# E-Commerce Logistics for Perishable Foods Training Course

Professional Development Training Course Outline

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|---|---|---|---|
| **Category** | Food processing and Technology | **Duration** | 5 Days |
| **Base Fee** | $1,500 USD | **Delivery Mode** | Online / On-site Hybrid |

## Course Introduction

The rapid growth of e-commerce has reshaped supply chain management, particularly in the area of perishable foods. The demand for fresh, safe, and high-quality products delivered directly to customers has made logistics in the perishable sector a critical component of business success. E-Commerce Logistics for Perishable Foods Training Course focuses on equipping professionals with specialized knowledge in temperature-controlled logistics, last-mile delivery, cold chain management, and advanced technologies in e-commerce. Participants will learn strategies for improving efficiency, minimizing waste, and ensuring compliance with food safety standards, while gaining competitive advantages in global markets.

In this course, learners will develop essential skills in demand forecasting, inventory control, packaging innovations, real-time tracking, and sustainability practices tailored to perishable foods. The program integrates real-world case studies, current industry practices, and actionable insights into logistics planning. By mastering these skills, professionals can optimize delivery operations, reduce spoilage, and achieve customer satisfaction while aligning with emerging trends such as green logistics, digital transformation, and AI-powered supply chain optimization.

## Programme Curriculum

**E-Commerce Logistics for Perishable Foods Training Course**

**Introduction**

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**Course Objectives**

1. Understand the fundamentals of e-commerce logistics for perishable foods
2. Explore cold chain management systems and temperature-sensitive distribution
3. Analyze packaging innovations for fresh produce, dairy, and meat products
4. Develop strategies for last-mile delivery optimization in e-commerce
5. Evaluate the role of artificial intelligence and IoT in perishable logistics
6. Implement sustainable and eco-friendly logistics practices
7. Gain knowledge of food safety compliance and global regulatory standards
8. Apply forecasting and inventory management techniques for perishables
9. Optimize warehouse and storage systems for perishable goods
10. Improve customer experience through technology-driven logistics solutions
11. Understand risk management and contingency planning in perishable logistics
12. Examine case studies of successful perishable e-commerce businesses
13. Enhance decision-making skills through data-driven logistics strategies

**Organizational Benefits**

- Strengthened food safety compliance and risk management
- Improved efficiency in supply chain operations
- Enhanced brand reputation through quality and sustainability
- Reduced spoilage and waste across logistics processes
- Increased customer trust and satisfaction
- Optimized cost management through technology adoption
- Stronger adaptability to global e-commerce trends
- Integration of AI and IoT in supply chain performance
- Better forecasting accuracy and reduced stockouts
- Improved competitiveness in the global marketplace

**Target Audiences**

1. E-commerce managers
2. Supply chain professionals
3. Food and beverage entrepreneurs
4. Cold chain logistics providers
5. Warehouse and distribution managers
6. Packaging and quality control specialists
7. Retailers in the food and grocery sector
8. Logistics and supply chain consultants

**Course Duration:** 5 days

**Course Modules**

**Module 1: Introduction to E-Commerce Logistics for Perishable Foods**

- Overview of e-commerce supply chain management
- Perishable food categories and handling requirements
- Key challenges in perishable e-commerce logistics
- Importance of temperature-sensitive distribution
- Trends shaping perishable food e-commerce
- Case study: Amazon Fresh cold chain logistics

**Module 2: Cold Chain Management**

- Fundamentals of cold chain logistics
- Technologies for maintaining temperature integrity
- Refrigerated transport and last-mile challenges
- Compliance with cold chain standards
- Monitoring tools for real-time temperature tracking
- Case study: DHL cold chain operations for dairy

**Module 3: Packaging Innovations for Perishables**

- Advanced packaging materials and designs
- Packaging for extended shelf-life products
- Role of smart packaging in tracking freshness
- Balancing sustainability and protection
- Packaging cost optimization strategies
- Case study: Sustainable packaging at HelloFresh

**Module 4: Last-Mile Delivery Optimization**

- Challenges in perishable food last-mile logistics
- Innovative last-mile delivery models
- Leveraging local delivery partnerships
- Impact of urban congestion on perishable logistics
- Technology-driven last-mile solutions
- Case study: Instacart?ÇÖs delivery strategies

**Module 5: Food Safety and Compliance**

- Key food safety standards in global logistics
- HACCP and ISO 22000 requirements
- Managing regulatory compliance in cross-border logistics
- Risk management and food safety audits
- Preventing contamination and ensuring traceability
- Case study: Compliance strategy at Walmart grocery

**Module 6: Technology in Perishable Logistics**

- Role of AI in forecasting and demand planning

- IoT-enabled cold chain monitoring
- Blockchain for food traceability
- Robotics and automation in warehouses
- Cloud-based logistics platforms
- Case study: IBM Food Trust blockchain application

**Module 7: Inventory and Forecasting for Perishables**

- Forecasting models for perishable demand
- Seasonal demand fluctuations and planning
- Reducing stockouts and overstocks
- Shelf-life management in e-commerce logistics
- Technology-driven forecasting solutions
- Case study: Tesco demand forecasting system

**Module 8: Sustainable and Green Logistics Practices**

- Eco-friendly packaging innovations
- Reducing carbon footprint in logistics
- Circular economy practices in perishables
- Renewable energy in cold storage facilities
- Regulatory trends in sustainable logistics
- Case study: Green logistics at Carrefour

**Training Methodology**

- Interactive lectures and presentations
- Group discussions and brainstorming sessions
- Case study analysis and problem-solving activities
- Simulation exercises and real-time role play
- Hands-on practical demonstrations
- Expert-led Q&A sessions

**Register as a group from 3 participants for a Discount**

**Send us an email: info@fineskilltrainingcenter.org or call** *+254769199797*

***Certification***

*Upon successful completion of this training, participants will be issued with a globally- recognized certificate.*

***Tailor-Made Course***

*We also offer tailor-made courses based on your needs.*

**Key Notes**

**a.** The participant must be conversant with English.

**b.** Upon completion of training the participant will be issued with an Authorized Training Certificate

**c.** Course duration is flexible and the contents can be modified to fit any number of days.

**d.** The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

**e.** One-year post-training support Consultation and Coaching provided after the course.

**f.** Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

## Upcoming Scheduled Sessions

| Start Date | End Date | Location | Price |
|---|---|---|---|
| **23 Nov 2026** | 27 Nov 2026 | Online | $1,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $1,500 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $3,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $3,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $6,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $4,500 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $6,000 |
| **23 Nov 2026** | 27 Nov 2026 | Physical | $6,000 |

Ready to enroll or request a customized program? Book online or contact us:

**Register Online Now**

Email: info@fineskilltrainingcenter.com | Website: www.fineskilltrainingcenter.com