

STUDENT WARNING: This course syllabus is from a previous semester archive and serves only as a preparatory reference. Please use this syllabus as a reference only until the professor opens the classroom and you have access to the updated course syllabus. Please do NOT purchase any books or start any work based on this syllabus; this syllabus may NOT be the one that your individual instructor uses for a course that has not yet started. If you need to verify course textbooks, please refer to the online course description through your student portal. This syllabus is proprietary material of APUS.

American Public University System

The Ultimate Advantage is an Educated Mind

School of Business
RLMT 307
Food & Beverage Reverse Logistics
3 Credit Hours
8 weeks
Prerequisite(s): None

Course Description (Catalog)

RLMT 307 Food & Beverage Reverse Logistics: This course expands on the basic concepts of reverse logistics with a focus on the food and beverage industry. This course provides students with an overview of today's best practices in reverse logistics applications in production, sale, returns, resale and waste management operations in the food and beverage industry. It includes the nature, scope, practices, procedures and processes in the production and distribution of the food and beverage industry and how the reverse logistics operations center compares to a forward logistics supply chain. A practitioner approach is used to explore and examine the management functions and the interrelationships among the components of food and beverage reverse operational logistics are provided. This course is intended for students and professionals working in grocery, food production, beverage production, logistics, retail business management, general management, transportation management, supply chain management, and corporate and military decision makers.

Course Scope

RLMT 307 Food & Beverage Reverse Logistics: This course provides students with what is seen as today's best practices in reverse logistics applications to the food production and distribution industry as well as the beverage industry. The student will study new container and packaging designs, such as the TEDSBOX, to help eliminate the spoilage factor of food and beverage movement in a reverse logistics operation. The issue of food and beverage is complex with

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many solutions from retail grocery giants. How to process returned food and beverage items will be explored and options discussed. Field survey of a grocery store or commissary near the student will be encouraged in order to obtain the unique language used in each type of retail store. Recycled food and beverage items will be examined in order to reprocess basic ingredients.

Course Objectives

After successfully completing this course, students will fulfill the following **Learning Objectives** (L.O.):

- 1:** Identify the concepts and procedures needed for a food and beverage product recall from a manufacturer and from a retail store.
- 2:** Identify the concepts, procedures and issues to manage food and beverage waste and recycling operations.
- 3:** Describe the ethical behavior requirements and issues in handling food and beverage products returned to a manufacturing company and a retail store.
- 4:** Explain procedures and technology to insure safe and healthy foodstuffs within a manufacturing enterprise and a retail business.
- 5:** Describe new container and packaging designs to help eliminate the spoilage factor of food and beverage movement in a reverse logistics operation.
- 6:** Identify emerging trends of problems and potential solutions for reverse logistics management operations within the food and beverage industry.
- 7:** Explain how the economic growth of countries such as China, India, Brazil and Vietnam impacts the global food and beverage industry and global consumers.
- 8:** Describe the best practices in reverse logistics applications in production, sale, returns, and resale and waste management operations in the food and beverage industry.

Evaluation Procedures

Evaluation Criteria

GRADED ASSIGNMENT	FINAL GRADE %
Weekly Forums (8 forums)	32
Weekly Paper Assignments (4 papers)	32
Term Project Outlines (3 optional papers)	0
Term Project Paper	30

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TOTAL	100%
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Please see the Student Handbook to reference the University's grading scale

8 – Week Course Outline

<u>Week</u>	<u>Learning Objective(s)</u>	<u>Reading(s)</u>	<u>Assignment(s)</u>
1	LO-1, 2, 3, 6	Listed in the Forum and Week's lecture	Submissions: <ul style="list-style-type: none"> • Introductions • Acknowledgments • Forum 1
2	LO-1, 2, 3	Listed in the Forum and Week's lecture	Submissions: <ul style="list-style-type: none"> • Forum 2 • Paper 1
3	LO-1 to 8	Listed in the Forum and Week's lecture	Submissions: <ul style="list-style-type: none"> • Forum 3 • Paper 2 • Term Project Part 1: Outline (optional)
4	LO-1, 2, 3, 4, 6, 8	Listed in the Forum and Week's lecture	Submissions: <ul style="list-style-type: none"> • Forum 4 • Term Project Part 2: Abstract and Detailed Outline (optional)
5	LO-6,8	Listed in the Forum and Week's lecture	Submissions: <ul style="list-style-type: none"> • Forum 5 • Term Project Part 3: Referenced Outline (optional)
6	LO-8	Listed in the Forum and Week's lecture	Submissions: <ul style="list-style-type: none"> • Forum 6 • Paper 3

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7	LO-5, 6, 7, 8	Listed in the Forum and Week's lecture	Submissions: <ul style="list-style-type: none"> • Forum 7 • Paper 4
8	LO-1 to 8	Listed in the Forum and Week's lecture	Submissions: <ul style="list-style-type: none"> • Forum 8 • Term Project Paper

Policies

Please see the Student Handbook that is available under More Tools in the classroom.

Citation and Reference Style

Attention Please: Students will follow the APA style as the sole citation and reference style used in written work submitted as part of coursework to the University. Assignments completed in a narrative essay or composition format must follow the citation style cited in the 6th edition.

Late Assignments

Students are expected to submit classroom assignments by the posted due date and to complete the course according to the published class schedule. The due date for each assignment is listed under each Assignment. As adults, students, and working professionals, I understand you must manage competing demands on your time. We all know that "life happens" but it is important to adhere as closely to the deadlines in the class as possible.

Should you need additional time to complete an assignment, please contact me before the due date so we can discuss the situation and determine an acceptable resolution. If arrangements are not made in advance, a late penalty of 10% will be assessed for any assignment submitted 1-7 days past the due date. Assignments will not be accepted after the 7th day. No work will be accepted past the final day of class.

Netiquette

Online universities promote the advance of knowledge through positive and constructive debate--both inside and outside the classroom. Discussions on the Internet, however, can occasionally degenerate into needless insults and "flaming." Such activity and the loss of good manners are not acceptable in a university setting--basic academic rules of good behavior and

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proper “Netiquette” must persist. Remember that you are in a place for the fun and excitement of learning that does not include descent to personal attacks, or student attempts to stifle the discussion of others.

- **Technology Limitations:** While you should feel free to explore the full-range of creative composition in your formal papers, keep e-mail layouts simple. The Educator classroom may not fully support MIME or HTML encoded messages, which means that bold face, italics, underlining, and a variety of color-coding or other visual effects will not translate in your e-mail messages.
- **Humor Note:** Despite the best of intentions, jokes and--especially--satire can easily get lost or taken seriously. If you feel the need for humor, you may wish to add “emoticons” to help alert your readers: ;-), :), ☺

Disclaimer Statement

Course content may vary from the outline to meet the needs of this particular group.

Online Library

The Online Library is available to enrolled students and faculty from inside the electronic campus. This is your starting point for access to online books, subscription periodicals, and Web resources that are designed to support your classes and generally not available through search engines on the open Web. In addition, the Online Library provides access to special learning resources, which the University has contracted to assist with your studies.

- **Charles Town Library and Inter Library Loan:** The University maintains a special library with a limited number of supporting volumes, collection of our professors’ publication, and services to search and borrow research books and articles from other libraries.
- **Electronic Books:** You can use the online library to uncover and download over 50,000 titles, which have been scanned and made available in electronic format.
- **Electronic Journals:** The University provides access to over 12,000 journals, which are available in electronic form and only through limited subscription services.
- **Tutor.com:** Students have access to 10 free hours of tutoring service per year. **Tutor.com** is an award-winning online homework help and learning service that connects students to a certified tutor for one-on-one help. Get help with homework, studying, projects, essay writing, and test prep in every subject, including algebra, statistics, chemistry, physics, social studies, and English. There are thousands of academic and career services resources—worksheets, practice problems, videos in every subject, as well as literacy tips. They are available 24/7 so you can access them

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whenever you need extra help. **Tutor.com** can be accessed through the Online Library Tutorial Center link. *Tutoring services are unavailable on January 1, Easter Day, July 4, Thanksgiving Day, and December 25; beginning at 1:01 a.m. and resuming at 2:00 p.m. the following day (EST).*