Perishable Cargo Logistics Management

3-day classroom course (24 hours)

This course can be customized for your company and delivered to the location of your choice.

This course is aimed at key personnel in the perishable air cargo logistics industry engaged in defining quality and risk management systems around the transport, handling, and management of time and temperature-sensitive perishable shipments.

Over 3 days you will learn how to use IATA's Perishable Cargo Regulations (PCR), explore the Hazard Analysis Critical Control Point (HACCP) methodology, and learn how to use IATA's CEIV (Center of Excellence for Independent Validators) fresh audit checklist and to implement it in your organization.

Objectives

Upon completion of this course, you will be able to:

Describe IATA's Perishable Cargo Regulations (PCR) manual and applicable legislation

Manage time and temperature-sensitive perishables cargo

Explain the importance of a Hazard Analysis Critical Control Point (HACCP) based Perishable Cargo Safety Management System

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Implement a CEIV Fresh audit checklist

Activities

- Case studies
- Group exercise and games

Materials

- IATA Perishable Cargo Regulations
- IATA CEIV Fresh audit checklist

HRDC CLAIMABLE

Programme no: 10001340890

Key topics

- **How to use IATA's PCR**
- **Government and airline regulations**
- **Shipper's and airline's responsibilities**
- **Documentation and labelling**
- **Perishable handling procedures**
- **Damage, claims and tracking**
- **HACCP-based perishable safety**
- **CEIV fresh audit checklist**

Program Content

Proper use of IATA's PCR Applicability

- **Government and carrier regulations**
- **Perishable facts and types**
- **Classification**
- **Packaging (dry ice)**
- **Operations**
- **Damage, claims and tracking**
- **CITES**
- **Transport of cut flowers**
- **Exam 1 (PCR Operations)**

HACCP Methodology

- **HACCP Basics**
- **Need for hazard analysis system**
- **Development of HACCP-based procedures**
- **Monitoring HACCP procedures**
- **Evaluating HACCP procedures**

Prerequisites Participants should

Participants should have prior knowledge of Air Cargo procedures and Quality Management Systems (QMS)

- **Recommended level**
- **Management**
- **Professional**

CEIV fresh audit checklist

Introduction to the fresh audit checklist

- **Quality management system**
- **Personnel**
- **Training**
- **Documentation**
- **Infrastructure and equipment**
- **Fresh audit checklist cont.**
- **Review day 2**
- **Quarantine and complaints**
- **Supplier management**
- **Self-inspections and internal audits**
- **Transportation**
- **Operations**

Certificate awarded

An IATA Certificate is awarded upon successful completion of the course and final examination Please note that this Certificate is only valid for 36 months

RM 2170 per pax

Target audience

- Cargo quality management
- Warehouse and ramp operational management
- Airline, handler and freight forwarder

Contact Us

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