

# PRODUCTION MANAGEMENT

**LEVEL:** MASTER 1

**PERIOD:** SEMESTER 2

**LANGUAGE:** EN

**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)