ERP for Food and Beverage: Recipe and Compliance Training Course

Professional Development Training Course Outline

Category	Enterprise Resource Planning (ERP)	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

ERP for Food and Beverage: Recipe and Compliance Training Course is designed to equip professionals with the essential skills to effectively leverage Enterprise Resource Planning (ERP) systems within the highly regulated and complex Food & Beverage (F&B) industry. The program focuses intensively on mastering Recipe & Formula Management, ensuring strict Regulatory Compliance (FSMA, HACCP, GFSI), and implementing robust Lot Traceability from farm to fork. Participants will gain practical expertise in utilizing ERP to drive Operational Efficiency, reduce waste, manage perishable inventory, and maintain impeccable Food Safety standards in a dynamic global marketplace. The emphasis is on translating advanced ERP functionality into demonstrable business value and Audit-Ready processes.

The modern F&B landscape demands total transparency and agility, making a purpose-built ERP system a critical competitive advantage, not just an IT solution. This training moves beyond theoretical concepts to provide Hands-on ERP Experience using industry-leading scenarios. Key learning pathways include optimizing Production Planning with variable ingredient inputs, executing rapid Recall Management, and generating accurate Nutritional Labeling and allergen declarations directly from the formula. By the end of this course, attendees will be the internal champions for Digital Transformation, capable of unifying disparate processes, securing the supply chain, and ensuring that every product meets the highest standards of quality and regulatory adherence.

Programme Curriculum

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Course Duration

5 days

Course Objectives

1. Master Recipe & Formula Version Control and scaling within the ERP system.
2. Implement Bi-directional Lot Traceability from raw material to finished product for maximum transparency.
3. Ensure continuous Regulatory Compliance through automated ERP workflows.
4. Execute a rapid and efficient mock Product Recall Management drill using ERP data.
5. Perform accurate Nutritional Analysis and automated Label Generation for global markets.
6. Optimize Inventory Management of perishable goods using Shelf-Life and FEFO logic.
7. Streamline Quality Control (QC) processes with integrated testing and Non-Conformance (NC) tracking.
8. Utilize ERP for advanced Demand Planning & Forecasting to minimize stockouts and overstocking.
9. Calculate precise Product Costing and margin analysis, accounting for yield, waste, and co-products.
10. Manage and track all Allergen Declarations and cross-contamination risks effectively.
11. Improve Supply Chain Visibility and collaboration with key vendors and logistics partners.
12. Configure the ERP system to manage Catch Weight and variable unit of measure products.
13. Drive Digital Transformation by integrating manufacturing (MES) and financial data within the core ERP.

Target Audience

1. Quality Assurance (QA) & Compliance Managers
2. R&D / Product Development Specialists
3. Production & Operations Managers
4. Supply Chain & Procurement Professionals
5. ERP Implementation & System Analysts
6. Inventory & Warehouse Supervisors
7. Financial Controllers specializing in Costing
8. Food Safety / HACCP Team Leaders

Course Modules

1. ERP Foundations & F&B Core Functionality

- Introduction to ERP Architecture and Data Flow in Process Manufacturing.
- Understanding the Single Source of Truth for F&B Data.
- Integrating Finance, Operations, and Quality modules seamlessly.
- ERP role in driving Operational Excellence and business intelligence.
- Case Study: Global Food Manufacturer achieving 15% reduction in data entry errors after system consolidation.

2. Advanced Recipe & Formula Management

- Setting up raw material specifications, co-products, and by-products.
- Managing formula variations, substitutions, and Version Control for seasonal products.
- Automated batch scaling and production yield calculations.
- Calculating Bill of Materials and Bill of Process accuracy.
- Case Study: Specialty Bakery uses version control to manage product changes for 20+ private label clients efficiently.

3. Lot Traceability & Recall Readiness

- Implementing End-to-End Lot/Batch Tracking from receiving to shipping.
- Configuring the system for real-time visibility and audit trail generation.
- Executing a rapid, two-step forward and one-step backward trace exercise.
- Defining and automating the Recall Management process and communications.
- Case Study: Dairy Processor executes a mock recall in under 30 minutes, meeting strict regulatory time limits.

4. Regulatory & Food Safety Compliance

- Mapping ERP functions to FSMA Preventative Controls and HACCP plans.
- Generating required Certificates of Analysis and compliance documentation automatically.
- Managing supplier and vendor certifications within the ERP's quality module.
- Tracking, logging, and managing regulatory audits directly in the system.
- Case Study: Beverage Manufacturer uses the ERP's compliance module to pass a GFSI audit with zero major non-conformances.

5. Quality Control & Assurance (QC/QA)

- Setting up Integrated Quality Gates at critical control points (CCPs).
- Handling incoming material inspection, in-process testing, and final product release.
- Logging and resolving Non-Conformance Reports and Corrective and Preventive Actions.
- Managing holds, quarantines, and shelf-life expiration dating (FEFO).
- Case Study: Confectionery Company reduces product rejections by 10% through mandatory QC checks integrated into production work orders.

6. Inventory & Warehouse Management

- Implementing inventory strategies
- Managing temperature-sensitive storage and Perishable Goods with real-time alerts.
- Handling unique F&B challenges like Catch Weight and variable weights
- Optimizing putaway and picking logic using handheld devices.

- Case Study: Meat Processor reduces spoilage waste by 20% using shelf-life management alerts and FEFO picking.

7. Nutritional Labeling & Allergen Management

- Using the formula management module to calculate nutritional fact panels.
- Automating label generation to meet specific regional/country regulations
- Systematic identification and flagging of all Allergen Ingredients.
- Managing cleaning procedures and tracking cross-contamination risks between production runs.
- Case Study: Snack Food Producer launches new product lines 3 weeks faster by automating label generation from the ERP formula.

8. Production Planning & Costing

- Developing optimal Production Schedules based on demand, capacity, and material availability.
- Real-time monitoring of work-in-progress and machine downtime.
- Accurately allocating labor, overhead, and ingredient costs to final products.
- Performing "What-If" cost analysis for ingredient price changes and recipe variations.
- Case Study: Frozen Food Company improves production line utilization by 18% using the ERP's Advanced Planning and Scheduling functionality.

Training Methodology

This course employs a participatory and hands-on approach to ensure practical learning, including:

- Interactive lectures and presentations.
- Group discussions and brainstorming sessions.
- Hands-on exercises using real-world datasets.
- Role-playing and scenario-based simulations.
- Analysis of case studies to bridge theory and practice.
- Peer-to-peer learning and networking.
- Expert-led Q&A sessions.
- Continuous feedback and personalized guidance.

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

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