Food Manufacturing Project Management Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	10 Days
Base Fee	$3,000 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Food Manufacturing Project Management Training Course is designed to provide participants with specialized knowledge and practical expertise in managing large-scale food manufacturing operations, projects, and process improvements. With growing demand for food safety, efficiency, and sustainability, organizations require professionals who can align project management principles with modern manufacturing practices. This course focuses on integrating Lean Manufacturing, Six Sigma, and Agile Project Management methodologies into food production environments to improve efficiency, ensure compliance, and optimize resources.

Participants will gain valuable insights into supply chain management, quality control, sustainability practices, digital transformation, and risk management within the food sector. Through real-world case studies, practical frameworks, and industry-relevant strategies, learners will develop the skills to lead complex food manufacturing projects successfully. This course provides the foundation for managing innovation, compliance with regulatory requirements, and performance excellence in highly competitive global markets.

Programme Curriculum

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Course Objectives

1. To understand the principles of project management in food manufacturing.
2. To integrate Lean Manufacturing and Six Sigma methodologies into project workflows.
3. To apply Agile Project Management tools in food production environments.
4. To analyze and implement food safety and compliance strategies.
5. To strengthen supply chain and logistics efficiency.
6. To enhance quality management systems in food processing.
7. To manage financial planning and cost optimization in food projects.
8. To apply digital transformation and Industry 4.0 technologies.
9. To develop risk assessment and mitigation strategies.
10. To evaluate sustainability and green project initiatives.
11. To strengthen leadership and teamwork in food project environments.
12. To execute stakeholder engagement and communication strategies.
13. To utilize case studies for practical, real-world project applications.

Organizational Benefits

- Increased project efficiency in food manufacturing.
- Improved compliance with global food safety standards.
- Reduction in operational costs and waste.
- Enhanced innovation in food production systems.
- Strengthened risk management frameworks.
- Improved supply chain visibility and agility.
- Stronger leadership and decision-making capacity.
- Increased organizational competitiveness in global markets.
- Better sustainability and eco-friendly manufacturing practices.
- Development of skilled project managers in food industries.

Target Audiences

1. Food manufacturing managers
2. Project management professionals
3. Quality assurance officers
4. Production supervisors
5. Food engineers and technologists
6. Supply chain managers
7. Operations managers
8. Compliance and regulatory officers

Course Duration: 10 days

Course Modules

Module 1: Fundamentals of Food Manufacturing Project Management

- Introduction to project management concepts
- Importance of project management in food manufacturing
- Tools and techniques for food production planning
- Challenges in food industry projects
- Integration of project lifecycle in manufacturing
- Case study: Launching a new food product line

Module 2: Lean Manufacturing in Food Projects

- Lean principles for waste reduction
- Value stream mapping in food processes
- Continuous improvement in production systems
- Kaizen methodologies in food plants
- Key performance indicators for lean systems
- Case study: Lean implementation in a dairy processing plant

Module 3: Six Sigma Applications in Food Manufacturing

- Introduction to Six Sigma methodologies
- DMAIC framework in food project management
- Reducing defects in production systems
- Statistical process control in food quality
- Role of Black Belts and Green Belts in projects
- Case study: Applying Six Sigma in bakery production

Module 4: Agile Project Management in Food Production

- Agile principles in manufacturing environments
- Scrum framework for food production teams
- Managing project sprints in food industries
- Benefits of agility in food project delivery
- Overcoming challenges with Agile adoption
- Case study: Agile project success in beverage manufacturing

Module 5: Food Safety and Compliance Project Management

- Importance of food safety management systems
- Global compliance standards (ISO, HACCP, FDA)
- Regulatory requirements in food project delivery
- Risk analysis in food safety projects
- Audit preparation and management strategies
- Case study: Compliance project in meat processing

Module 6: Supply Chain and Logistics Management

- Supply chain design for food manufacturing
- Logistics management and cold chain systems
- Inventory optimization strategies

- Supplier relationship management
- Technology-driven supply chain visibility
- Case study: Supply chain resilience in packaged foods

Module 7: Quality Management in Food Projects

- Total Quality Management in food industries
- Statistical tools for quality monitoring
- Continuous improvement in food production
- Quality assurance vs. quality control in projects
- Customer satisfaction through quality standards
- Case study: Quality management in a confectionery project

Module 8: Financial and Cost Management in Food Manufacturing

- Cost estimation methods in food projects
- Budget allocation and control
- Return on investment in food manufacturing
- Cost optimization and resource efficiency
- Financial risk management strategies
- Case study: Cost reduction in a frozen foods company

Module 9: Digital Transformation and Industry 4.0 in Food Manufacturing

- Role of automation and robotics
- IoT and smart sensors in food production
- Artificial intelligence applications in food projects
- Data analytics for production monitoring
- Cybersecurity in food manufacturing
- Case study: Digitalization in a beverage bottling plant

Module 10: Risk Assessment and Mitigation Strategies

- Identifying risks in food project management
- Qualitative and quantitative risk analysis
- Developing risk response plans
- Risk monitoring tools and methods
- Contingency planning for food projects
- Case study: Risk management in a cereal production project

Module 11: Sustainability in Food Manufacturing Projects

- Sustainable manufacturing practices
- Green supply chain initiatives
- Energy efficiency in food projects
- Waste management and recycling
- Sustainability reporting frameworks
- Case study: Sustainability in organic food production

Module 12: Leadership and Teamwork in Food Project Environments

- Role of leadership in project success

- Building effective food project teams
- Conflict resolution strategies
- Motivation and engagement in food projects
- Cross-functional collaboration
- Case study: Team leadership in beverage product launch

Module 13: Stakeholder Engagement and Communication Strategies

- Identifying key stakeholders
- Effective communication planning
- Tools for project communication
- Negotiation and persuasion skills
- Managing stakeholder expectations
- Case study: Stakeholder management in a food packaging project

Module 14: Innovation and Product Development in Food Projects

- Drivers of innovation in food manufacturing
- Project management in R&D environments
- Product lifecycle management in food industries
- Innovation challenges in food projects
- Tools for managing product development projects
- Case study: Innovation in plant-based food products

Module 15: Final Integration and Case Study Applications

- Integrating project management methodologies
- Aligning food manufacturing strategies with business goals
- Benchmarking global best practices
- Developing actionable project frameworks
- Capstone project application
- Case study: Large-scale project integration in food manufacturing

Training Methodology

- Instructor-led interactive lectures
- Group discussions and brainstorming activities
- Real-world case study analysis
- Practical simulations and role-play exercises
- Hands-on project assignments
- Digital tools and e-learning resources

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	04 Dec 2026	Online	$2,000
23 Nov 2026	04 Dec 2026	Physical	$3,000
23 Nov 2026	04 Dec 2026	Physical	$6,000
23 Nov 2026	04 Dec 2026	Physical	$6,000
23 Nov 2026	04 Dec 2026	Physical	$12,000
23 Nov 2026	04 Dec 2026	Physical	$9,000
23 Nov 2026	04 Dec 2026	Physical	$12,000
23 Nov 2026	04 Dec 2026	Physical	$12,000

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