

# Agricultural Cold Chain and Perishables Logistics Training Course

23 – 27 November 2026
Vienna

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**Ref:** 1777_233578 **Date:** 23 – 27 November 2026 **Location:** Vienna **Fees:** 5700 Euro

## Overview

Agricultural Cold Chain and Perishables Logistics is a one-week course for cold-chain, packhouse, storage, transport, quality, export, retail, and agribusiness functions who leave with an Agricultural Cold Chain Control and Handoff Plan. The course connects product sensitivity, postharvest loss, pre-cooling, packaging, cold storage, refrigerated transport, temperature monitoring, shelf-life decisions, deviations, equipment, suppliers, carriers, cost, and resilience through traceable controls. Agile Leaders Training Center presents agricultural cold-chain logistics as coordinated harvest-to-destination control.

## Who Should Attend

- Cold-chain and logistics functions responsible for temperature-controlled storage, transport, and handoffs
- Packhouse and postharvest functions responsible for receiving, pre-cooling, grading, packing, and dispatch
- Quality and food-safety functions responsible for hygiene, monitoring, deviations, rejection, and corrective action
- Producer and agribusiness operations functions responsible for harvest timing, product condition, and loss reduction
- Export, retail, and development supply-chain functions responsible for shelf life, carrier performance, and destination acceptance

The course assumes participants manage perishable products, facilities, routes, quality records, or suppliers and leaves out refrigeration-system engineering design and food-safety certification preparation.

## Departments and Industries

The course supports temperature-controlled decisions across agricultural and food distribution chains.

- Packhouse, postharvest, cold-storage, transport, and distribution departments
- Quality, food-safety, maintenance, procurement, and supplier-management teams
- Fruit, vegetable, dairy, poultry, fisheries, and floriculture value chains
- Producer organizations, exporters, wholesalers, retailers, and food-service distributors
- Development, humanitarian, and food-security supply-chain operations

## Learning Objectives

By the end of this course, participants will be able to:

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- Analyze product sensitivity, loss points, and time-temperature exposure.
- Build pre-cooling, packhouse, packaging, and storage controls.
- Apply temperature mapping, monitoring, loading, and transport methods.
- Evaluate shelf-life, inventory, route, and order decisions.
- Diagnose deviations, equipment failures, rejection, recall, and corrective action.
- Use supplier, carrier, cost, resilience, and performance evidence.

## Course Agenda

### Day 1: Product Sensitivity and Loss Control

- Commodity Temperature, Humidity, and Time-Sensitivity Profile
- Harvest-to-Destination Cold Chain Process Map
- Postharvest Loss Point and Product-Condition Assessment
- Respiration, Ripening, Moisture, and Chilling-Risk Decision Matrix
- Cold Chain Responsibility and Handoff Control Register

### Day 2: Pre-Cooling and Packhouse Flow

- Harvest Timing and Field-Heat Exposure Control Sheet
- Forced-Air, Hydro, Vacuum, and Ice Pre-Cooling Selection Grid
- Packhouse Receiving, Grading, Packing, and Dispatch Flow Map
- Packaging Ventilation, Insulation, and Load-Configuration Checklist
- Pre-Cooling Completion and Product-Release Record

### Day 3: Storage, Loading, and Refrigerated Transport

- Cold-Room Capacity, Airflow, Humidity, and Zoning Plan
- Temperature Mapping and Sensor-Placement Protocol
- Loading-Bay, Door-Opening, and Transfer-Time Control Standard
- Refrigerated Vehicle Pre-Trip and Load-Acceptance Checklist
- Route, Stop, Last-Mile, and Delivery Handoff Control Pack

### Day 4: Shelf Life, Deviations, and Resilience

- Remaining Shelf-Life and FEFO Allocation Decision Rule
- Temperature Excursion, Quarantine, Rejection, and Release Record
- Traceability, Withdrawal, Recall, and Corrective-Action File
- Refrigeration Equipment, Energy, Maintenance, and Backup Plan
- Supplier, Carrier, KPI, Cost, and Resilience Scorecard

## Day 5: Agricultural Cold Chain Control Simulation

- Exercise: Diagnose Product Sensitivity and Postharvest Loss Points
- Exercise: Design Pre-Cooling, Packaging, and Packhouse Controls
- Exercise: Validate Storage Mapping and Refrigerated Transport Handoffs
- Exercise: Resolve a Temperature Excursion and Shelf-Life Decision
- Capstone Exercise: Build the Agricultural Cold Chain Control and Handoff Plan

## Practical Exercises

The course uses suggested activities to convert product, facility, route, and monitoring evidence into operating decisions.

- Suggested activity: profile fruit, dairy, and cut-flower sensitivities and map loss exposure from harvest to destination.
- Suggested activity: select a pre-cooling method and design packhouse, packaging, storage, and loading controls.
- Suggested activity: examine temperature records, isolate an excursion, and decide quarantine, release, rejection, or corrective action.
- Suggested activity: compare carrier performance, equipment resilience, shelf-life allocation, and delivery handoffs.

## FAQs

### Who suits agricultural cold chain training, and what does it assume?

Agricultural cold chain training suits packhouse, storage, logistics, quality, producer, export, retail, and food-security functions and assumes experience with perishable products, facilities, routes, records, or suppliers.

### How does agricultural cold chain training differ from general logistics training?

Agricultural cold chain training centers on product biology, field heat, pre-cooling, humidity, shelf life, temperature evidence, refrigerated handoffs, and loss decisions rather than general freight, warehousing, and transport administration.

### Why is pre-cooling important in agricultural cold chains?

Pre-cooling removes field heat before storage or transport, reducing the exposure that accelerates respiration, ripening, moisture loss, and decay while preparing products for their required holding conditions.

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## How should agricultural cold chains manage temperature excursions?

Temperature excursions require isolation, product and record review, time-temperature assessment, documented disposition, corrective action, and controlled release, rejection, withdrawal, or recall according to the applicable operating rules.

## How do agricultural cold chains protect remaining shelf life?

Agricultural cold chains protect remaining shelf life by controlling harvest timing, pre-cooling, packaging, airflow, humidity, storage duration, route time, door openings, inventory rotation, and every custody handoff.

## Conclusion

Participants take back an Agricultural Cold Chain Control and Handoff Plan. It connects product profiles, pre-cooling, packhouse flow, packaging, storage, monitoring, transport, shelf-life decisions, deviations, maintenance, suppliers, carriers, cost, and resilience. The plan makes owners, evidence, acceptance criteria, escalation, and corrective action visible across the harvest-to-destination chain.