



Citrus Academy short courses

The “export supply chain” refers to all the actions and processes relating to export fruit, from when it leaves the packhouse door to when it enters the overseas market. By Sive Silo

In the Citrus Export Supply Chain Short Course we look at each aspect of this chain, the roles of the service providers (including cold stores, fruit terminals, export agents and shipping agents) in the chain, the importance of meeting market requirements, the role of inspections, the requirements for special markets, the documentation involved in each step of the chain, and the best practices for ensuring that fruit arrives at the overseas markets in the best possible condition.

We chatted to course facilitator Andy Connell and course attendee Simphiwe Yawa, who shared their experiences with the Citrus Export Supply Chain Short Course.

Andy Connell, course facilitator

Q Tell us briefly about yourself and your background within in the Industry.

A Like so many others, I ended up in logistics at age 30, quite by accident and found I had a definite aptitude for logistics supply chains for whatever one may supply. I soon developed a deep passion for doing this better, finding new ways, and breaking away from the mould. There is so much scope for innovation. Now, 30 years on, I am giving back by sharing my knowledge.

Q How would you describe the Citrus Export Supply Chain Short Course?

A Role players in the industry are not directly involved in all aspects of the supply chain. This short course aims to address any gaps in knowledge of the supply chain that they

may not have exposure to. All role players in the citrus industry, from finance bankers and insurers to packaging manufacturers, transport contractors, port, cold store and freight forwarding contractors are encouraged to attend. The short course gives an excellent holistic perspective of the citrus journey from tree to consumer.

Q In your opinion, how has the course been received by the industry?

A Feedback from those in the many diverse sectors of the industry has been positive. Most found it of great value, their understanding of many aspects was challenged, their knowledge bolstered and they found the aspects of logistics they were not involved in to be fascinating and insightful.

Q What is the one aspect of the course you particularly enjoy?

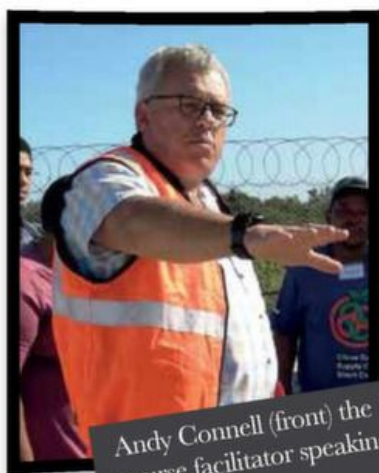
A I love putting this course together with the Citrus Academy. The regulatory compliances required to ensure we supply the world with top-class citrus that is safe to eat and can be transported over great distances, was great to put together. It was done in such a way that attendees could see how they all fit into the bigger picture of global trade in perishable products. Also, the course lays out the many points of interaction for all stakeholders.

Q What do you seek to achieve by facilitating this course?

A To fill in knowledge gaps and to credibly verify what compliance is required, and why.

Q What problems or issues do you think this course addresses?

A The huge disparity in acquired knowledge of the overall supply chain from tree to consumer.



Andy Connell (front) the course facilitator speaking to learners onsite

Q What have you learnt the most by facilitating this course?

A This industry has the most fantastic, talented people, all with a passion for doing their part to make this industry great.

Q What was most surprising to you about this course?

A The many questions and thirst to understand how and why.

Q What is the biggest challenge you are facing regarding the facilitation of the course?

A Everyone is busy, and there is never a "right" time to do training.

Companies express how keen they are to send their people on the course, but do not commit to the scheduled dates. However, the smart companies know that training is important and they make the time.

Q What would you say to someone who is considering registering for the course?

A Bite the bullet and do the course, you will not regret it. The investment in your people will be worth the time and cost.



Simphiwe Yawa at the Coega Port Terminal for the site visit

Simphiwe Yawa, Citrus Short Course attendee

Simphiwe was sponsored by the Citrus Academy to attend the Citrus Export Supply Chain Short Course in Addo.

Q Tell us briefly about yourself and your background within in the Industry.

A My name is Simphiwe Joseph Yawa, and I live in the Sundays River Valley, known as the home of agriculture. I currently manage a BEE farm, Nomzamo Trust, which exports citrus produce to various countries. The manner in which agricultural farming practices are performed has changed significantly and markets continue to change. I grab any opportunity given to obtain training, and develop my skills to learn new methods to make sure we deliver good quality produce.

Q How would you describe the Citrus Export Supply Chain Short Course?

A It was an eye-opening course, especially for those of us working on BEE farms, who are new to the industry and are less informed about logistics.

Q What is the one aspect of the course which you particularly enjoy?

A Visiting the port was most enjoyable. The information and discussions around imports and exports and the planning and building of the Coega Port Terminal were very informative.

Q What did you seek to achieve by attending this course?

A I wanted to learn more about the risks associated with having your produce exported, where your responsibility as a farmer ended in the value chain, and all the permits needed in order for your produce to be shipped. The information given to us by Andy was vital, as we do not have access to most of this information.

Q What problems or issues do you think this course addresses?

A That some of the packhouses take shortcuts to cut costs, which put our

fruit, as growers, at risk of being damaged. For example, most of the packhouses are not putting in void plugs and compressors on containers to limit the movement of the cartons in the container.

Q What have you learnt the most by attending this course?

A Firstly, all the processes that make up the fruit supply chain. Secondly, the processes done by logistics companies to ensure that we get clean and good containers, and keeping an eye on temperatures from the packhouse to the ship, until it enters the markets overseas. The CGA plays a vital role in making sure our fruit gets to export markets in a condition that is marketable and meets quality standards.

Q What was most surprising to you about this course?

A The attendance of the class was great, as well as the commitment by the learners. The questions posed by the students made the facilitator give out more information. I would like to show my appreciation to Andy and the Citrus Academy for this wonderful course. Andy Connell is very experienced in logistics and he always has time to share interesting stories and information that he has picked up on his journey.

Q What would you say to someone considering registering for the course?

A I encourage people to attend this course, especially if you don't have a background in logistics. This course provides essential information. ▶

