

# *Making* CHEESECAKE the **PM** way





## Food- & Biotechnology

Boku

### Research Project Management

Consulting

*Training*

Proposal development

*6<sup>th</sup>/7<sup>th</sup> Framework Programme/ H2020*

Financial Controlling

IPMA certified

Erasmus+

double-s

# foodintegritystudio

Connecting people in the food  
sector with high-tech IT

## Our in-house solutions

go.sumo

Go-sumo – the “to-go” solution for easy documentation on your farm, food production site or informed decision making in your certification body. >> [READ MORE](#)



sumo.platform

The sumo-platform. You need data? Pre-trained predictive analytics models? Intelligence for your software? Here comes sumo. The one and only thing you need to make your decisions really smart. >> [READ MORE](#)



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# Improving Competences to enable a world in which all projects succeed

International Project Management Association

CONTINUE

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## Improving Competence

IPMA helps professionals increase and improve their competences in project-, portfolio- and programme management. We offer a wide variety in services, which are tailored to your needs and your local context. [Contact your local Member Association \(MA\)](#) to learn more.

>>

## International Standards

IPMA offers three international standards: the Individual Competence Baseline (IPMA ICB®) version 4, helps individuals to assess and improve their competences. The IPMA Project Excellence Baseline® (IPMA PEB), delivers a path towards project and programme excellence. The Organisation Competence Baseline (IPMA OCB®) offers insight to organisations on how to improve their competences in project-, portfolio- and programme management.



1

## Initiation/Idea/Origin

2

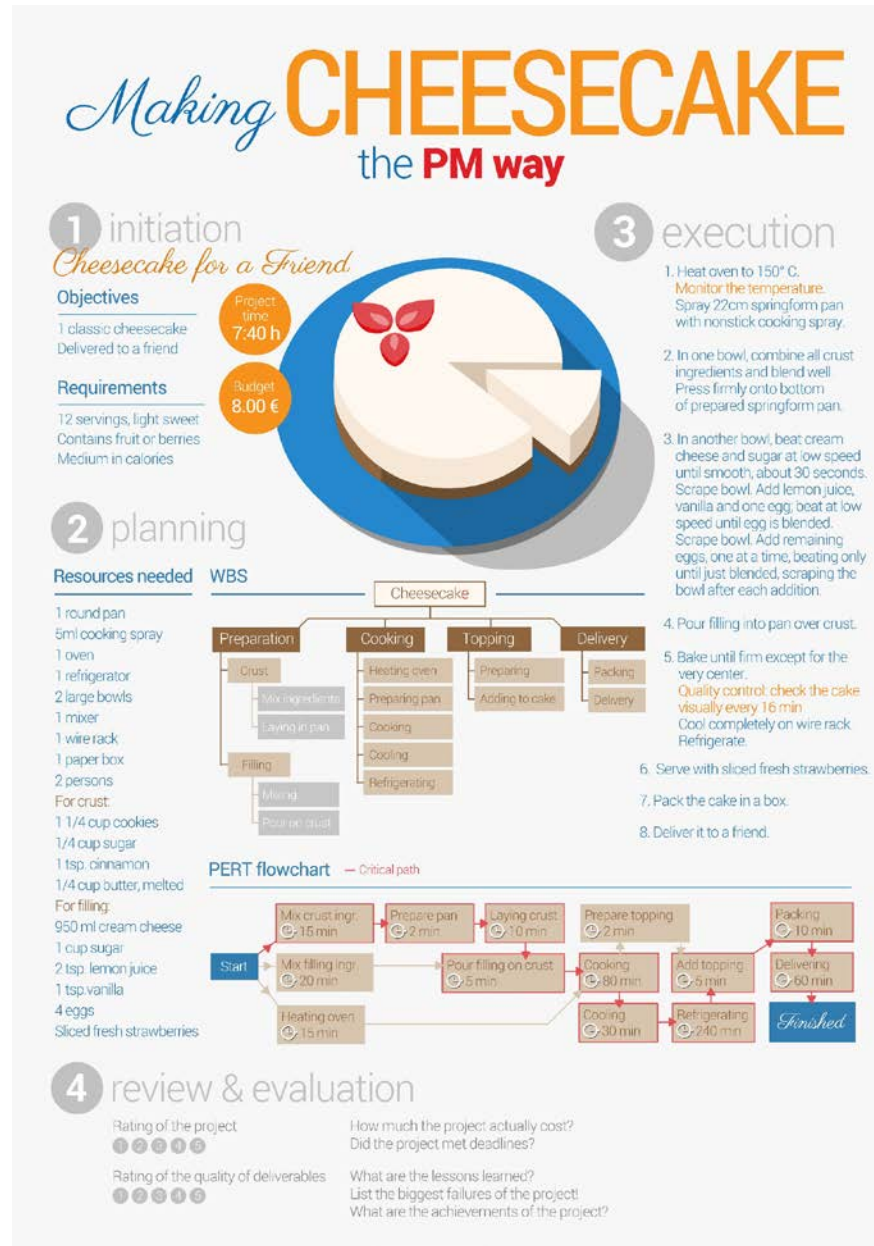
## Project Planning

3

## Project Implementation

4

## Project Controlling and evaluation





# 1 initiation

## *Cheesecake for a Friend*

### Objectives

1 classic cheesecake  
Delivered to a friend

### Requirements

12 servings, light sweet  
Contains fruit or berries  
Medium in calories

Project  
time  
7:40 h

Budget  
8.00 €



- Idea
- Objective
- 'S.M.A.R.T.'
  - Specific
  - Measurable
  - Accepted
  - Realistic
  - Timely
- Frame

# 1 initiation

## *Cheesecake for a Friend*

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## • Objectives:

- Main/Strategic Objective
  - Providing desert for a party
  - Birthday routine
- Specific Objectives
  - Baking of cake
- Non-Objective
  - No nuts

# 1 initiation

## *Cheesecake for a Friend*

### Objectives

1 classic cheesecake  
Delivered to a friend

### Requirements

12 servings, light sweet  
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Project  
time  
7:40 h

Budget  
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- Wording of Objectives
- Active or Passiv way
  - The aim is to bake a cake
  - The aim is the cake



## 2 planning

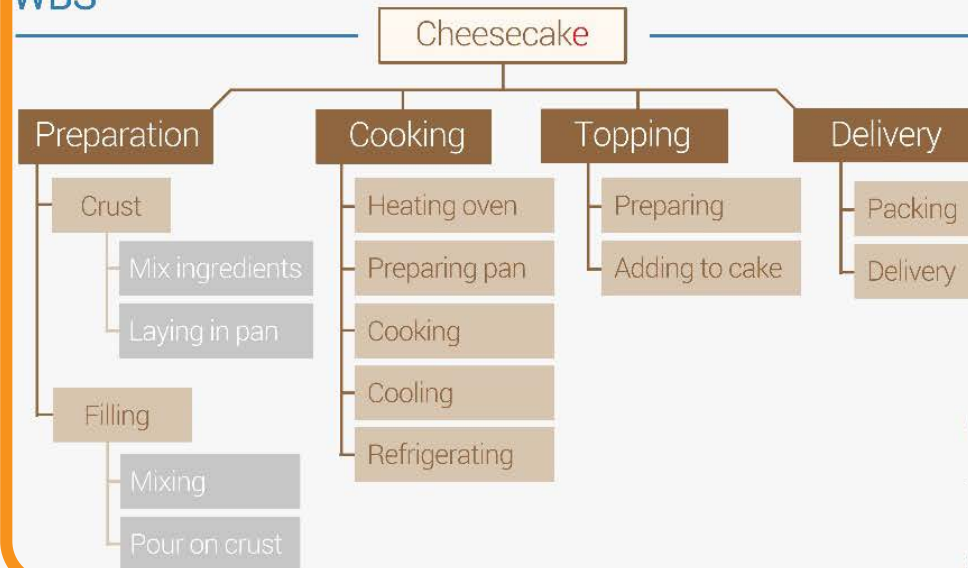
### Resources needed

1 round pan  
5ml cooking spray  
1 oven  
1 refrigerator  
2 large bowls  
1 mixer  
1 wire rack  
1 paper box  
2 persons

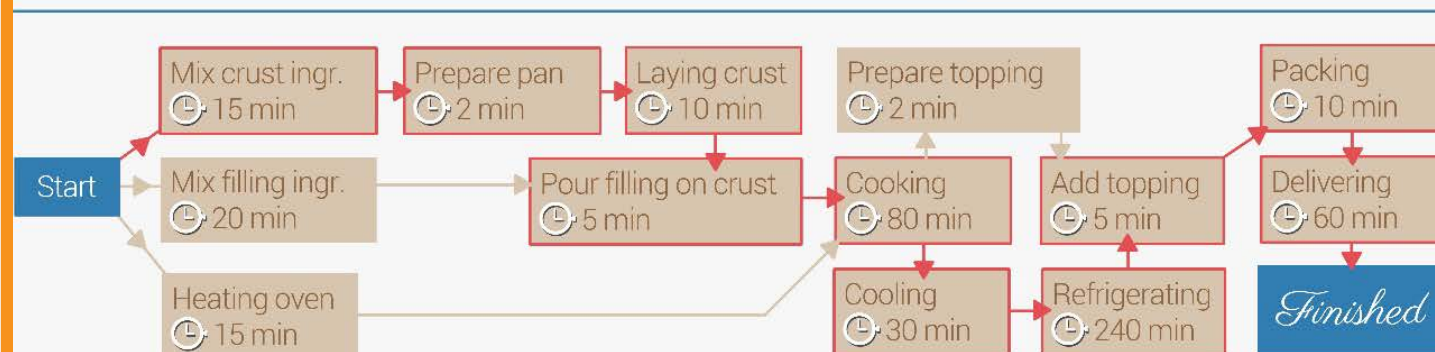
For crust:  
1 1/4 cup cookies  
1/4 cup sugar  
1 tsp. cinnamon  
1/4 cup butter, melted

For filling:  
950 ml cream cheese  
1 cup sugar  
2 tsp. lemon juice  
1 tsp. vanilla  
4 eggs  
Sliced fresh strawberries

### WBS



### PERT flowchart — Critical path



- Subdivide your Project work
- Objective are used as basis
- Process oriented way (step by step)
- Steps should be in a logical order
- Several steps done in parallel
- Title, Duration, Ressources
- Leader and contributors
- Outcomes/Deliverables
- Milestones

## 2 planning

### Resources needed

1 round pan  
5ml cooking spray  
1 oven  
1 refrigerator  
2 large bowls  
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2 persons

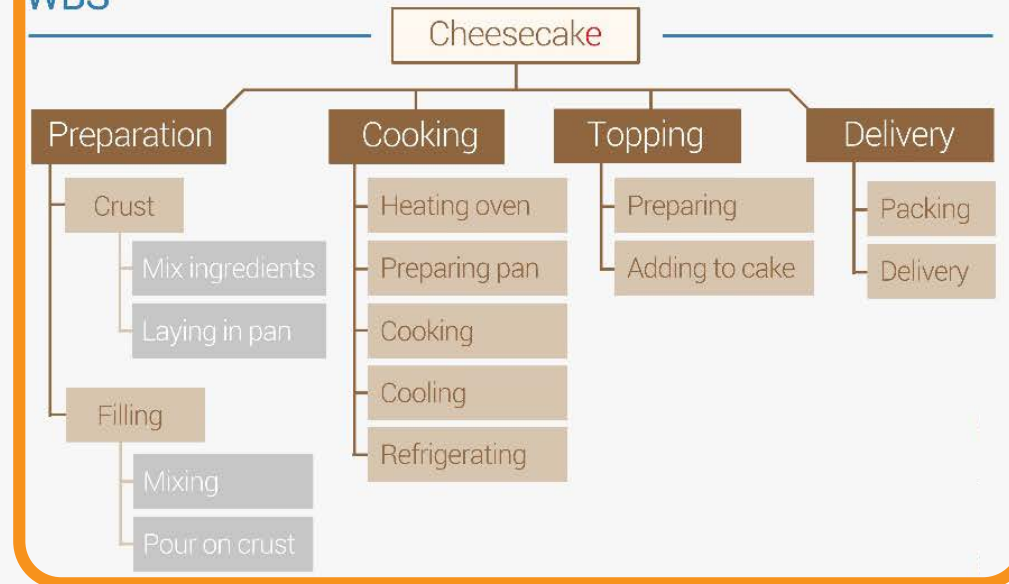
For crust:

1 1/4 cup cookies  
1/4 cup sugar  
1 tsp. cinnamon  
1/4 cup butter, melted

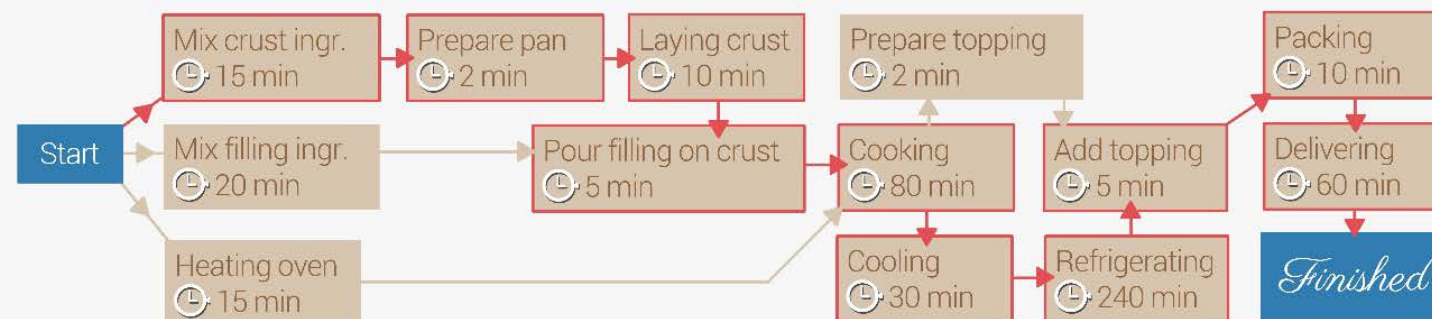
For filling:

950 ml cream cheese  
1 cup sugar  
2 tsp. lemon juice  
1 tsp. vanilla  
4 eggs  
Sliced fresh strawberries

### WBS



### PERT flowchart — Critical path



- Deliverables
- Results, output (Quantifiable and Verifiable)
- Agreed
- Quality criteria
- Milestones
- Time Critical Result - necessary for further steps
- Marking the end of an important step

## 2 planning

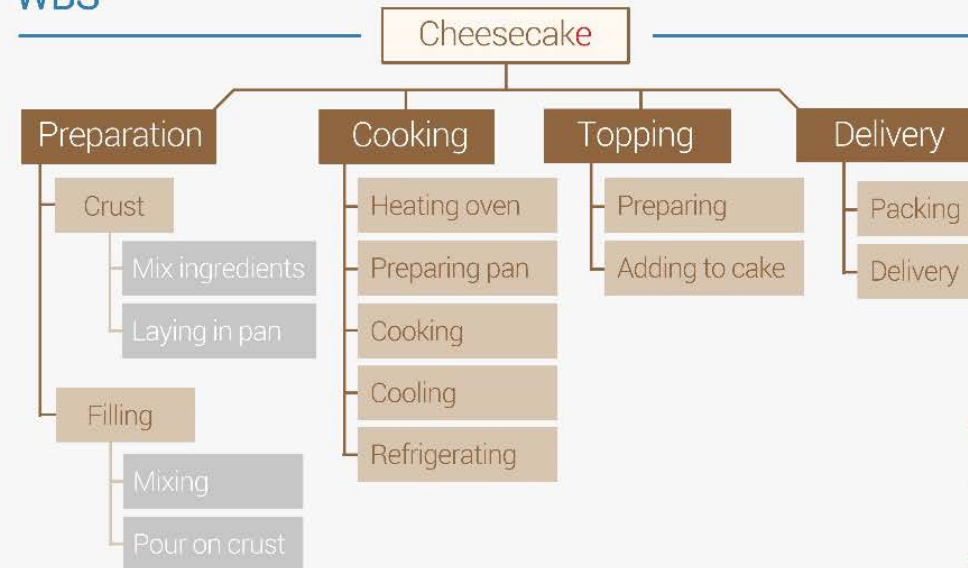
### Resources needed

1 round pan  
5ml cooking spray  
1 oven  
1 refrigerator  
2 large bowls  
1 mixer  
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2 persons

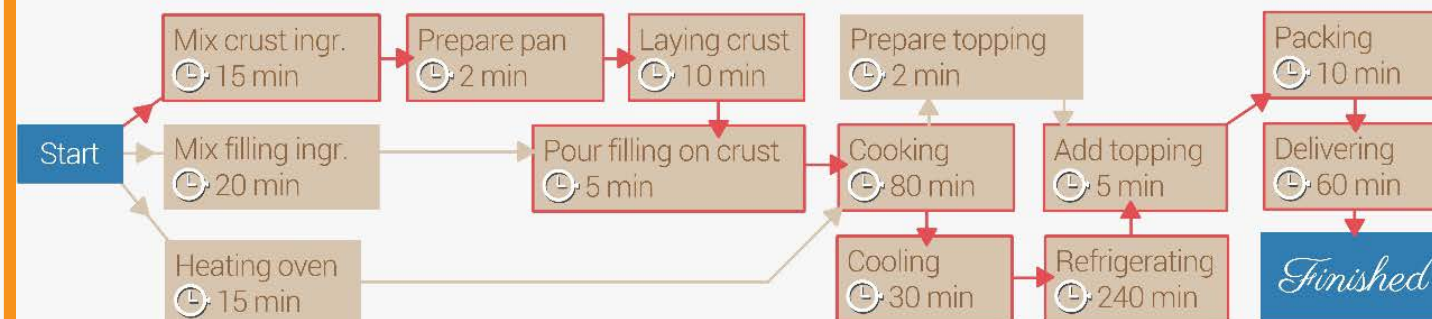
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### WBS



### PERT flowchart — Critical path

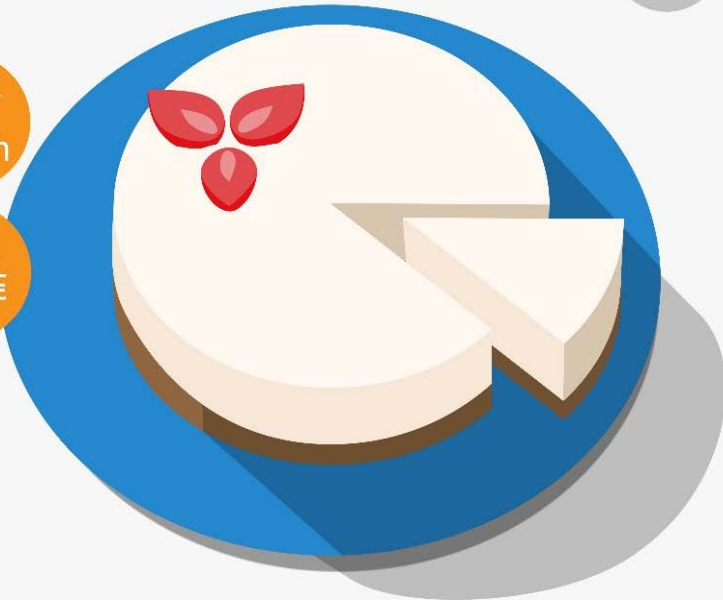




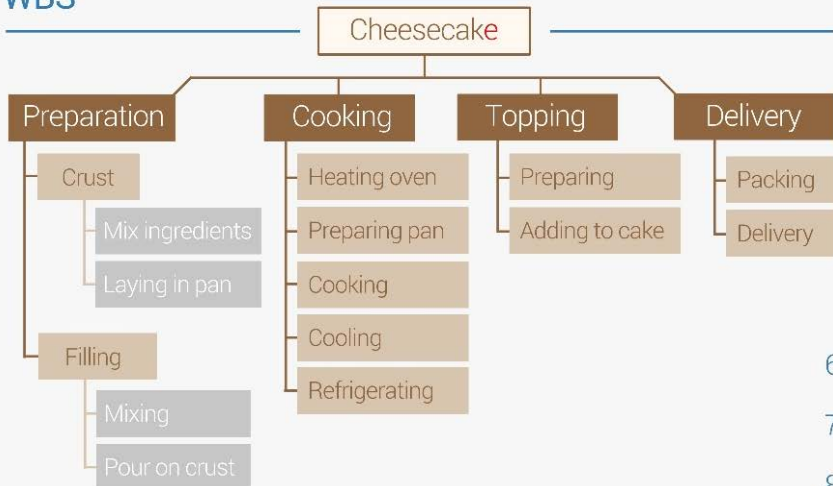
### 3 execution

Project  
time  
7:40 h

Budget  
8.00 €



#### WBS



1. Heat oven to 150° C.  
**Monitor the temperature.**  
Spray 22cm springform pan with nonstick cooking spray.
2. In one bowl, combine all crust ingredients and blend well.  
Press firmly onto bottom of prepared springform pan.
3. In another bowl, beat cream cheese and sugar at low speed until smooth, about 30 seconds.  
Scrape bowl. Add lemon juice, vanilla and one egg; beat at low speed until egg is blended.  
Scrape bowl. Add remaining eggs, one at a time, beating only until just blended, scraping the bowl after each addition.
4. Pour filling into pan over crust.
5. Bake until firm except for the very center.  
**Quality control: check the cake visually every 16 min**  
Cool completely on wire rack.  
Refrigerate.
6. Serve with sliced fresh strawberries.
7. Pack the cake in a box.
8. Deliver it to a friend.

➤ Milestone

➤ Deliverable

➤ Milestone

➤ Deliverable

➤ Milestone

## 4 review & evaluation

Rating of the project

1 2 3 4 5

Rating of the quality of deliverables

1 2 3 4 5

How much the project actually cost?

Did the project met deadlines?

What are the lessons learned?

List the biggest failures of the project!

What are the achievements of the project?

- Why
  - Identify deviations
  - Replanning
  - documentation
- What
  - Time
  - Finances
  - Quality of output
  - Social
- Who
  - Internal (Team)
  - External (Friends)
- When
  - Interim
  - Final



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