



How to make cheesecake
– the PM way



IPMA[®]

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Introduction Rainer Svacinka



Food- & Biotechnology

Boku

Research Project Management

Consulting

Training

Proposal development

6th/7th Framework Programme/ H2020

Financial Controlling

IPMA certified

Erasmus+

Sumo Technologies



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Introduction

- PM of Knowledge alliance project (FooD-STA) coordinated by Boku, Department of Food Science
- PM support to ASKFOOD KA project (coordinated by University of Teramo)
- Project manager of Capacity Building project (SEA-ABT) with Thailand, coordinated by Boku, Department of Food Science
- Project Consultant for Capacity Building project (LaWeeeda) with Brazil and Nicaragua, coordinated by Boku, Department for Wastemangement
- Project Partner in Horizon 2020 project (EU-China-Safe)

Applications:

- Capacity building with Vietnam and Laos in the area of plastic waste management, Boku
- Capacity building with Uzbekistan and Russia on remote experiments with Univeristy of Vienna

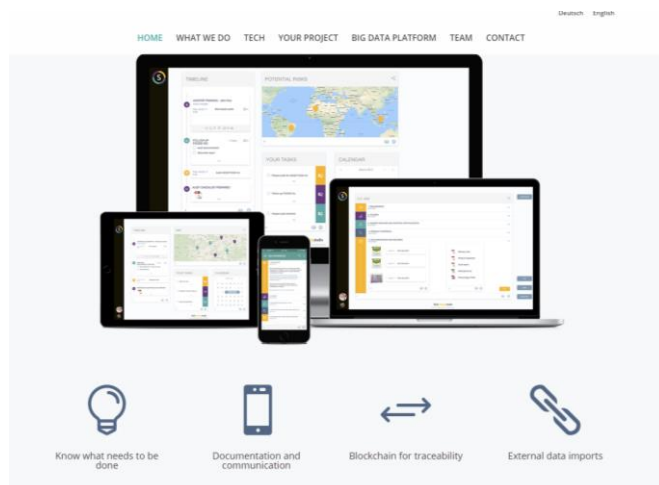
Other:

- Marie Curie, EYE, AWS, FFG, Wiener Wirtschaftsagentur, sfg, Integrationsförderung, EIP-AGRI, Accelerator programs
- Project management teacher at the applied University in Vienna



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sumo
TECHNOLOGIES



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sumo
TECHNOLOGIES

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sumo
TECHNOLOGIES

Time for some Cheesecake!

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

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Initiation/Idea/Origin

3

Project Implementation

2

Project Planning

4

Project Controlling and evaluation

7

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

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1 initiation

*Cheesecake for a Friend***Objectives**

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• Objectives:

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



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1 initiation

*Cheesecake for a Friend***Objectives**

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• Wording of Objectives

• Active or Passiv way

- The objective is to bake a cake
- The objective is the cake



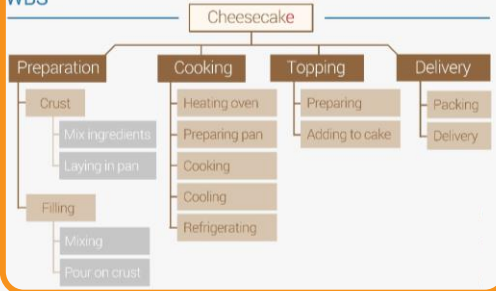
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2 planning

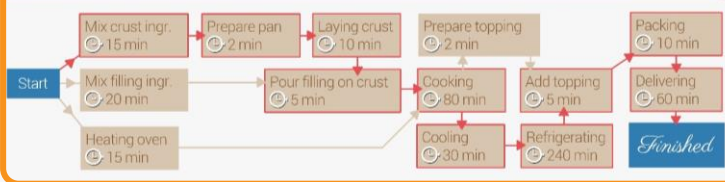
Resources needed

- 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

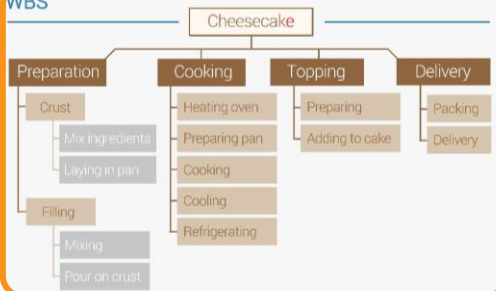
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2 planning

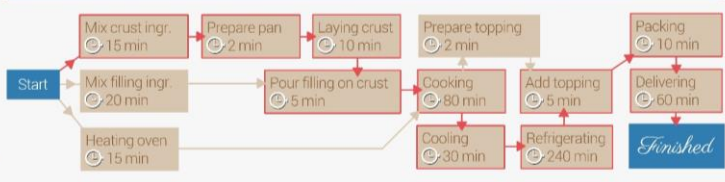
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WBS



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

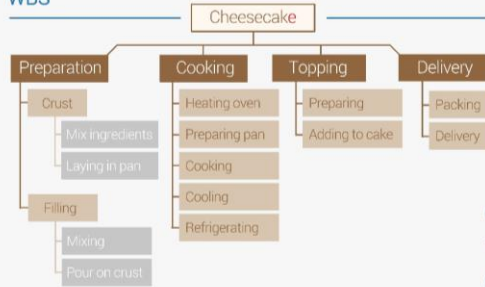
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2 planning

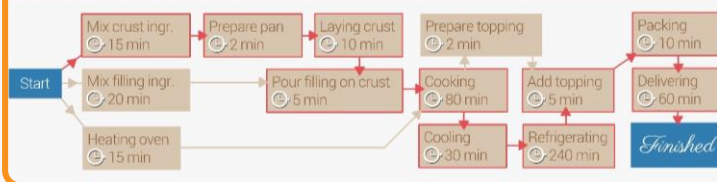
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WBS



PERT flowchart — Critical path



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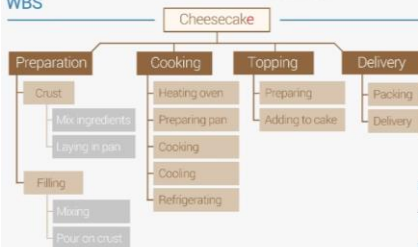
3 execution

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

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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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HOW to
MAKE COFFEE
using PM?



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1 initiation
I want coffee

Objectives One 250ml cup of high quality coffee

Requirements Medium strong
Light sweet
Hot

Project time 2 min

Budget 0.50 €

2 planning

Resources needed
Cup
250ml water
2 tsp ground coffee
1 tsp sugar
Electric kettle
1 teaspoon
1 person with coffee skills

Time plan Gantt chart

Task	Start	End
Boil water	0 min	0.5 min
Take the cup	0 min	0.5 min
Add coffee	0.5 min	1 min
Add water	1 min	1.5 min
Add sugar	1.5 min	2 min
Stir	1.5 min	2 min

3 execution

1. Pour the water in kettle and boil
Monitor: the temperature of water should be 95°C
2. Meanwhile take the cup and put in ground coffee
3. Pour in the hot water
4. Add sugar
5. Stir
Quality check: taste to check sweetness
6. Enjoy! :)

4 review

- Was the coffee good?
- How much the project actually cost?
- Did project met deadlines?
- What are the lessons learned?

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How
Project manager
WRAPS GIFTS



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Contact

- LinkedIn: Rainer Svacinka
- rainer@sumo-technologies.com



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