



*Training Course:  
Best Practices for Procurement Professionals*

*26 - 30 July 2027  
Milan (Italy)*

## Training Course: Best Practices for Procurement Professionals

Training Course code: PU235126 From: 26 - 30 July 2027 Venue: Milan (Italy) - Training Course Fees: 5775 € Euro

### Introduction

Procurement is a key driver of organizational success, ensuring that businesses obtain the goods and services they need efficiently and cost-effectively. This training program offers an in-depth exploration of best practices in procurement, equipping professionals with the tools and strategies to optimize procurement processes, reduce costs, and improve overall performance. Procurement professionals play a pivotal role in shaping the value chain, and this training will help them enhance their capabilities in delivering cost-effective solutions while managing risks and fostering sustainability.

### Objectives

By the end of this training program, participants will be able to:

- Understand the fundamental concepts and principles of procurement.
- Identify and implement best practices for procurement processes.
- Develop effective negotiation skills to achieve optimal outcomes.
- Apply risk management strategies to mitigate procurement-related risks.
- Contribute to sustainable procurement initiatives within their organizations.

### Target Audience

This program is designed for:

- Procurement Professionals
- Purchasing Managers
- Supply Chain Professionals
- Individuals involved in procurement activities within their organizations

### Training Program Outline

#### Day 1: Fundamentals of Procurement

- Introduction to procurement and its strategic importance
- Key procurement terminology and concepts
- Procurement process stages: Planning, sourcing, procurement, and performance evaluation
- Legal and ethical considerations in procurement

#### Day 2: Best Practices in Sourcing and Supplier Selection

- Strategic sourcing vs. tactical sourcing
- Supplier evaluation and selection criteria
- Developing effective supplier relationships
- Supplier performance measurement and management

#### Day 3: Negotiation Skills for Procurement Professionals

- Principles of effective negotiation
- Preparation and strategy development for procurement negotiations
- Techniques for win-win negotiation outcomes
- Handling difficult negotiations and disputes

#### Day 4: Risk Management in Procurement

- Identifying procurement-related risks
- Strategies for risk assessment and mitigation
- Supplier risk management and contingency planning
- Incorporating risk management into procurement processes

#### Day 5: Sustainable Procurement and Future Trends

- Understanding sustainable procurement and its benefits
- Integration of sustainability into procurement decisions
- Trends in procurement technology and automation
- Continuous improvement in procurement practices

## Registration form on the Training Course: Best Practices for Procurement Professionals

Training Course code: PU235126 From: 26 - 30 July 2027 Venue: Milan (Italy) - Training Course Fees: 5775 € Euro

Complete & Mail or fax to Global Horizon Training Center (GHTC) at the address given below

### Delegate Information

Full Name (Mr / Ms / Dr / Eng): .....  
Position: .....  
Telephone / Mobile: .....  
Personal E-Mail: .....  
Official E-Mail: .....

### Company Information

Company Name: .....  
Address: .....  
City / Country: .....

### Person Responsible for Training and Development

Full Name (Mr / Ms / Dr / Eng): .....  
Position: .....  
Telephone / Mobile: .....  
Personal E-Mail: .....  
Official E-Mail: .....

### Payment Method

- ☐ Please find enclosed a cheque made payable to Global Horizon
- ☐ Please invoice me
- ☐ Please invoice my company

### Easy Ways To Register

Telephone:  
+201095004484 to  
provisionally reserve your  
place.

Fax your completed  
registration  
form to: +20233379764

E-mail to us :  
info@gh4t.com  
or training@gh4t.com

Complete & return the  
booking form with cheque  
to: Global Horizon  
3 Oudai street, Aldouki,  
Giza, Giza Governorate,  
Egypt.