

Running a manufacturing business

Industry guides

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Set up recipes, production, purchasing and costing for a business that makes what it sells.

Advanced · About 35 minutes · Version 1.0 · Updated 17 November 2026

Plan availability

Needs the **Production** add-on on top of a **Kuza** or **Enterprise** plan.

Who this is for

Bakeries, furniture makers, food and beverage producers, garment makers and workshops that turn raw materials into products.

Modules you will use

Manufacturing, Stock, Buying, Selling, Accounting. Quality and Subcontracting if you inspect goods or outsource steps.

Set up, in this order

1. **Company, tax and warehouses.** Create separate warehouses for *Raw materials*, *Work in progress* and *Finished goods*. See Warehouses and business locations.
2. **Items.** Raw materials, finished goods, and packaging, with units and reorder levels. See Creating items.
3. **Bills of materials** for each product. See Bills of materials.
4. **Workstations and operations** if you track time. See Job cards and production planning.
5. **Opening stock.** See Opening stock and stock counts.
6. **Suppliers and customers.**

The plan-to-cash flow

1. **Demand.** Sales orders, or your own forecast.
2. **Plan.** A production plan works out what to make and what to buy. See Job cards and production planning.
3. **Buy.** Purchase orders for missing materials. See The procurement cycle.
4. **Make.** Work orders, material transfer and finishing. See Work orders and production.
5. **Check.** Quality inspections on materials and finished goods. See Quality inspections.
6. **Sell.** Deliver and invoice. See From quotation to invoice.

Know your costs

- Compare the BOM with what was actually consumed. See Production costing and reports.
- Update raw material prices, and re-cost the BOM.
- Review yield and waste monthly.

Outsourced steps

If another business does part of the work with your materials, use Subcontracting.

Tips

- Keep the BOM accurate. Fix it when the real recipe changes.
- Finish work orders promptly, so stock is not stuck in work in progress.
- Use batches for food and anything with an expiry date. See Batches and serial numbers.
- Count raw materials often. Small losses add up.

Common mistakes

- Selling items with no BOM, so production cannot be planned.
- Never recording scrap and waste.
- Costing by guesswork instead of the system.

Next steps

Read the storekeeper guide and the accountant guide.

Related documentation

- Manufacturing overview
- Bills of materials
- Work orders and production
- Production costing and reports