



COURSE OVERVIEW LM0022

Transportation, Logistics & Supply Chain for Food

Course Title

Transportation, Logistics & Supply Chain for Food

Course Date/Venue

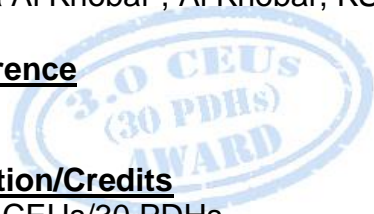
July 13-17, 2025/Business Meeting, Crowne Plaza Al Khobar , Al Khobar, KSA

Course Reference

LM0022

Course Duration/Credits

Five days/3.0 CEUs/30 PDHs



Course Description



This practical and highly-interactive course includes various practical sessions and exercises. Theory learnt will be applied using our state-of-the-art simulators.



Food is one of the largest sectors in the world from the point of both production and consumption. Its handling within the supply chain is vital to the economy and required a special consideration as it a perishable items. Globalization of the food industry requires increased transportation of the products and raw materials. The food supply chain is a series of links and inter-dependencies, from farms to food consumers' plates, embracing a wide range of disciplines. *Food Supply Chain Management* brings together the most important of these disciplines and aims to provide an understanding of the chain, to support those who manage the chain



This course will provide technical staff with the opportunity to develop supply chain management skills which have been identified as a major skills gap in the Food and Beverages sector. The course will also provide participants an opportunity to enhance their skills in the food supply chain sector. Participants will be able to critically evaluate the concepts and theories that underpin the transportation, logistics and supply chain management for food that include the whole supply chain from farm to shop to customer (farm-shop-customer).



Course Objectives

Upon the successful completion of this course, each participant will be able to:-

- Apply and gain an in-depth knowledge on transportation, logistics and supply chain for food
- Identify, share and disseminate information related to food distribution ,storage and the transportation
- Determine the requirement of supply chain and of cold chain from farm to fork
- Differentiate the relationships between time and product quality
- Describe performance requirements of the integrated, end-to-end supply chain and specify product and handle requirements.
- Implement process mapping of all segments of the supply chain in identify the highest risk areas of the chain so that management plans and controls can be put into place to mitigate and avoid these risks
- Use the above skills to achieve supplier and customer good relationship

Exclusive Smart Training Kit - H-STK®



Participants of this course will receive the exclusive “Haward Smart Training Kit” (H-STK®). The H-STK® consists of a comprehensive set of technical content which includes **electronic version** of the course materials conveniently saved in a **Tablet PC**.

Who Should Attend

This course provides an overview of all significant aspects and considerations of transportation, logistics and supply chain for food for logistics managers, operations managers, new product development and supply chain managers and supervisors.

Training Methodology

All our Courses are including **Hands-on Practical Sessions** using equipment, State-of-the-Art Simulators, Drawings, Case Studies, Videos and Exercises. The courses include the following training methodologies as a percentage of the total tuition hours:-

- 30% Lectures
- 20% Practical Workshops & Work Presentations
- 30% Hands-on Practical Exercises & Case Studies
- 20% Simulators (Hardware & Software) & Videos


In an unlikely event, the course instructor may modify the above training methodology before or during the course for technical reasons.

Course Certificate(s)

Internationally recognized certificates will be issued to all participants of the course who completed a minimum of 80% of the total tuition hours.

Certificate Accreditations


Certificates are accredited by the following international accreditation organizations: -

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The International Accreditors for Continuing Education and Training (IACET - USA)

Haward Technology is an Authorized Training Provider by the International Accreditors for Continuing Education and Training (IACET), 2201 Cooperative Way, Suite 600, Herndon, VA 20171, USA. In obtaining this authority, Haward Technology has demonstrated that it complies with the **ANSI/IACET 2018-1 Standard** which is widely recognized as the standard of good practice internationally. As a result of our Authorized Provider membership status, Haward Technology is authorized to offer IACET CEUs for its programs that qualify under the **ANSI/IACET 2018-1 Standard**.

Haward Technology's courses meet the professional certification and continuing education requirements for participants seeking **Continuing Education Units (CEUs)** in accordance with the rules & regulations of the International Accreditors for Continuing Education & Training (IACET). IACET is an international authority that evaluates programs according to strict, research-based criteria and guidelines. The CEU is an internationally accepted uniform unit of measurement in qualified courses of continuing education.

Haward Technology Middle East will award **3.0 CEUs** (Continuing Education Units) or **30 PDHs** (Professional Development Hours) for participants who completed the total tuition hours of this program. One CEU is equivalent to ten Professional Development Hours (PDHs) or ten contact hours of the participation in and completion of Haward Technology programs. A permanent record of a participant's involvement and awarding of CEU will be maintained by Haward Technology. Haward Technology will provide a copy of the participant's CEU and PDH Transcript of Records upon request.

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British Accreditation Council (BAC)

Haward Technology is accredited by the **British Accreditation Council** for **Independent Further and Higher Education** as an **International Centre**. BAC is the British accrediting body responsible for setting standards within independent further and higher education sector in the UK and overseas. As a BAC-accredited international centre, Haward Technology meets all of the international higher education criteria and standards set by BAC.

Course Fee

US\$ 5,500 per Delegate + **VAT**. This rate includes H-STK® (Haward Smart Training Kit), buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

Accommodation

Accommodation is not included in the course fees. However, any accommodation required can be arranged at the time of booking.

Course Instructor(s)

This course will be conducted by the following instructor(s). However, we have the right to change the course instructor(s) prior to the course date and inform participants accordingly:



Mr. Andrew Ladwig is a **Senior Process & Mechanical Engineer** with over **25 years** of extensive experience within the **Oil & Gas, Refinery, Petrochemical & Power** industries. His expertise widely covers in the areas of **Ammonia Manufacturing & Process Troubleshooting, Distillation Towers, Crude Oil Distillation, Fundamentals of Distillation** for Engineers, **Distillation Operation and Troubleshooting, Advanced Distillation Troubleshooting, Distillation Technology, Vacuum Distillation, Ammonia Storage & Loading Systems, Ammonia Plant Operation, Troubleshooting & Optimization, Ammonia Recovery, Ammonia Plant Safety, Hazard of Ammonia Handling, Storage & Shipping, Operational Excellence in Ammonia Plants, Fertilizer Storage Management (Ammonia & Urea), Fertilizer Manufacturing Process Technology, Sulphur Recovery, Phenol Recovery &**

Extraction, Wax Sweating & Blending, Petrochemical & Fertilizer Plants, Nitrogen Fertilizer Production, Petroleum Industry Process Engineering, Refining Process & Petroleum Products, Refinery Planning & Economics, Safe Refinery Operations, Hydrotreating & Hydro-processing, Separators in Oil & Gas Industry, Gas Testing & Energy Isolations, Gas Liquor Separation, Industrial Liquid Mixing, Wax Bleachers, Extractors, Fractionation, Operation & Control of Distillation, Process of Crude ATM & Vacuum Distillation Unit, Water Purification, Water Transport & Distribution, Steam & Electricity, Flame Arrestors, Coal Processing, Environmental Emission Control, R&D of Wax Blending, Wax Molding/Slabbing, Industrial Drying, Principles, Selection & Design, Process Safety Design, Certified Process Plant Operations, Control & Troubleshooting, Operator Responsibilities, Storage Tanks Operations & Measurements, Tank Design, Construction, Inspection & Maintenance, Atmospheric Tanks, Process Plant Troubleshooting & Engineering Problem Solving, Process Plant Performance, Efficiency & Optimization, Continuous Improvement & Benchmarking, Process Troubleshooting Techniques, Oil & Gas Operation/Introduction to Surface Facilities, Pressure Vessel Operation, Plant & Equipment Integrity, Process Equipment Performance & Troubleshooting, Plant Startup & Shutdown, Startup & Shutdown the Plant While Handling Abnormal Conditions, Flare & Relief System, Process Gas Plant Start-up, Commissioning & Problem Solving, Process Liquid and Process Handling & Measuring Equipment. Further, he is also well-versed in Compressors & Turbines Operation, Maintenance & Troubleshooting, Heat Exchanger Overhaul & Testing Techniques, Balancing of Rotating Machinery (BRM), Pipe Stress Analysis, Valves & Actuators Technology, Inspect & Maintain Safeguarding Vent & Relief System, Certified Inspectors for Vehicle & Equipment, Optimizing Equipment Maintenance & Replacement Decisions, Certified Maintenance Planner (CMP), Certified Planning and Scheduling Professional (AACE-PSP), Material Cataloguing, Specifications, Handling & Storage, Steam Trap Design, Operation, Maintenance & Troubleshooting, Steam Trapping & Control, Column, Pump Technology, Pump Selection & Installation, Centrifugal Pumps Troubleshooting, Pumps Design, Selection & Operation, Pump & Exchangers, Troubleshooting & Design, Rotating Equipment Operation & Troubleshooting, Control & ESD System, Detailed Engineering Drawings, Codes & Standards, Budget Preparation, Allocation & Cost Control, Root Cause Analysis (RCA), Production Optimization, Permit to Work (PTW), Project Engineering, Data Analysis, Process Hazard Analysis (PHA), HAZOP Study, Sampling & Analysis, Training Analysis, Job Analysis Techniques, Storage & Handling of Toxic Chemicals & Hazardous Materials, Hazardous Material Classification & Storage/Disposal, Dangerous Goods, Environmental Management System (EMS), Supply Chain, Purchasing, Procurement, Logistics Management & Transport & Warehousing & Inventory, Risk Monitoring Authorized Gas Tester (AGT), Confined Space Entry (CSE), Personal Protective Equipment (PPE), Fire & Gas, First Aid and Occupational Health & Safety.

During his career life, Mr. Ladwig has gained his practical experience through his various significant positions and dedication as the **Mechanical Engineer, Project Engineer, Reliability & Maintenance Engineer, Maintenance Support Engineer, Process Engineer, HSE Supervisor, Warehouse Manager, Quality Manager, Business Analyst, Senior Process Controller, Process Controller, Safety Officer, Mechanical Technician, Senior Lecturer and Senior Consultant/Trainer** for various companies such as the Sasol Ltd., Sasol Wax, Sasol Synfuels, just to name a few.

Mr. Ladwig has a **Bachelor's degree in Chemical Engineering** and a **Diploma in Mechanical Engineering**. Further, he is a **Certified Instructor/Trainer, a Certified Internal Verifier/Assessor/Trainer** by the **Institute of Leadership & Management (ILM)** and has delivered various trainings, workshops, seminars, courses and conferences internationally.

Course Program

The following program is planned for this course. However, the course instructor(s) may modify this program before or during the course for technical reasons with no prior notice to participants. Nevertheless, the course objectives will always be met:

Day 1: Sunday, 13th of July 2025

0730 – 0800	<i>Registration & Coffee</i>
0800 – 0815	<i>Welcome & Introduction</i>
0815 – 0830	PRE-TEST
0830 – 0930	<i>Introduction to Supply Chain</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>Food Characteristics & Effect in Storage & Distribution</i>
1100 – 1230	<i>Transportation Modes & the Right Selections</i>
1230 – 1245	<i>Break</i>
1245 – 1420	<i>Pick, Load & Ship Protocols & Controls</i>
1420 – 1430	Recap
1430	<i>Lunch & End of Day One</i>

Day 2: Monday, 14th of July 2025

0730 – 0930	<i>Delivery Methods – Are Products Put-Away Without Minimal Delay</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>Future for Food Supply Chain Management & Transportation</i>
1100 – 1230	<i>Supply Chain Management, Stores & Warehousing</i>
1230 – 1245	<i>Break</i>
1245 – 1420	<i>Mainstream Food Supply Chain & Value Based Supply Chain</i>
1420 – 1430	Recap
1430	<i>Lunch & End of Day Two</i>

Day 3: Tuesday, 15th of July 2025

0730 – 0930	<i>Cold Chain Policies, Process Practices, Measurement & Analysis</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>Food Packaging & Preservation</i>
1100 – 1230	<i>Transport Quality Management in the Food Industry Distribution</i>
1230 – 1245	<i>Break</i>
1245 – 1420	<i>Premise Control, Receiving/Storage Controls, Material Control</i>
1420 – 1430	Recap
1430	<i>Lunch & End of Day Three</i>

Day 4: Wednesday, 16th of July 2025

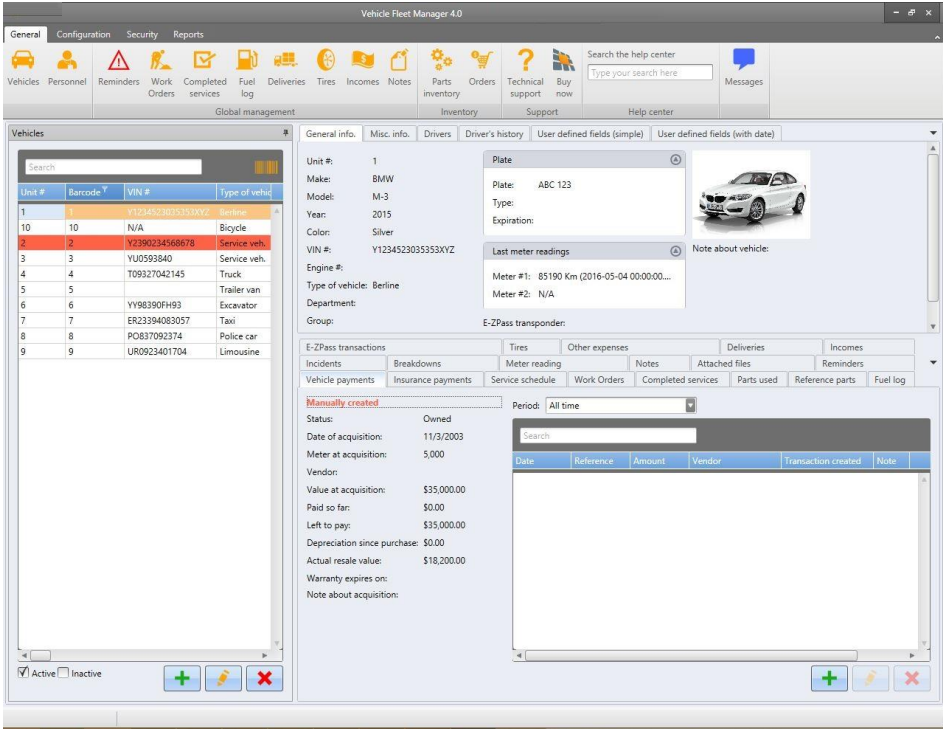
0730 – 0930	<i>Supplier Management, Traceability & Recall</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>Food Security & Food Safety Plan (HACCP), Allergen & Sensitizing Agent Management, Pest Control, Sanitation</i>
1100 – 1230	<i>Regulatory Compliance Internal/External Audit Program & Finished Goods Monitoring</i>
1230 – 1245	<i>Break</i>
1245 – 1420	<i>Personnel Training Requirements</i>
1420 – 1430	Recap
1430	<i>Lunch & End of Day Four</i>

Day 5: Thursday, 17th of July 2025

0730 – 0930	<i>Technology & its Usage in Food Supply Chain, Enterprise Resource</i>
0930 – 0945	<i>Break</i>
0945 – 1100	<i>Planning, Transportation Operations Management</i>
1100 – 1230	<i>Planning, Transportation Operations Management (cont'd)</i>
1230 – 1245	<i>Break</i>
1245 – 1345	<i>Corrective Action/Preventive Action Program</i>
1345 – 1400	<i>Course Conclusion</i>
1400 – 1415	POST-TEST
1415 – 1430	<i>Presentation of Course Certificates</i>
1430	<i>Lunch & End of Course</i>

Simulator (Hands-on Practical Sessions)

Practical sessions will be organized during the course for delegates to practice the theory learnt. Delegates will be provided with an opportunity to carryout various exercises using our state-of-the-art simulators “Vehicle Fleet Manager 4.0” software.



The screenshot displays the Vehicle Fleet Manager 4.0 software interface. On the left, a table lists vehicles with columns for Unit #, Barcode, VIN #, and Type of vehicle. The main area shows detailed information for a selected vehicle (Unit # 1, BMW, Plate ABC 123). The interface includes various tabs for management, such as General info, Drivers, and Financials, and a search bar at the top.

Vehicle Fleet Manager 4.0

Course Coordinator

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