

International Food Value Chains (PIFC)					
Coordinator:		KPS		credits:	13
Elements	ECTS	Name	Mode of Exam	Period	Literature
PIFC 10	3	Proof of proficiency	Assessment	T4	N/A
PIFC 20	3	Managing food value chains and logistics	Written exam	T3	Rushton, A., Croucher, P., & Baker, P. (2017). <i>The handbook of logistics and distribution management: Understanding the supply chain</i> (5 th edition). Kogan Page. ISBN: 978-0749476779 <u>Buy the book only after more information from the lecturer is given in the class</u> Additional literature will be available on Canvas
PIFC 30	2	Food chemistry, sensory evaluation & laboratory	Written exam	T4	Materials provided by lecturer Agrobuddy available via Canvas
PIFC 40	2	Food quality and safety management	Assignment	T3	Materials provided by lecturer
PIFC 50	3	Circular economy & food waste management	Assignment	T4	Towards a circular economy: https://ellenmacarthurfoundation.org/publications
Entrance requirements:		None			
Professional task:		Analyzing the company's current food value chain, analyzing problems in the area of food chain management, logistics, circularity, waste management and food quality/safety management, preparing and presenting an advisory report.			
Role:		Advisor			
Methods:		Lectures, group assignments, guest lectures, excursions			
Fields of expertise:		Learning objectives (the student):			
Supply Chain Management Distribution management Reverse logistics		<ul style="list-style-type: none"> • <u>Can apply the basic concepts of supply chain management, .</u> • • <u>is able to explain the relationship strategies in the supply chain</u> • <u>can describe the supporting technologies in food supply chains</u> <ul style="list-style-type: none"> • can advise how to improve logistics into various types of business environments • recognizes the function of distribution management • • • can explain the difference between green logistics and reverse logistics 			
Quality management Processes information analysis and use of information systems		<ul style="list-style-type: none"> • understands basic quality concepts and food safety fundamentals • is able to describe the general principles of most well-known food quality management systems • is able to analyze the problems in the area of food chain, logistics and food quality management and plan quality-improvement activities • is able to work as part of a team to plan and complete relatively complex projects 			
Circular economy & food waste management		<ul style="list-style-type: none"> • knows the principles of the circular economy • is able to apply the principles of the circular economy in practice and advise companies willing to do so • is aware of circular economy business models • 			
Chemistry		<ul style="list-style-type: none"> • can identify and apply a chemical perspective to matter • knows how to apply mathematical reasoning and analytical laboratory skills to solve chemical problems 			
Aeres competencies:					
To cooperate (level 1): Student work on a group project throughout the semester. Student's involvement in a group work and his/her contribution to a team work is being assessed.					

To endorse sustainable behaviour (level 1): student will analyse the food chain and identify opportunities to increase the sustainability within the food chain
To appreciate the global perspective (level 1): student obtains an insight into global food supply chain and is able to demonstrate an ability of analysing global food value chains

Final qualifications:

- Optimising logistics and monitoring quality of agri-food chains
- Management of organizations, processes, projects and people