A Joint Diploma

Cold Supply Chains

AASTMT- Port Training Institute & L'Institut de formation port de Marseille Fos

Course Background and Aim

Every day millions of tons of temperature –sensitive goods are produced, transported, stored or distributed world wide.

Thus making their temperature and humidity control is essential Quality control and monitoring of goods during cold chain is an increasing concern for producers, suppliers, logistics decision making and consumers.



Course Scope

The course will last for 2 weeks

The objective of this course is to enable logistics service providers to ensure the temperature preservation of perishables and other temperature controlled products from the point of production to point of consumption and developing the frame work of cold supply chain.

The program focuses on improving the efficiency of cold chain logistics network and find out some practical and effective ways to improve the whole chain and also identifying critical points and challenges of food industry logistics activities and suggest control measure to ensure product safety.













1st Week in Alexandria, Egypt 2 nd Week in Marseille, France



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LET'S CHOOSE THE APPROPRIATE ACTIONS AND TAKE THE RIGHT DECISIONS

Participants: Qualifications: Associate Degree

Courses: None

Departments : all departments

Target Group: The maximum number of trainees is (8) in order to maintian

educational high quality of standards

Duration: 50 hours

website: www.marseille-port.fr



Topics:

- 1: Introduction to Cold Supply Chains
- 2: Refrigerated Container Logistics Network
- 3: Information Systems Applications in Refrigerated Container Yards
- 4 : Quality in Refrigerated Supply Chains from a Commercial Prespective



Objectives:

The Trainee will be able to:

- * Define Refrigerated Supply Chains
- * Know how to handle refrigerated Supply Chains to Maximize Utilization
- * Manage Applications to Benefit from each Element in the Cold Chain Net

Survices included in the rate:

Hotel 4* (Including Breakfast and Dinner) - The Hotel is only10 minutes walking distance from the port - lunch and coffee breaks during the class sessions - Diploma awarded by AASTMT and L'Institut de formation port de Marseille Fos (Printing during the last day of the course - City tour - Stationary : pens, Book notes, Folders, etc.

Trainers & Methods

Methods - Theorical and practical informations

Experience exchangesPractices based on real experiences of the trainees

Presentations - PowerPoint - Written support