CORE CONCEPT

Food Bank Operations Course: Food Rescue, Warehousing and Charitable Distribution

15 – 19 March 2027
Paris - Right Bank business hotel

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Ref: 2013_29658 **Date:** 15 – 19 March 2027 **Location:** Paris - Right Bank business hotel **Fees:** 23500 SAR

Introduction:

Food bank operations training on food rescue, warehousing and charitable distribution is a 1-week course for managers and coordinators in charities and social agencies, ending with a Food Bank Operations Plan for a case organisation. Donated food is lost or put at risk when pickups are irregular, chilled stock breaks temperature, short-dated pallets sit unrotated and parcels reach households unevenly. Nominees already coordinate donors, volunteers or distribution and learn through case studies on donation logs, stock records and distribution data. CoreConcept Training Center delivers this food bank operations course.

Course Objectives:

- Map the food bank operating chain from donor pickup through sorting, storage and release, and choose between warehouse and front-line distribution models
- Build a donor sourcing and food rescue pickup schedule covering retailers, manufacturers, caterers, farms and event surplus
- Apply donated food safety controls for date labels, chilled and frozen transport, quarantine of damaged stock and product recalls
- Run donated stock warehousing with intake grading, first-expiry-first-out rotation, nutrition-balanced allocation and stock counts
- Design beneficiary referral, eligibility checks and distribution channels through parcels, pantries, vouchers and partner agencies, including Ramadan surge planning
- Produce a Food Bank Operations Plan with donor, warehouse, distribution and impact reporting indicators for a case organisation

Target Audience:

- Managers responsible for running a food bank, food pantry or surplus food redistribution service within a charity
- Coordinators accountable for donor relations, food drives and corporate food donation agreements
- Warehouse and logistics leads who supervise intake, storage, picking and delivery of donated food
- Partner agency and distribution managers who allocate food to community kitchens, shelters and family pantries
- Volunteer operations managers who roster sorting, packing and distribution shifts
- Programme and reporting managers who prepare impact reports for donors and boards

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Course Outline:

Day 1: Food Banking Models, Food Rescue Landscape and Current-State Review

- Warehouse Model Versus Front-Line Model Food Bank Operating Choices
- Food Recovery Hierarchy Placement of Charitable Redistribution
- Donor Segment Map for Retail, Manufacturing, Catering and Farm Surplus
- Partner Agency Network Roles of Pantries, Shelters and Community Kitchens
- Current-State Review Checklist for Intake, Storage and Distribution Flows

Day 2: Food Rescue Logistics, Donor Agreements and Donated Food Safety

- Donor Agreement Template Covering Pickup Windows and Product Specifications
- Food Rescue Route Planning With Refrigerated Vans and Collection Slots
- Use-By Versus Best-Before Date Rules for Accepting Donations
- Hazard Analysis Principles Applied to Donated Chilled and Frozen Food
- Product Recall Trace and Quarantine Procedure for Donated Lots

Day 3: Warehousing Donated Stock, Parcel Packing and Distribution Channels

- Intake Grading and Sorting Station Layout for Mixed Donations
- First-Expiry-First-Out Rotation and Short-Dated Stock Release Rules
- Nutrition-Balanced Food Parcel Specification and Packing Line Design
- Referral Voucher and Household Eligibility Check Workflow
- Partner Agency Ordering Portal and Shared Maintenance Contribution Rules

Day 4: Ramadan Surge, Volunteer Shifts, Stock Risks and Impact Reporting

- Ramadan and Seasonal Surge Forecast for Iftar Meals and Parcels
- Volunteer Shift Roster and Warehouse Floor Safety Briefing
- Cold Room Temperature Excursion Log and Corrective Action Steps
- Stock Shrinkage, Duplicate Collection and Diversion Control Checks
- Impact Reporting Dashboard on Meals, Households and Surplus Rescued

Day 5: Case Study Work on a Food Bank Operations Plan

- Case Charity Data Pack With Donation Logs and Stock Records
- Case Donor Pickup Schedule and Cold Chain Gap Analysis
- Case Distribution Model Choice and Partner Agency Allocation
- Case Ramadan Surge Plan With Volunteer and Vehicle Needs
- Food Bank Operations Plan Completion and Peer Challenge

Skills You Will Gain:

- Food Rescue Route Planning
- Donated Food Safety Control
- Donated Stock Rotation
- Food Parcel Specification
- Partner Agency Allocation
- Surge Demand Forecasting
- Volunteer Shift Rostering
- Donor Impact Reporting

Why Attend This Course:

- Deliver a Food Bank Operations Plan to the charity board and operations committee with pickup, warehouse, distribution and reporting indicators
- Choose which donations to accept, which partner agencies receive which stock and when short-dated food is released first
- Avoid spoiled chilled donations, recalled lots reaching households and empty shelves during Ramadan peaks
- Coach drivers, warehouse volunteers and partner agency staff on intake checks, rotation rules and parcel standards

Conclusion:

Back at work, the participant presents the Food Bank Operations Plan to the charity board, the warehouse team and partner agency leads. The board uses it to approve donor agreements and vehicle or cold room spending, the warehouse team runs its intake and rotation rules, and partner agencies receive clear allocation and ordering steps. After the first Ramadan peak or quarterly donor report under the plan, the charity should review rescued volumes, temperature excursions, stock losses and household reach, then adjust pickup routes and allocation shares.

Frequently Asked Questions FAQ:

What should participants know before food bank operations training?

Participants should already coordinate donations, warehouse work, volunteers or distribution in a charity or social agency. No logistics qualification is needed. Bringing anonymised donation logs, stock sheets or distribution records helps them apply the case exercises to their own food bank.

How does food bank operations training differ from a course on reducing kitchen food waste?

It covers running the charity that receives surplus: donor pickups, donated food safety, warehousing, parcels and partner agencies. Kitchen waste courses cover how hotels and restaurants measure and cut their own waste, which appears here only as one source of donations.

Why do food banks separate use-by and best-before dates when accepting donations?

Use-by dates mark a safety limit, so such food must be distributed or frozen before that date or rejected. Best-before dates mark quality, so food past them may still be released after inspection, which lets food banks rescue more stock safely.

What do participants take back from food bank operations training?

Participants take back a Food Bank Operations Plan with a donor pickup schedule, cold chain checks, warehouse rotation rules, a parcel specification, partner agency allocation steps, a Ramadan surge plan and an impact reporting dashboard they can adapt to their own charity.