SUPPLY CHAIN MANAGEMENT FOR FOOD AND AGRIBUSINESS

1	Course Title:	SUPPLY CHAIN MANAGEMENT FOR FOOD AND AGRIBUSINESS	
2	Course Code:	TRE5311	
3	Type of Course:	Optional	
4	Level of Course:	Second Cycle	
5	Year of Study:	1	
6	Semester:	1	
7	ECTS Credits Allocated:	6.00	
8	Theoretical (hour/week):	3.00	
9	Practice (hour/week):	0.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	Non	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Prof. Dr. ŞULE TURHAN	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	Prof. Dr. Şule Turhan U.Ü. Ziraat Fakültesi tarım Ekonomisi Bölümü Görükle Bursa Tel:2242941594 e-mail:sbudak@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	Supply, aim chain management products, the right amount, right place at the right time, finding the desired location and the total chain cost reduction, raw material suppliers in order to meet the expected level of customer service, suppliers, production facilities, warehouses, and effective integration of sales points.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	Learn to design and implementation of Supply Chain Management.
		2	Need to establish a business link between physical movement and learn information systems.
		3	From order to store the material aspects of the request knows the material should be considered as wastes.
		4	Supply Chain Management will have information on electronic applications.
		5	Classroom case studies of businesses in the food industry, Supply Chain Management process operability monitoring, implementation, and an opportunity to assimilate.
		6	Food industry businesses understand E-Business and Information Technology practices.
		7	Understand and develop solutions to problems of supply chain management.

		8	Knows what should be done to improve the efficiency of supply chain management.
		9	
		10	
21	Course Content:		
	Course Content:		
Week	Theoretical		Practice
1	Introduction to supply chain management and supply chain management concept		
2	Fundamentals of supply chain management		
3	Supply and demand planning in supply chain		
4	Managing the supply chain uncertainty and economies of scale		
5	Supply chain management, transportation and logistics management		
6	Buyer supplier relationships and supply chain management applications in the food industry		
7	Submission of homework		
8	Supply chain network design, distribution channel management of operational issues		
9	Supplier quality management system		
10	Examples of Supplier Certification Program		
11	Features and areas of responsibility in the supply chain manager.		
12	The role of the internet and information technologies in supply chain management.		
13	Enterprise resource planning and organization, an example of the food industry.		
14	Fundamental problems in the food industry supply chain management.		
22	Textbooks, References and/or Other Materials:		Vorst V., C. A. Silva, J. H. Thrienekens, 2007, Agroindustrial Supply Chain Management: Concepts and Applications, Food and Agricultural Organization of the United Nations, Rome. Keskin, H., 2009, Lojistik ve Tedarik Zinciri Yönetimi, Nobel Yayın Dağıtım, Ankara Eymen, U.E., 2007, Tedarik Zinciri Yönetimi, Kalite Ofisi Yayınları, No:14. Swaminathan, J.M., S. F. Smith, N. M. Sadeh, 1996, A Milti Agent Framework for Modeling Supply Chain Dynamics. Technical Report, The Robotics Institute, Carnegie Mellon University. Murat Erdal, Satınalma ve Tedarik Zinciri Yönetimi, Beta Yayınevi , İstanbul, 2011. Çetin B., A. Akpınar Bayızıt, Ş. Turhan, 2008, Gıda Sanayii İşletmelerinde Bir Pazarlama İşlevi Olarak E-Ticaretin Kullanımı ve Ekonomik Analizi (TÜBİTAK 1040349 no'lu proje).
23	Assesment		
TERM LEARNING ACTIVITIES		**NUMBER**	**WEIGHT**

Midterm Exam	0	0.00
Quiz	0	0.00
Home work-project	1	10.00
Final Exam	1	90.00
Total	2	100.00
Contribution of Term (Year) Learning Activities to Success Grade		10.00
Contribution of Final Exam to Success Grade		90.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		

24 ECTS / WORK LOAD TABLE

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	3.00	42.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	2.00	28.00
Homeworks	1	20.00	20.00
Projects	2	30.00	60.00
Field Studies	0	0.00	0.00
Midterm exams	0	0.00	0.00
Others	0	0.00	0.00
Final Exams	1	30.00	30.00
Total Work Load			180.00
Total work load/ 30 hr			6.00
ECTS Credit of the Course			6.00

25 CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS

	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0
ÖK2	0	0	0	0	5	0	0	0	5	0	0	0	0	0	0	0
ÖK3	2	0	3	0	4	0	0	0	3	0	0	0	0	0	0	0
ÖK4	0	0	0	0	2	0	4	0	0	0	0	4	0	0	0	0
ÖK5	0	2	0	5	0	0	0	0	0	0	0	0	0	0	0	0
ÖK6	0	0	0	0	5	0	0	0	0	4	2	0	0	0	0	0
ÖK7	5	0	4	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK8	2	0	4	0	0	0	0	4	0	4	5	3	0	0	0	0

LO: Learning Objectives PQ: Program Qualifications

Contribution Level:	1 very low	2 low	3 Medium	4 High	5 Very High