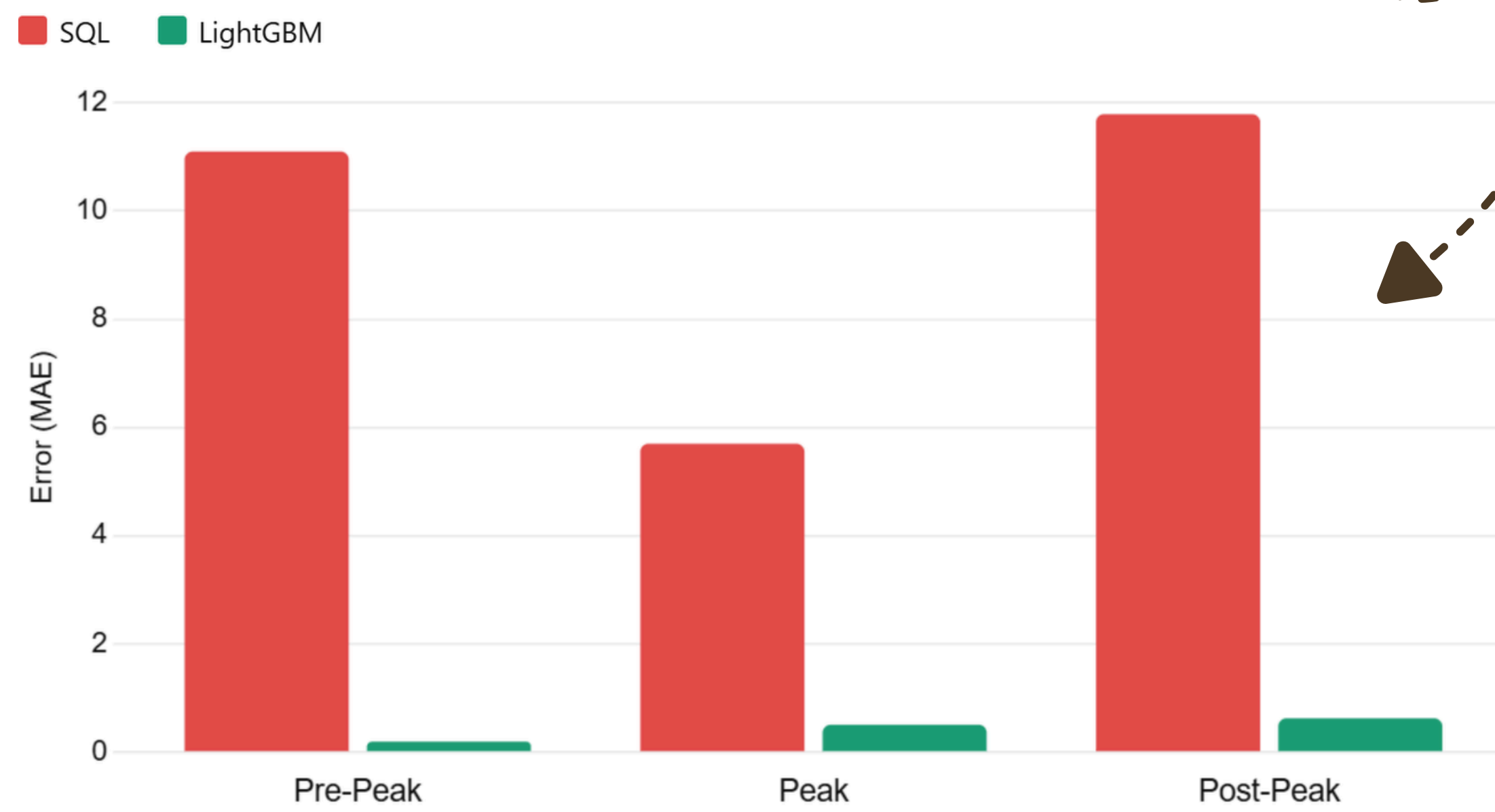
## PROCESS

Develop Models

Evaluate Models

Convert to LoFi Prototype

Model Validation + Usability Testing



Peak Identified

Recipe & Smallware Fill Guidance

Checkbox Function

## PROTOTYPE

Queen Anne - Store 00134  
Peak Period: 9:00 AM to 12:00 PM

Finished?

### Refreshers



How to Prepare Refresher Bases in Pitchers?

How to Prepare Refresher Bases in Carlises?

#### Pre-Peak Guidance

Open - 9:00 AM

#### Peak Period Guidance

9:00 AM - 12:00 PM

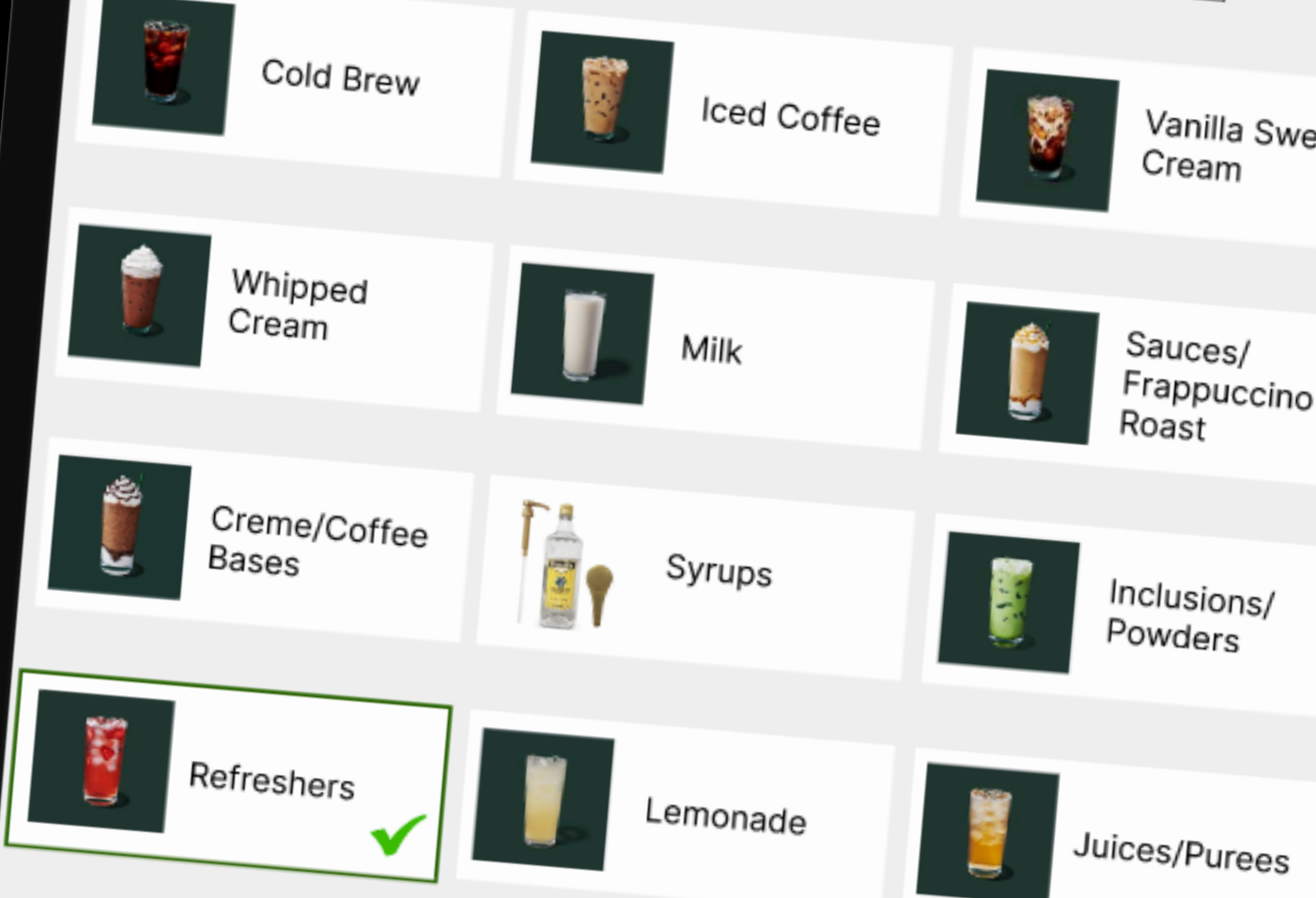
Mango Drangofruit  
2 Pitchers

Strawberry Acai  
5 Pitchers or 1 Carlisle

#### Post-Peak Guidance

12:00 PM - Close

### Cold Bar Station



Finished?

## STARBUCKS CURRENT TOOL

Queen Anne - Store 00134

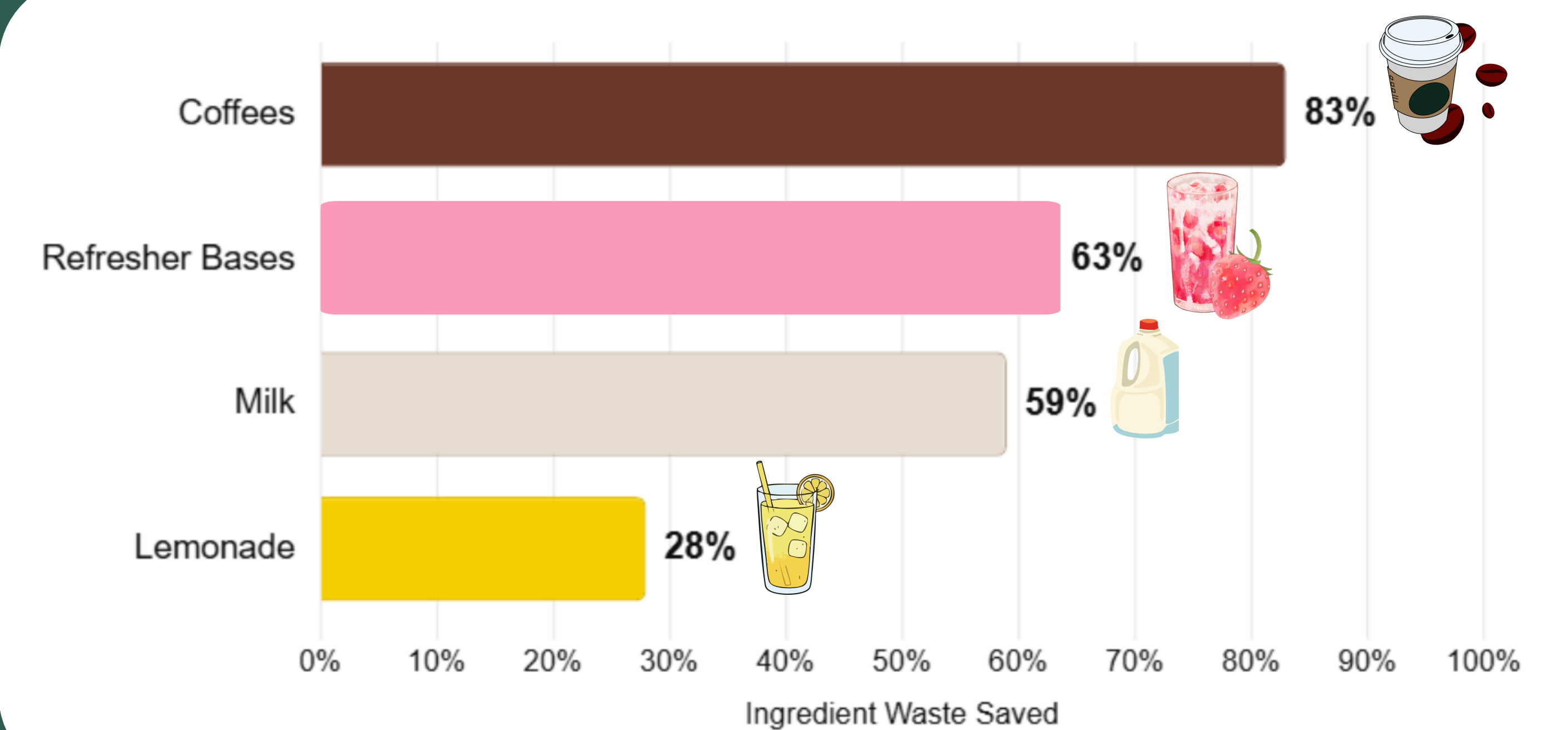
### Refreshers

Current Guidance  
Open - Close

Mango Drangofruit  
2 Pitchers

Strawberry Acai  
5 Pitchers

## IMPACT



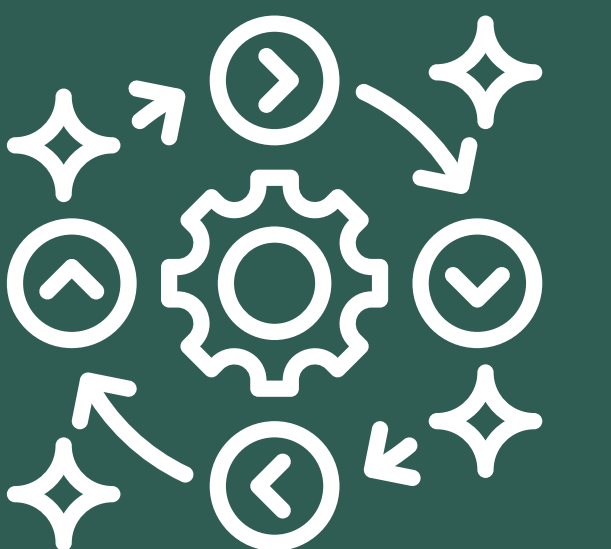
Right-Sized Prep



ML Prediction



Smooth Workflow



Total Savings **\$174M!**



## NEXT STEPS

SCALABLE to all locations



APPLICABLE to TRYER CENTER



Build

Pilot

Refine

Expand

Scale