Food Supply Chain Management and Best Practice Training

1 – 5 November 2027
Madrid (Spain)



Food Supply Chain Management and Best Practice Training

Ref: 323067_223847 **Date:** 1 – 5 November 2027 **Location:** Madrid (Spain) **Fees:** 5200 GBP

Course Description

This comprehensive 1-week course delves into the intricacies of food supply chain management, equipping participants with cutting-edge knowledge and practical skills. From sourcing to distribution, you'll explore best practices, innovative technologies, and optimization strategies crucial for success in the modern food industry. Gain insights from industry experts and engage in hands-on exercises to enhance your supply chain expertise.

Learning Objectives

- Master the fundamentals of food supply chain management and its unique challenges
- Develop strategies for improving efficiency, reducing costs, and ensuring food safety
- Learn to implement best practices in inventory management and demand forecasting
- Understand the role of technology in optimizing food supply chains
- Gain skills in supplier relationship management and sustainable sourcing
- Explore risk management and compliance in the food supply chain context

Course Modules

Day 1: Foundations of Food Supply Chain Management

- Introduction to food supply chain management
- Key challenges and trends in the food industry
- Supply chain models and strategies
- Food safety and quality management

Day 2: Sourcing and Procurement

- Sustainable sourcing strategies
- Supplier relationship management
- Contract negotiation and management
- Risk assessment in food procurement



Day 3: Inventory and Warehouse Management

- Inventory optimization techniques
- Warehouse design and management
- Cold chain management
- Technology in inventory tracking and control

Day 4: Distribution and Logistics

- Transportation management in food supply chains
- Last-mile delivery optimization
- Cross-docking and consolidation strategies
- Reverse logistics in the food industry

Day 5: Technology and Future Trends

- Blockchain in food supply chain transparency
- IoT and real-time monitoring
- AI and machine learning applications
- Sustainable and circular supply chain practices

Practical Wins for Participants

- Develop a customized supply chain optimization plan for your organization
- Create a risk management strategy to enhance supply chain resilience
- Design an implementation roadmap for integrating new technologies
- Establish a framework for sustainable sourcing and supplier evaluation

