

Processes and Quality in the Food Industry

CHALLENGE 2: Odoo in the Food Industry

Marketing and Logistics in the Food Industry (8 h)

Quality and Environmental Management in the Food Industry (32 h)

Integrated Processes in the Food Industry (20 h)

Duration: 60 h

Organization: groups of 4 people



BRIEF DESCRIPTION OF THE CHALLENGE: Implementing an ERP in the meat industry to control stock, production and traceability

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Consortium partners: CIFP Don Bosco LHII · Ciofs/Fp Puglia · Zambul Kadın Girişimi Üretim İşletme Kooperatifi · ABARKA ONGD. Methodological reference: ETHAZI (Tknika, FP Euskadi).

CHALLENGE 2: Odoo in the Food Industry

1. Presentation of the Challenge

The meat industry is one of the most regulated sectors within the food industry, where traceability, stock control, and efficient production management are essential to ensure product safety and quality. In this context, digitalization has become a key tool to optimize processes and comply with the sector's specific regulations.

Enterprise Resource Planning (ERP) systems allow for the integrated management of all areas within a company. In this challenge, students will take on the role of management and production technicians in a meat processing company, where they will be tasked with implementing the Odoo ERP for raw material reception, production control, stock management, and product traceability.

Imagine you have started your internship at a meat processing company that has decided to modernize its management system by incorporating Odoo as its ERP. Until now, stock control, raw material reception, and traceability processes have been carried out manually, leading to inefficiencies and potential compliance errors.

Your challenge will be to configure and implement the Odoo ERP within the company to manage the following key aspects:

1. **Raw Material Reception:** Supplier registration, quality control, and batch management.
2. **Production:** Control of production orders, process tracking, and performance optimization, focusing on the manufacturing of a specific processed meat product such as hamburgers, sausages or chorizos.
3. **Stock Management:** Real-time inventory, warehouse management, and waste reduction.
4. **Traceability:** Recording and tracking batches from raw material reception to final product delivery, ensuring compliance with current meat industry regulations.



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Throughout this challenge, you must analyze the company's current processes, identify specific needs, and configure the appropriate modules within Odoo. Additionally, it will be essential to ensure that the system complies with meat industry regulations, guaranteeing product safety and quality.

This challenge will allow you to develop skills in digitalization, business management, and regulatory compliance, preparing your professional profile for a constantly evolving sector. Are you ready to transform the management of a meat processing company with Odoo?

2. Objectives/Learning Outcomes and identified competencies

➤ Technical Competencies

Quality and Environmental Management in the Food Industry

1. Apply quality management systems by describing the standard on which it is based and its requirements.
2. Prepare quality records, analyzing their characteristics and importance for the control and improvement of the process and the product.

Integrated Processes in the Food Industry

1. Regulates the control systems of production processes, recognizing their components and technological foundations.
3. Control the production of a food product from the meat industry, justifying the inspection points and established control parameters.

Marketing and Logistics in the Food Industry

1. Schedule supplies by identifying needs and stocks.
2. Control the reception, dispatch and storage of goods, relating them to the quality of the final product.

Identified Competences



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1. Odoo Configuration and Customization for the food Industry

- Ability to install, configure, and adapt Odoo modules to meet the specific needs of a food processing company.

2. Production Process Management and Traceability with Odoo

- Skill in using Odoo for production planning and control, ensuring traceability and regulatory compliance in the food industry.

3. Warehouse and Stock Management with Odoo

- Ability to efficiently manage inventory, track stock movements, and optimize warehouse operations using Odoo.

Identified Competences rubrics

1. Odoo Configuration and Customization for the Meat Industry

- **Level 1 - Basic:** Requires assistance to install Odoo and navigate its modules. Does not perform specific configurations.
- **Level 2 - Intermediate:** Can install and configure basic Odoo modules with guidance. Performs simple customizations.
- **Level 3 - Advanced:** Independently configures Odoo according to the needs of a meat processing company. Customizes modules and workflows.
- **Level 4 - Expert:** Designs advanced Odoo solutions, integrating different modules and optimizing industry-specific processes.



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2. Production Process Management and Traceability with Odoo

- **Level 1 - Basic:** Has basic knowledge of Odoo's production management functions but needs help using them.
- **Level 2 - Intermediate:** Uses Odoo to record production processes and manage traceability with support. Understands basic regulations.
- **Level 3 - Advanced:** Manages production and traceability in Odoo independently, ensuring regulatory compliance.
- **Level 4 - Expert:** Optimizes production processes using Odoo, automating tasks and ensuring full traceability throughout the supply chain.

3. Warehouse and Stock Management with Odoo

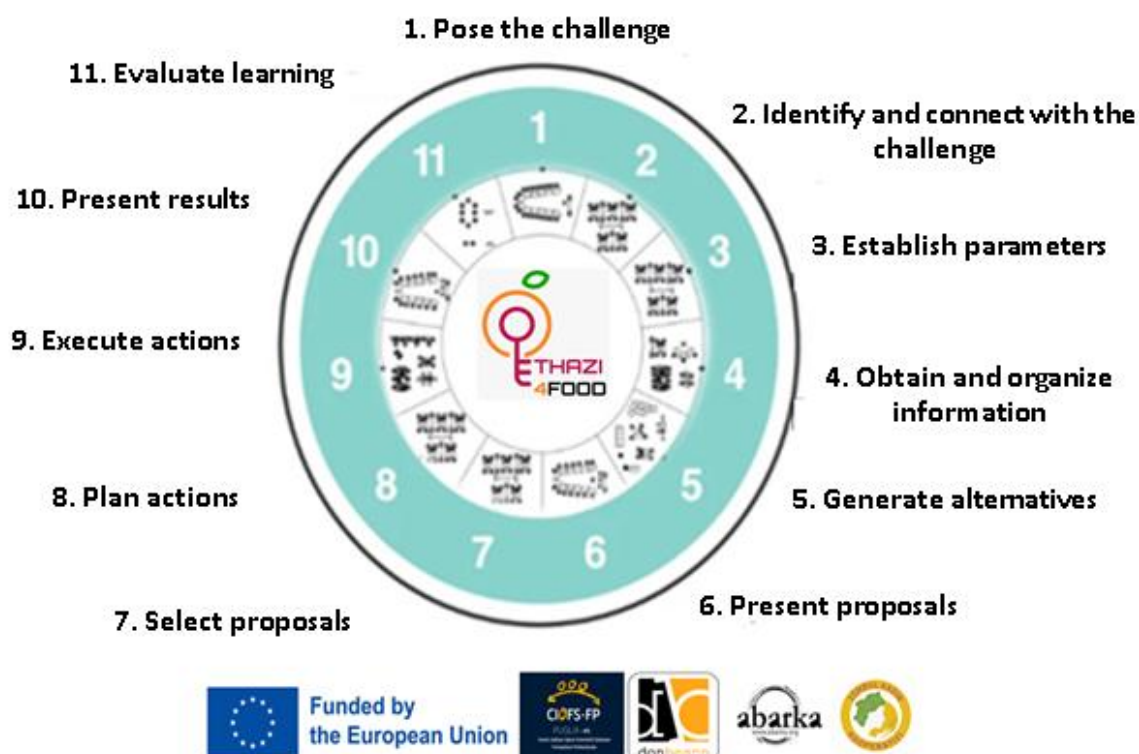
- **Level 1 - Basic:** Knows the basic stock management functions in Odoo but requires guidance to use them.
- **Level 2 - Intermediate:** Manages inventory in Odoo with supervision, performing basic stock entries, exits, and adjustments.
- **Level 3 - Advanced:** Independently manages stock and warehouses in Odoo, optimizing logistics and preventing shortages.
- **Level 4 - Expert:** Designs advanced stock management strategies in Odoo, integrating automation and cost optimization.

3. Tasks

The tasks to be carried out are:

1. Form groups and create the group contract.
2. Respond to the challenge, following and applying the 11 steps required to solve the problem and explaining everything that has been done (documents, graphics, mind maps, etc.). Read the challenge statement.

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4. Evaluation Criteria

The evaluation process will be as follows:

4. 1. Based on competencies

Technical Competencies – 70% Rubrics will be used.

The evaluation will be based on the specified knowledge outcomes (IE/RA).

- 20% of the indicated percentage corresponds to the exam.
- 50% corresponds to section 4.2 and the other indicators specified in that section.

Soft skills – 30%



In relation to the Soft Skills, each team of teachers will decide which ones are evaluated in each challenge.

Self-assessment

Peer assessment will be calculated based on the teachers' evaluation , multiplied by the group factor.

The **group factor** will be decided among the team members and must be between **0.5 and 1.5**.

→ Attendance:

Attendance of **at least 80%** of the challenge hours is required to pass. If absences exceed **20%**, the student will not pass the transversal competencies.

Lack of attendance will impact engagement. The following factors will be applied:

0% – 5% absences → factor = 1

5% – 10% absences → factor = 0.9

10% – 20% absences → factor = 0.8

> 20% absences → factor = 0

4. 2. Based on Technical Competencies

When assessing the learning outcomes (IE/RA), the following activities will be taken into account:

1. Processed meat **product flow chart** (M)
2. Meat product **regulations questionnaire** (M)
3. Meat sector **supplier plan** (M)
4. Raw and auxiliary materials **inventory** (M)
5. Raw material **acceptance records** (M)
6. **Production** orders (M)
7. **Nutritional** analysis (R)
8. Product **label** (M)
9. Challenge **exam** (R)
10. **Odoo practical exam** (R)

5. Group Dynamics

Group Dynamics

- You will form **small groups** of four members. (*Roles: secretary, coordinator, time manager, materials manager*)
- **Three small groups** will form a **medium-sized group**: The coordinators of the small groups will meet to agree on the conclusions of the medium-sized group. You will need to select a **group leader** for the medium-sized group.
- **Two medium-sized groups** will form the **full group**: The coordinators of the medium-sized groups will meet to agree on the conclusions for the entire group.



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6. Resources

Equipment/Materials:

- Reagents
- Laboratory equipment and materials
- Safety data sheets
- Computers (Internet access)
- Personal protective equipment (PPE)
- Waste management

Experts:

- **Commercialization and logistics in the food industry** – *Teacher name*
- **Quality and environmental management in the food industry** – *Teacher name*
- **Integrated processes in the food industry** – *Teacher name*

7. Scheduling

Monday	Tuesday	Wednesday	Thursday	Friday

8. Feedback

Once the challenge is completed, feedback will be conducted with the students. Additionally, the teaching team will carry out a global assessment of the challenge.

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