Developing Sustainable Food and Agriculture Systems Training Course



09 - 13 Nov 2026

Boston

7500 € (Per Person)

Ref: #SUS2032_2363

Course Introduction / Overview:

This training course is designed to equip professionals with the knowledge and tools needed to drive sustainability in the food and agriculture sector. The global food system faces immense challenges, from climate change and resource scarcity to food security and social equity. This program, offered by BIG BEN Training Center, provides a strategic framework for creating food and agriculture systems that are not only productive but also environmentally sound and socially just. We will explore key areas from soil health and water management to ethical supply chains and consumer trends. The curriculum is informed by the academic work of authors like Michael Pollan, whose book The Omnivore's Dilemma provides a thought-provoking look at the complex journey of food from farm to table, and the ethical choices involved. This course goes beyond a simple overview of sustainable farming to provide a deep understanding of how to implement sustainability at every level of the food value chain, ensuring that you can create a more resilient and responsible food system. We prepare participants to be change agents, able to transform the way we produce and consume food.

Target Audience / This training course is suitable for:

- Agriculture and farm managers.
- Food and beverage industry professionals.
- Supply chain and logistics managers.
- Sustainability and CSR specialists.
- Product development managers.
- Retail and grocery buyers.
- Policy makers and government officials.
- Government agencies and equivalents.

Target Sectors and Industries:

- Agriculture and farming.
- Food and beverage production.
- Retail and grocery.
- Supply chain and logistics.
- Restaurant and hospitality.
- Food technology.
- Government and public administration agencies.
- Consulting.

Target Organizations Departments:

- Operations and production.
- Supply chain management.
- Sustainability and corporate social responsibility (CSR).
- Research and development (R&D).
- Marketing.
- Quality assurance.
- Strategic planning.
- Procurement.

Course Offerings:

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

- Assess the sustainability of food and agriculture systems.
- Implement strategies for soil health and water conservation.
- Improve supply chain transparency and ethical sourcing.
- Reduce food waste and its environmental impact.
- Develop sustainable and resilient business models.
- Understand consumer trends and communicate sustainability.
- Navigate regulatory frameworks and certifications.
- Measure and report on key sustainability metrics.

Course Methodology:

This training course uses a project-based and case-study driven methodology. The program is built on real-world examples of successful sustainable agriculture and food initiatives from around the globe. Participants will work in teams to develop a sustainability plan for a specific food company or farm, applying the tools and frameworks learned in the course. We will use interactive workshops to practice skills like supply chain mapping and life cycle assessment. The curriculum is designed to be a collaborative experience where participants can share their unique challenges and innovative solutions. Our trainers, with extensive experience in the field, will provide direct feedback and guidance throughout the course. BIG BEN Training Center is committed to providing a dynamic and practical learning environment, ensuring that participants leave with the skills and confidence to lead effective sustainable food and agriculture initiatives.

Course Agenda (Course Units):

Unit One: Foundations of Sustainable Food Systems

- Defining sustainable food and agriculture.
- The environmental and social impacts of food production.
- The triple bottom line: people, planet, profit.
- Key global trends and challenges.
- Understanding the food value chain.
- The role of technology in sustainable agriculture.
- Case studies in sustainable farming.

Unit Two: Sustainable Agriculture Practices

- Soil health and regenerative agriculture.
- Water management and efficiency.
- Pest and disease management.
- Agroforestry and biodiversity.
- Sustainable livestock and animal welfare.
- Certification schemes and standards.
- The role of precision agriculture.

Unit Three: Supply Chain and Food Waste Management

- Ethical sourcing and fair trade.
- Supply chain transparency.
- Minimizing food loss and waste.
- Creating a circular economy in food.
- Sustainable packaging and logistics.
- Consumer behavior and food waste.
- Collaboration across the supply chain.

Unit Four: Business Models and Strategy

- Developing a sustainable business model.
- Marketing and communicating sustainability.
- Consumer trends and green products.
- Building a resilient supply chain.
- Financial metrics and investment in sustainability.
- Policy and regulatory frameworks.
- Risk management in food systems.

Unit Five: Measuring Impact and Future Trends

- Key performance indicators (KPIs) for sustainability.
- Life cycle assessment (LCA) for food products.
- Reporting frameworks.
- Future of food: lab-grown meat and vertical farming.
- The role of big data and AI.
- Building a career in sustainable food.
- Personal leadership in driving change.

FAQ:

Qualifications required for registering to this course?

There are no requirements.

How long is each daily session, and what is the total number of training hours for the course?

This training course spans five days, with daily sessions ranging between 4 to 5 hours, including breaks and interactive activities, bringing the total duration to 20 - 25 training hours.

Something to think about:

How can we use technology and strategic collaboration to create a food system that is both highly productive and regenerative, leaving the land healthier for future generations?

What unique qualities does this course offer compared to other courses?

This training course is unique because it provides a dedicated, strategic focus on the intersection of food, agriculture, and sustainability. While many programs cover general business principles, our curriculum is designed to empower professionals with the specific skills needed to address the complex challenges of the global food system. The program is hands-on experience, with exercises that directly simulate the challenges and decisions involved in developing a sustainable food business. We go beyond theoretical concepts to provide a clear, actionable roadmap for balancing economic success with environmental and social integrity. This course is for professionals who want to lead the industry toward a more responsible and resilient future.