



Mastery In Food Chain Sustainability And Safety

Duration: 10 Days

Language: en

Course Code: IND10 - 108

Objective

Upon completion of this course, participants will be able to:

- Understand food safety regulations and best practices.
- Explore sustainable food production methods.
- Master supply chain management techniques specific to the food industry.
- Analyse the integration of food safety and sustainability within supply chains.
- Develop strategic approaches for improving food systems.

Audience

This course is intended for

- Food Safety Managers
- Quality Control Professionals
- Sustainability Officers
- Supply Chain Managers
- Agricultural and Food Scientists
- Public Health Inspectors
- Food Industry Consultants

Training Methodology

This course uses a variety of adult learning styles

- Lectures: Expert-led sessions on theory and practice.
- Workshops: Hands-on activities and group work.
- Case Studies: Analysis of real-world examples.
- Site Visits: Tours of food production and processing facilities.
- Assessments: Quizzes, assignments, and a final project.

Summary

This comprehensive course integrates food safety, sustainability, and supply chain management to address contemporary food production and logistics challenges. Participants

will gain critical insights into ensuring food safety, promoting sustainable practices, and optimising supply chains from farm to fork.

Course Content & Outline

Section 1: Food Safety Management

1. Food Safety Introduction
 1. Importance of food safety
 2. Overview of foodborne illnesses
2. Regulatory Frameworks
 1. Global food safety standards
 2. Local regulations and compliance
3. Hazard Analysis and Critical Control Points (HACCP)
 1. Principles of HACCP
 2. Developing and implementing a HACCP plan
4. Food Safety Audits
 1. Types of audits
 2. Preparing for and conducting audits
5. Case Studies
 1. Analysis of food safety incidents
 2. Lessons learned and preventive measures

Section 2: Sustainability and Supply Chain Management

1. Sustainable Food Production
 1. Principles of sustainability
 2. Environmental impact of food production
2. Sustainable Agricultural Practices
 1. Organic farming
 2. Water and soil management
3. Processing and Packaging Innovations
 1. Eco-friendly packaging solutions
 2. Reducing waste in food processing
4. Supply Chain Fundamentals
 1. Components of the food supply chain
 2. Effective supply chain management strategies
5. Logistics and Distribution

1. Optimising logistics for sustainability
2. Cold chain management
6. Risk Management in Food Supply Chains
 1. Identifying and mitigating risks
 2. Crisis management and contingency planning
7. Case Studies
 1. Examples of sustainable practices in the industry
 2. Success stories and best practices

Certificate Description

Upon successful completion of this training course, delegates will be awarded a Holistique Training Certificate of Completion. For those who attend and complete the online training course, a Holistique Training e-Certificate will be provided.

Holistique Training Certificates are accredited by the British Assessment Council (BAC) and The CPD Certification Service (CPD), and are certified under ISO 9001, ISO 21001, and ISO 29993 standards.

CPD credits for this course are granted by our Certificates and will be reflected on the Holistique Training Certificate of Completion. In accordance with the standards of The CPD Certification Service, one CPD credit is awarded per hour of course attendance. A maximum of 50 CPD credits can be claimed for any single course we currently offer.

Categories

Food and Beverage, Health, Safety & Environment HSE, Procurement, Warehouse, Logistics & Supply Chain

Tags

Supply Chain, Food Safety, Supply Chain Management, Sustainability

Related Articles





Supply Chain Management: Standards, Regulations, and Sustainability

Dive into the intricacies of Supply Chain Management (SCM) in our blog post. From standards and sustainable integration to responsible accounting, discover the key elements shaping the future of global supply chains.