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COURSE BROCHURE

Advanced Fresh Food Retail Logistics and Packaging Training Course

23 November – 4 December 2026
Madrid

Advanced Fresh Food Retail Logistics and Packaging Training Course

Ref: 940_35582 **Date:** 23 November – 4 December 2026 **Location:** Madrid **Fees:** 9500 GBP

Fresh Food Retail Logistics and Packaging is a 2-week advanced training course for retail logistics, cold chain and packaging managers, in which each participant builds a fresh product distribution and packaging plan. Shoppers expect full chilled shelves every morning, while spoilage, energy and packaging waste erode thin grocery margins, so every hour of shelf-life protected between packhouse and store counts. Jupiter Prime Training offers this course on Fresh Food Retail Logistics and Packaging.

Why Fresh Food Retail Logistics and Packaging Matter Now

Three pressures shape perishable distribution today: shoppers who judge a store by the look of its produce and chilled cabinets, sustainability targets that push retailers to cut both food waste and plastic, and rising refrigeration energy costs across depots and fleets. A retailer that controls temperature, rotation and pack format well sells more at full price and writes off less; one that does not pays twice, through markdowns and lost loyalty. The course rests on food safety hazard analysis principles, first-expired-first-out FEFO rotation and recognised cold chain temperature mapping practice, described in general terms.

Who Gains Most from Fresh Food Retail Logistics and Packaging

- Managers who run chilled and ambient distribution centres serving store networks
- Cold chain leads responsible for reefer fleets, temperature monitoring and excursion response
- Packaging managers who choose pack formats, films and trays for perishable lines
- Replenishment managers who set store order cycles for produce, dairy, meat and bakery
- Fresh category supply managers who link growers and packhouses to store demand

A grocery or food service operator that sends its distribution, packaging and replenishment managers together gains most, because shelf-life decisions cross all three functions and are rarely owned by one.

Fresh Food Retail Logistics and Packaging Capabilities

The outcomes below follow a fresh product from harvest or kitchen to the store shelf, with each one tied to a waste, quality or availability decision.

- Design a temperature-zoned distribution flow for chilled and frozen lines — the depot and fleet manager
- Assess remaining shelf-life at each handover point — the store receiving decision
- Specify modified atmosphere and vacuum pack formats for named products — the packaging buyer
- Calculate store order quantities for short-life lines — the replenishment planner and store manager
- Test cold chain monitoring and excursion response routines — the food safety lead
- Weigh pack material choices against waste and recyclability goals — the sustainability lead

Key Fresh Food Retail Logistics and Packaging Terms

- Cold chain — the unbroken sequence of temperature-controlled storage and transport that keeps perishable food safe from origin to sale.
- Modified atmosphere packaging MAP — sealing food in a gas mix, often with less oxygen, that slows spoilage and extends shelf-life.
- FEFO — first-expired-first-out, a rotation rule that ships or sells the stock with the earliest expiry date first.
- Temperature excursion — any period when a product sits outside its required temperature band, triggering assessment or disposal.
- Days of life on receipt — the shelf-life remaining when stock reaches the store, a key acceptance measure for perishables.
- Shrink — the value of stock lost to spoilage, damage, expiry or theft, expressed against sales.

Fresh Food Retail Logistics and Packaging Day by Day

Day 1: The Fresh Supply Landscape

- Fresh Category Flow Mapping — From Grower and Packhouse to Shelf
- Perishability Classes — Grouping Lines by Shelf-Life and Temperature Need
- Shrink and Markdown Drivers — Where Fresh Margin Leaks
- Shopper Freshness Expectations — Availability Versus Waste Trade-Offs
- Food Safety Hazard Analysis Principles — Critical Points in Distribution

Day 2: Temperature-Controlled Storage

- Chilled, Frozen and Ambient Zoning — Depot Layout for Mixed Fresh Ranges
- Temperature Mapping of Rooms — Locating Hot and Cold Spots
- Ripening and Ethylene Control — Separating Sensitive Produce Lines
- FEFO Slotting and Rotation — Picking the Earliest Expiry First
- Dock Door Discipline — Limiting Warm Air During Loading

Day 3: Reefer Transport and Store Delivery

- Multi-Temperature Vehicle Loading — Compartment Plans for Mixed Deliveries
- Pre-Cooling of Trailers and Product — Avoiding Load Temperature Rise
- Route Planning for Short-Life Goods — Delivery Windows and Dwell Time
- Returnable Crates and Roll Cages — Handling Damage and Hygiene
- Store Receiving Checks — Probe Readings and Acceptance Rules

Day 4: Cold Chain Monitoring

- Data Loggers and Wireless Sensors — Continuous Temperature Evidence
- Excursion Alarm Thresholds — When to Hold, Assess or Discard
- Excursion Investigation Records — Root Cause and Corrective Action
- Calibration of Probes and Sensors — Trust in Recorded Readings
- Cold Chain Audit Checklists — Depot and Fleet Self-Inspection

Day 5: Shelf-Life Science

- Spoilage Mechanisms in Produce, Meat and Dairy — Respiration and Microbial Growth
- Shelf-Life Testing Methods — Setting Realistic Use-By and Best-Before Codes
- Days of Life on Receipt Targets — Supplier and Depot Agreements
- Temperature Abuse Modelling — Shelf-Life Lost per Hour Outside Band
- Date Code Labelling Rules — Clear Consumer Guidance on Packs

Day 6: Fresh Packaging Formats

- Modified Atmosphere Packaging — Gas Mixes for Meat, Salads and Bakery
- Vacuum and Skin Packs — Extending Life for Proteins and Cheese
- Breathable Films and Punnets — Moisture Balance for Soft Fruit
- Active and Intelligent Packaging — Absorbers, Indicators and Freshness Labels
- Secondary Packaging and Shelf-Ready Trays — Store Handling Speed

Day 7: Packaging Sustainability and Cost

- Pack Material Selection — Mono-Material Films and Recyclable Trays
- Packaging Weight Reduction — Protection Kept With Less Material
- Waste Trade-Off Analysis — Pack Use Against Food Loss Avoided
- Packaging Specification Sheets — Supplier Briefs for Films and Trays
- Pack Cost Modelling — Unit Cost Across Formats and Volumes

Day 8: Store Replenishment for Perishables

- Daily Order Cycles for Fresh Lines — Morning Availability Without Overstock
- Demand Patterns by Weekday and Season — Order Quantity Adjustment
- Promotional Uplift Planning — Fresh Volumes for Price Events
- Markdown and Reduce-to-Clear Rules — Late-Day Waste Recovery
- Food Redistribution Routes — Surplus Donation and Secondary Outlets

Day 9: Fresh Logistics Performance

- Fresh Distribution Scorecards — Availability, Waste and Temperature Measures
- Supplier Freshness Reviews — Days of Life and Rejection Trends
- Energy Use in Refrigeration — Cabinet, Room and Fleet Efficiency
- Cost-to-Serve for Perishables — Store Delivery Frequency Decisions
- Continuous Improvement Huddles — Depot and Store Waste Reduction

Day 10: Practising the Fresh Product Distribution and Packaging Plan

- Supermarket Chilled Range Case — Applying Zoning and Reefer Loading Plans
- Food Service Salad Line Case — MAP Format and Shelf-Life Choice
- Excursion Scenario Exercise — Monitoring and Response Under Pressure
- Replenishment Simulation for Bakery and Dairy — Order and Markdown Rules
- Fresh Product Distribution and Packaging Plan — Flows, Formats and Targets Set

Applying Fresh Food Retail Logistics and Packaging After the Course

- Run a temperature mapping study on one chilled room and one reefer route, then close the gaps found with depot and fleet leads
- Trial a revised pack format or days-of-life target on one high-shrink fresh line and track waste and availability for four weeks

Fresh Food Retail Logistics and Packaging Questions FAQ

What are Fresh Food Retail Logistics and Packaging, and why do they matter now?

They are the storage, transport, monitoring, packing and replenishment methods that move perishable food to stores with shelf-life intact. They matter now because waste, energy costs and packaging targets all squeeze fresh margins at the same time.

Which roles gain most from Fresh Food Retail Logistics and Packaging training?

Distribution centre, cold chain, packaging and replenishment managers gain most. You benefit if you run chilled depots or reefer fleets, choose pack formats for perishables, or set store orders for produce, dairy, meat or bakery lines.

How does Fresh Food Retail Logistics and Packaging differ from a general warehouse management course?

It centres on perishability rather than general storage. A warehouse management course covers layout, picking and stock control for any goods; this one adds temperature control, shelf-life science, protective pack formats and store ordering built around expiry dates.

What do you bring back from Fresh Food Retail Logistics and Packaging training?

You bring back a fresh distribution and packaging plan, a cold chain audit checklist, a shelf-life loss model and replenishment rules for short-life lines. Together they let you cut shrink and protect availability on your own fresh ranges.

Fresh Food Retail Logistics and Packaging: The Way Forward

The fresh product distribution and packaging plan sets temperature zones, delivery routines, pack formats and days-of-life targets for a chosen fresh range. Its first use is agreeing receiving standards with suppliers and stores. Depot, packaging and replenishment managers share it, and it is worth revisiting after the first peak season, when waste and availability results show which choices held.