67.

Course title	Food Supply Chain
Course code	LOGS402
Course type	Theoretical
Level	Bachelor's
Year / Semester	4 th Year/ 8 th Semester
Teacher's name	Konstantinou Marina
ECTS	4 Lectures / week 2 Laboratories / week
Course purpose and objectives	The purpose of the course is to teach the students all the aspects of food supply chain starting from primary production to the consumer and the final step of recycling.
Learning outcomes	 Upon the completion of the course, students are expected to: Knowledge Explain the concepts of the Food Supply Chain, key points of food safety, basic concepts of trade, food purchasing and procurement processes, etc. Analyse the main points of the Food Supply Chain and its management (e.g. food production, food processing, food retailing, etc.) Skills Assess the processes followed by the Food Supply Chain and the challenges faced by this specific supply chain. Competences Develop modern ways of picking orders inside the warehouse
Prerequisites	Required
Course content	 Food Supply Chain Concepts Supply Chain Management The modern food consumer Possible dangers, safety and quality of foods in food supply industry Food wholesale Food retail Purchasing procedures Selection of suppliers and negotiations Food transport Basic inventory management Food storage Controlled temperatures in food supply chain Food supply in the Restaurant and Hotel industry Organic and biological food supply chain



ΦΟΡΕΑΣ ΔΙΑΣΦΑΛΙΣΗΣ ΚΑΙ ΠΙΣΤΟΠΟΙΗΣΗΣ ΤΗΣ ΠΟΙΟΤΗΤΑΣ ΤΗΣ ΑΝΩΤΕΡΗΣ ΕΚΠΑΙΔΕΥΣΗΣ

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	Supply chain of alcoholic beverages
Teaching methodology	The course is taught with lectures using computers and projector, presentations, guided discussions and visits to specified areas.
Bibliography	 Greek Biography Θεοδωρά, Δ. Θ. (2008). Διοίκηση αλυσίδας εφοδιασμού και εξυπηρέτηση πελάτη. [Supply chain management and costumer service]. Σταμούλη Α.Ε., ISBN 978-960-351-766-5. Christopher, M. (2017). Logistics και Διαχείριση Εφοδιαστικής Αλυσίδας. [Logistics and management of supply chain]. 2ⁿ Έκδοση. Κριτική. ISBN: 9789605861872. Cox, R. (2008). Λιανικές πωλήσεις. [Retail]. 2ⁿ Έκδοση. Αθήνα: Κλειδάριθμος. ISBN 960-209-256-4. Reinhard L., Dietlin, H., Ulrik, B., και Joachim, B. (2010). Τρόφιμα: Είδη, ποιότητα, εμπόριο. [Foods: Types, quality, trade]. Ευρωπαϊκές Τεχνολογικές Εκδόσεις. ISBN 978-960-331-472-1. KES College notes English Bibliography Fernie, J., and Sparks, L. (2018). Logistics and Retail Management: Emerging Issues and New Challenges in the Retail Supply Chain. Kogan Page. 5th Edition. ISBN: 978-0749481605. Carlos Mena Graham Stevens (2010). Delivering Performance in Food Supply Chains. Boca Raton, Fla: Woodhead Publishing. 2010. EbscoHost. Eastham, J. F., Sharples, L., and Stephen, B. D. (2001). Food supply chain management: Issues for the hospitality and retail sectors. Routledge. ISBN: 0750647620. Dani, S. (2015). Food Supply Chain Management and Logistics: From Farm to Fork. Kogan Page Limited. ISBN: 978-0-7494-7364-8. KES College handouts.
Assessment	 Attendance and class participation: 10% Assignment: 20% Midterm written examination: 20% Final written examination: 50%
Language	Greek or English