

# FUNDAMENTALS OF FOOD SUPPLY CHAIN MANAGEMENT AND LOGISTICS

*“Ensure Freshness, Efficiency, and Safety Across the Entire Food Supply Chain.”*

## Schedule

Venue (In-house)	Fees
At Your Organization Premises	Ask For The Quotation

► **Available delivery methods:** In-House Training

## Introduction

The food industry relies on a highly efficient and safe supply chain to deliver quality products from farm to fork. Managing food supply chains involves unique challenges such as perishability, quality control, regulatory compliance, and traceability.

This course provides participants with foundational knowledge and practical tools to manage and optimize food supply chains effectively. Participants will learn about sourcing, storage, transportation, inventory management, and distribution practices that ensure food safety, minimize waste, and enhance operational efficiency.

## Objectives

By the end of this course, participants will be able to:

- Understand the fundamentals of food supply chain management and logistics.
- Apply best practices in sourcing, procurement, and supplier management for food products.
- Implement inventory management strategies that reduce spoilage and waste.
- Optimize storage, handling, and transportation to maintain product quality.
- Ensure compliance with food safety regulations and standards.
- Utilize technology for traceability, monitoring, and supply chain visibility.
- Manage demand forecasting, distribution planning, and order fulfillment efficiently.
- Develop strategies for cost reduction, risk management, and sustainability.

## Why Attend

Food supply chains are complex and sensitive. Mastering the fundamentals ensures products reach consumers safely, on time, and in optimal condition. This course equips professionals with practical knowledge to manage food logistics, reduce losses, improve efficiency, and maintain compliance with regulatory standards.

## Target Audience

This course is suitable for:

- Supply Chain and Logistics Professionals in the Food Industry
- Food Production and Operations Managers
- Inventory and Warehouse Supervisors
- Procurement and Sourcing Specialists
- Quality Assurance and Food Safety Officers
- Distribution and Transportation Coordinators
- Professionals involved in agriculture, food processing, retail, and catering supply chains

## Individual Benefits

- Gain practical knowledge of food supply chain management principles.
- Learn strategies to reduce spoilage, waste, and operational costs.
- Improve decision-making in logistics, storage, and transportation.
- Enhance understanding of food safety and compliance requirements.
- Boost professional credibility and career growth opportunities in the food industry.

## Organizational Benefits

- Optimize the food supply chain from sourcing to distribution.
- Ensure product quality, safety, and regulatory compliance.
- Reduce operational costs and minimize food waste.
- Improve delivery performance and customer satisfaction.
- Implement data-driven and technology-supported supply chain practices.

## Instructional Methodology

The training employs a practical, food-industry-focused approach through:

- Interactive lectures and real-world examples from the food industry
- Case studies on successful food supply chain operations
- Hands-on exercises in inventory management, storage optimization, and distribution planning
- Group discussions and problem-solving workshops
- Assignments simulating real-life food supply chain challenges
- Continuous feedback and Q&A sessions for participant support

## Course Outline

- Module 1: Introduction to Food Supply Chain Management
- Module 2: Sourcing, Procurement, and Supplier Management in Food Industry
- Module 3: Inventory Management and Demand Forecasting for Perishable Goods
- Module 4: Storage, Cold Chain, and Material Handling Practices
- Module 5: Transportation Management and Distribution Planning
- Module 6: Food Safety, Compliance, and Traceability Systems
- Module 7: Technology Integration – ERP, WMS, and IoT Solutions
- Module 8: Performance Metrics and Supply Chain KPIs in Food Logistics
- Module 9: Risk Management and Sustainability Practices in Food Supply Chains
- Module 10: Capstone Project – Designing an Efficient and Safe Food Supply Chain

## Certification

Upon successful completion, participants will receive a Certificate in Food Supply Chain Management and Logistics, recognizing their expertise in managing, optimizing, and ensuring safety and efficiency across the food supply chain.

## Why Choose MAWA Events

- **Global Expertise:** More than 17 years of experience in professional training and consulting.
- **Industry-Leading Faculty:** Courses delivered by seasoned professionals with hands-on experience.
- **Practical Insights:** Learn to turn theory into actionable strategies for real-world business impact.
- **Client-Focused Solutions:** Customized programs designed to achieve your organisation’s unique goals.

### In-House / Customized Training

Interested in running this course for your team?

Please contact us:

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