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Sales/Customer services
sales@woodheadpublishing.com

General
wp@woodheadpublishing.com

Marketing
marketing@woodheadpublishing.com

Rights enquiries
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Delivering performance in food supply chains

Edited by C Mena, Cranfield University and G Stevens, Consultant, UK

DESCRIPTION

Food and drink supply chains are complex, continually changing systems, involving many participants. They present stakeholders across the food and drinks industries with considerable challenges. *Delivering performance in food supply chains* offers expert perspectives to help practitioners and academics to improve their supply chain operations.

The Editors have identified six key challenges in managing food and drinks supply chains. Each section of the book focuses on one of these important issues. The first chapters consider the fundamental role of relationship management in supply chains. The next section discusses another significant issue: aligning supply and demand. Part three considers five different approaches to effective and efficient process management, while quality and safety management, an issue food companies need to take very seriously, is subject of the next section. Parts five and six review issues which are currently driving change in food supply chains: the effective use of new technologies and the desire to deliver food sustainably and responsibly.

With expert contributions from leaders in their fields, *Delivering performance in food supply chains* will help practitioners and academics to understand different approaches in supply chain management, explore alternative methods and develop more effective systems.

ABOUT THE EDITORS

Carlos Mena is a Senior Research Fellow at the Centre for Logistics and Supply Chain Management, Cranfield University School of Management, UK.

Graham Stevens is Managing Partner of GCS Consulting and a Visiting Fellow in Logistics in the same School.

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