



Sustainable sourcing in food and fibre

SAI Platform Australia has proudly co-developed with the University of Melbourne a short course in Sustainable Sourcing in Food and Fibre to support people working in the sustainability field and to provide a springboard for new entrants.

Concerns over the long-term environmental impact of supply chain management processes mean companies must take steps to improve how their products are sourced, produced, and delivered. This course supports individuals and companies to make the right decision for their organisations, customers and the environment.

The first course was successfully run in September-October 2022, with the second intake commencing on 27 February 2023.

Participants in this University of Melbourne School of Professional Continuing Education (MSPACE) MicroCertificate gain essential skills for building supply chains that are sustainable. Over six weeks, the online course explores the fundamentals of sustainable sourcing in food and fibre production. There's up to 40 hours of learning which includes eight contact hours, self-paced reading, and assessment which earns the participant a digital competency badge. This equates to one-quarter of a University of Melbourne subject and can be used towards a pathway of further learning.

Understanding sustainable sourcing principles and concepts

The Melbourne MicroCert equips individuals and businesses involved in food and fibre production with the skills and knowledge required to understand and apply sustainable sourcing along supply chains in an environment where there is increasing demand for sustainable products and services.

Content covers analysing international trends and the key drivers in sustainable sourcing, explores proven models for integrating sustainability into the sourcing process, and supplement sparticipants' knowledge of supply chain sustainability with industry case studies from SAI Platform Australia members.

With direct access to world leading subject experts, participants benefit from up-to-date industry relevant knowledge, enabling them to make informed choices using sustainable principles and concepts.



Course content

Module 1 - The "Who"

Participants learn about the key players in sustainable sourcing from the following two lenses:

- Who does sustainable sourcing activities within a particular organisation and how they do it?
- Who the participants are in the broader supply or value chain of an industry or company (this will help explain those experiences in the broader context of supply or value chains)?

Module 2 - The "What"

This module describes what the key drivers of sustainable sourcing are, what the key sustainability issues are along the supply chain to enable those drivers to be accommodated, and what the key elements might be for sustainable sourcing policies that result from the previous pieces of analysis.

Modules 3 and 4 - The "How"

In Module 3 participants learn about the types of systems that are commonly used to demonstrate that a food or fibre product is being sustainably sourced. Look at the range of such systems that can achieve this and understand how some systems are more suited to particular products than others.

The "Who" module

In this module, participants learn about the key players in sustainable sourcing from the following two lenses:

- Who does sustainable sourcing activities within a particular organisation and how they do it?
- Who the participants are in the broader supply or value chain of an industry or company?

Cost: The cost is \$990 per person

Cost to SAI Members: SAI Platform Australia members are entitled to a 2-for-1 enrolment offer. Pay for one place and get another for free. (There is a limit number of these places available.)

Current SAI members should get in touch ASAP with SAI Secretary, Dr Selwyn Heilbron, to secure the 2-for-1 deal.

For more information about the course and to enrol, visit the University of Melbourne MicroCert in Sustainable Sourcing in Food and Fibre.

What students said about the course

"Great to have the course learnings applied to real life industry case studies and scenarios, which strengthened understanding and reinforced the learnings. Interviews with real life practitioners supported building industry application and relevance."

"The course has certainly added to my knowledge and depth of understanding around sustainability sourcing, which will certainly support my effectiveness in my current role."

"Online delivery is absolutely essential when you have a demanding job, having the flexibility to study at your own speed and in the hours that suit you is absolutely essential."

Photo acknowledgements
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