

# LEAN SIX SIGMA – YELLOW BELT



**Aimed at:** Any employee intending to work in LSS projects. Those who wish to progress to LSS Green Belt or Black Belt levels.

**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.

## Programme Objectives

To provide candidates with a thorough understanding of Lean and Six Sigma concepts and their practical application to reduce variation, identify waste and improve processes. Trainees will understand the core topics and will have practical experience using the basic problem-solving tools used in a Lean Six Sigma project.

## Programme Content

- **Introduction to Lean Concepts**
  - VA, NVA, BNVA, 7
  
- **Introduction to Six Sigma Concepts**
  - $Y=f(x)$
  - Variation – Common vs Special
  - Controllable vs Noise Variables
  
- **Core Topics and Tools**
  - DMAIC
  - Project Planning
  - Process Mapping
  - Brainstorming
  - Data Collection Planning
  - Root Cause Analysis
  - Basic Graphical Analysis
  - Creative Thinking
  - Prioritisation Techniques
  - Control Planning

## Accreditation / Assessment

Lean Six Sigma Yellow Belt

## Duration

2-day programme

**To book your place, or for more information, contact Samantha Owens, Food Drink Ireland Skillnet Project Officer on (01) 6051728 or [samantha.owens@ibec.ie](mailto:samantha.owens@ibec.ie)**