

PRODUCTION MANAGEMENT

LEVEL: MASTER 1

PERIOD: SEMESTER 2

LANGUAGE: EN (FR IN ANOTHER PERIOD OF S2)

ECTS: 3

TEACHER/COORDINATOR: PIERRE VANDENDRIESSCHE



1-Main objectives

- › Discover and understand the typical **organization** of a food production company (business processes, departments, jobs and missions)
- › Discover and understand the various **flows** involved
- › Reflect on **team management** skills

2-Skills developed

- › Discover and understand the key business processes involved in an industrial food production environment
- › Acquire the fundamental vocabulary related to industrial food production and supply chain
- › Understand the data required in how it is structured / managed
- › Understand the physical, data and financial flows
- › Discover the use of an ERP system
- › Understand the junior team manager's legal framework
- › IT skills: how to structure data and produce sensible KPIs
- › Running supply chain processes in an ERP system
- › Reflect on the knowledge **and** behavior of the junior team manager in a food factory
- › Adapt to social context

3-General content

Lectures, tutorials, visit of food plant, serious game.

- › Industrial organization
- › Material handling
- › Demand and supply planning
- › Labor & HR
- › Specific software: ERP (SAP) and data visualization (Tableau)

4- Evaluation

Exam, serious game results (ranking against other competing teams)