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## **Perishable Cargo Regulations (PER)**

### **Target Audience**

Air cargo terminal staff, shippers and authorities that handle air shipments of live animals.

### **Course Objectives**

- Gain the competencies required to properly identify and handle shipments containing perishable cargo for air transport according to the current edition of the IATA Perishable Cargo Regulations (PER) manual.
- Understand the legal responsibilities involved with the transportation of perishable cargo.

### **Course Description**

- This course will be presented with the use of handouts, slides, video's, practical exercises, group discussions and games.
- The course will finish with an open-book examination.

### **Prerequisites**

- This course is suitable for people with no prior knowledge.
- The IATA Dangerous Goods Regulations and all course materials are presented in English.
- The classroom facilitation can be given in English, Danish or Swedish.

### **Duration**

1 Day (8 hours)

### **Learning Outcomes**

- **Applicability:** Background and responsibilities.
- **CITES:** What plants are endangered
- **Types of perishable cargo:** Facts and general information
- **Food safety:** HACCP Methodology
- **Packing:** "Packing Instructions" for perishable cargo
- **Marking & Labelling**
- **Handling:** Storage and loading procedures.
- **Emergency procedures**
- **Claims**
- **Security Provision**

### **Certificate and further training**

A certificate is awarded upon successful completion of the course and scoring a minimum of 80% in the final exam.

In order to keep this certificate validated, recurrent training must be provided within 24 months of the previous course. This also ensures knowledge is up-to-date.