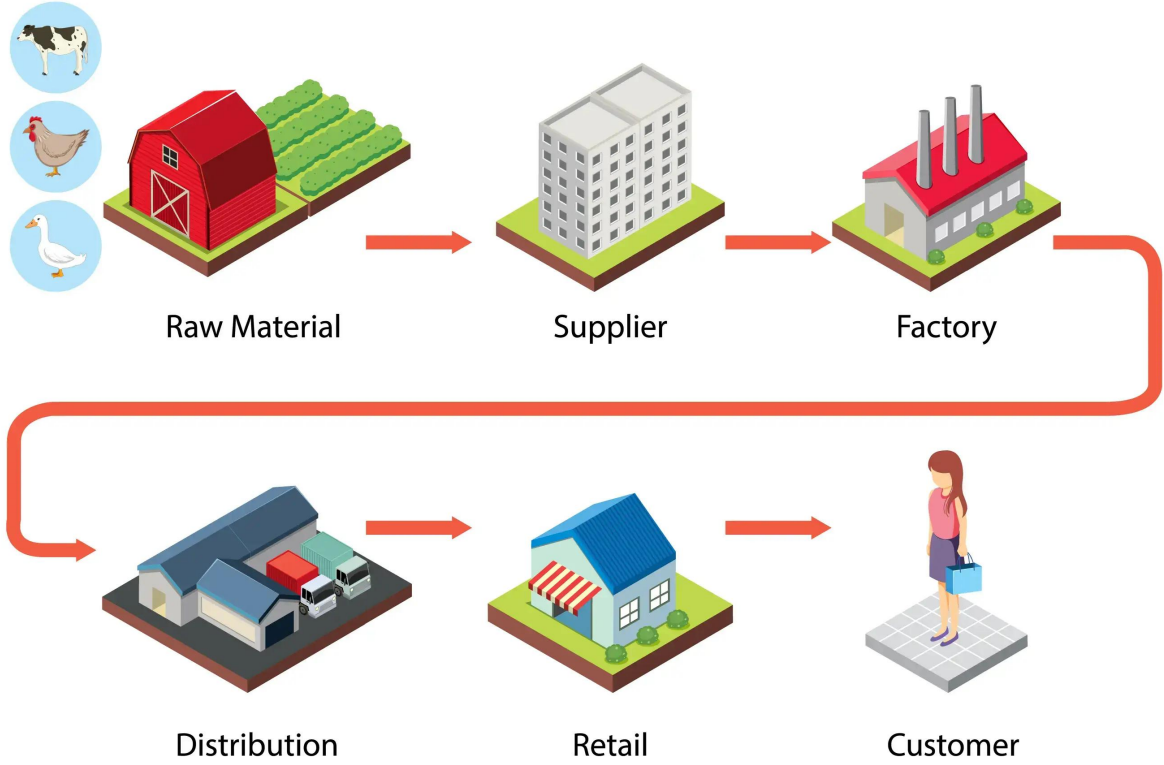


Supply Chain



"إدارة سلسلة توريد الغذاء: أفضل الممارسات والتحديات"

المدة: 5 يوم

اللغة: ar

كود الكورس: IND10-103

هدف الكورس

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

- Understand the importance of effectively managing a food supply chain.
- Identify key aspects of the food supply chain from a management and social perspective.
- Establish and maintain positive relationships with professionals and customers within

the food supply chain from regional and international business markets.

- Evaluate each stage and process within the supply chain, acknowledging their specific opportunities and challenges.
- Assess when it is necessary to offer varying levels of support to ensure the product will always reach the customer.
- Comprehend all food safety laws and regulations on a regional and international basis.

الجمهور

This course is designed for anyone working within the food supply chain who wishes to develop their knowledge and skills. It would be most beneficial for:

- Food Safety Officers
- Operations Managers
 - Risk Managers
 - Hygiene Inspectors
- Quality Control Directors
 - HR Personnel
- Compliance Officers
- Food Procurement Managers

منهجية التدريب

This course uses a variety of adult learning styles to aid full understanding and comprehension. Participants will review case studies of established food supply chains to highlight key aspects surrounding efficiency and food safety and identify any potential areas for improvement.

The participants will have ample opportunities to partake in a variety of learning exercises and will be provided the correct tools to do so. These learning methods include seminars, video materials, group discussions and practical activities. This combination of methods will guarantee that the participants can fully develop their understanding of the taught content and related practical skills.

The food production industry is incredibly vast and important on a global scale. Food is traded, processed, and managed internationally daily to ensure stores are stocked and customers can continuously buy their staples and luxuries. For this process to remain functional, those involved must thoroughly understand the food supply chain and how each aspect works.

The food supply chain requires extensive collaboration between various parties, from farmers to manufacturers and retailers. Professionals within any position in this supply chain must understand the importance of maintaining positive relationships throughout to ensure effective communication and operational optimisation. Effective collaboration of functions and processes guarantees that the consumer will receive a safe product that is more than satisfactory.

Furthermore, it is vital to manage risk within the food supply chain. With so many organisations and individuals involved in the process, each aspect must be considered and assessed based on potential risks. Once risks are established, preventative measures and corrective actions can be implemented to ensure smooth organisational functions.

محتوى الكورس والمخطط الزمني

Section 1: Fundamentals of Food Production

- Comprehending the necessity and importance of food production within society.
- Exploring the history of the agriculture industry and how it has developed to what we know today.
- Assessing opportunities and challenges faced within the industry and how best to navigate them.
- Identifying all aspects of the food production process and their concepts, principles and purpose.
- Evaluating how the industry may evolve in the future.

Section 2: Food Manufacturing and Procurement

- The vitality of food processing.
- Analysing market conditions and expectations and exploring how to best meet demands.
- What processes are included within food manufacturing – processing, packing and safety.
- Managing food inventory – ensuring all food is safe, edible, and appropriate for selling.
- Establishing relationships with food suppliers to ensure the highest quality for an ideal price.
- Recognising trends within the supply chain.

Section 3: Reaching the Retailer

- Evaluating the retail environment and its suitability for products.
- Delivering food to the hands of the consumer – managing food in transit.
- Managing food inventory at the retailer and maintaining relationships to ensure product priority.
- The transition from traditional stores to online retailing – retailers utilising ‘dark stores.’

Section 4: Risk Management

- Examining regional and international food safety regulations to ensure full compliance.
 - Understanding where risks can occur and establishing control in situations of crisis.
 - Conducting risk assessments regularly throughout the food supply chain.
 - Analysing risk data to implement preventative measures and plan for corrective actions.
- Identifying different methods of corrective actions and crisis management – knowing when to recall items.

Section 5: Food Innovation and Sustainability

- Utilising various methods to innovate improvements within the food supply chain.
 - How trends and innovative ideas change the way the public views food.
- Engaging in sustainable practices to better guarantee the quality of the products.

- Exploring different methods of recycling food by-products to reduce waste.

تفاصيل الشهادة

Holistique Training عند إتمام هذه الدورة التدريبية بنجاح، سيحصل المشاركون على شهادة إتمام التدريب من (e-Certificate) وبالنسبة للذين يحضرون ويكملون الدورة التدريبية عبر الإنترنت، سيتم تزويدهم بشهادة إلكترونية من Holistique Training.

وخدمة اعتماد التطوير المهني (BAC) معتمدة من المجلس البريطاني للتقييم Holistique Training شهادات ISO 29993، ISO 21001 أو ISO 9001 كما أنها معتمدة وفق معايير (CPD) المستمر.

لهذه الدورة من خلال شهادتنا، وستظهر هذه النقاط على شهادة إتمام (CPD) يتم منح نقاط التطوير المهني المستمر واحدة عن كل ساعة CPD يتم منح نقطة CPD، ووفقاً لمعايير خدمة اعتماد Holistique Training التدريب من لأي دورة واحدة نقدمها حالياً CPD حضور في الدورة. ويمكن المطالبة بحد أقصى قدره 50 نقطة

التصنيفات

الإدارة والسكرتارية، الأغذية والمشروبات، المشتريات والمستودعات والخدمات اللوجستية وسلسلة التوريد

مقالات ذات صلة



إدارة سلسلة التوريد: ما هي، وما أهميتها وفوائدها؟

تعد إدارة سلسلة التوريد جزءاً حيوياً للتحكم في منتج الشركة وفهم احتياجات المستهلك. تحتوي سلسلة التوريد على معلومات أساسية للشركة لتحديد كيفية بيع المنتج بحيث يمكن إجراء التعديلات لصالح العميل في توفير التكاليف وقيمة المنتج. يمكن للشركات التي تهتم بسلاسل التوريد الخاصة بها أن تحسن أرباحها وتصبح أفضل في تلبية

YouTube Video

<https://www.youtube.com/embed/zEXrjw7pcW8?si=1baa82yWIBnGPAus>