Managing Food Loss and Waste from Farm to Fork Training course

Professional Development Training Course Outline

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

Course Introduction

The global challenge of food loss and waste has significant economic, environmental, and social implications, impacting food security, resource efficiency, and climate change mitigation. Managing food loss and waste requires a comprehensive understanding of the entire supply chain, from production to consumption. Managing Food Loss and Waste from Farm to Fork Training course on Managing Food Loss and Waste from Farm to Fork equips participants with practical strategies, innovative tools, and evidence-based solutions to minimize losses, enhance operational efficiency, and ensure sustainable food systems.

Participants will gain insights into identifying critical loss points, understanding regulatory frameworks, applying best practices in handling and storage, and designing interventions that align with sustainability goals. By integrating real-world case studies, interactive exercises, and collaborative problem-solving sessions, this course fosters a hands-on learning environment that empowers professionals to reduce food waste, optimize resource utilization, and contribute to corporate social responsibility initiatives.

Programme Curriculum

Managing Food Loss and Waste from Farm to Fork Trainingcourse

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Course Objectives

1. Understand global food loss and waste trends and their economic and environmental impacts.
2. Identify critical control points in the farm-to-fork supply chain where losses occur.
3. Apply best practices in post-harvest handling, storage, and transportation.
4. Implement innovative technologies for food preservation and waste reduction.
5. Develop monitoring and evaluation strategies for food loss management.
6. Analyze regulatory frameworks and compliance requirements.
7. Design and implement food recovery and redistribution initiatives.
8. Foster collaboration among stakeholders to reduce waste across the value chain.
9. Integrate sustainability and circular economy principles into food systems.
10. Conduct risk assessments related to food spoilage and loss.
11. Utilize data-driven approaches to track and minimize losses.
12. Engage communities in awareness campaigns and education on food waste reduction.
13. Develop organizational policies for effective food loss and waste management.

Organizational Benefits

- Reduced operational costs through waste minimization
- Enhanced brand reputation and corporate social responsibility
- Improved compliance with food safety regulations
- Optimized supply chain efficiency
- Increased profitability and resource utilization
- Stronger stakeholder collaboration
- Greater contribution to sustainable development goals
- Reduced environmental footprint
- Improved consumer trust and loyalty
- Data-driven decision-making for continuous improvement

Target Audiences

1. Supply chain managers
2. Agribusiness professionals
3. Food processing and storage managers
4. Quality assurance officers
5. Sustainability and environmental managers
6. Retail and distribution managers
7. Policy makers and regulators
8. NGOs and advocacy groups

Course Duration: 5 days

Course Modules

Module 1: Introduction to Food Loss and Waste

- Global overview and current statistics
- Environmental and economic impacts
- Key drivers of food loss across the supply chain
- Role of sustainability in food systems
- Stakeholder responsibilities in minimizing waste
- Case Study: Reducing losses in smallholder farms

Module 2: Farm-Level Loss Management

- Best practices for harvesting and post-harvest handling
- Storage solutions and cold chain management
- Pest and disease control methods
- Techniques for reducing spoilage during production
- Cost-effective interventions for small farms
- Case Study: Innovative storage solutions for tropical fruits

Module 3: Processing and Packaging Loss Reduction

- Efficient processing techniques
- Packaging strategies to extend shelf life
- Waste tracking and inventory management
- Quality control and hazard prevention
- Lean manufacturing for food processing
- Case Study: Minimizing waste in dairy processing plants

Module 4: Transportation and Distribution

- Cold chain logistics and temperature monitoring
- Efficient transportation planning
- Reducing losses during distribution
- Supplier coordination and communication
- Technology adoption for real-time monitoring
- Case Study: Optimizing cold chain for perishable vegetables

Module 5: Retail and Consumer-Level Waste

- Retail stock management strategies
- Consumer behavior and education campaigns
- Packaging and portion control
- Food labeling and shelf-life awareness
- Waste reduction through promotions and redistribution
- Case Study: Supermarket initiatives to reduce unsold inventory

Module 6: Regulatory Frameworks and Compliance

- Food safety and hygiene standards
- National and international regulations
- Compliance strategies for businesses
- Documentation and traceability requirements
- Legal implications of food waste management
- Case Study: Compliance practices in large food corporations

Module 7: Innovation and Technology for Waste Reduction

- Smart sensors and IoT in supply chains
- Food preservation technologies
- Digital platforms for monitoring waste
- Blockchain for traceability and accountability
- AI-driven predictive analytics
- Case Study: Technology adoption in grain storage

Module 8: Monitoring, Evaluation, and Continuous Improvement

- Key performance indicators for waste reduction
- Data collection and analysis
- Continuous improvement frameworks
- Stakeholder feedback integration
- Developing sustainability reports
- Case Study: Measuring impact of waste reduction programs

Training Methodology

- Interactive lectures and presentations
- Hands-on practical exercises and workshops
- Group discussions and brainstorming sessions
- Case study analysis and problem-solving exercises
- Field visits to farms, processing, and retail facilities
- Role-playing scenarios for stakeholder engagement

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:

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