

Vocational Graduate Certificate in Food Industry Manufacturing

(National Code: 22035VIC)

A Food Manufacturing Management Improvement Program

2012/2013

The Vocational Graduate Certificate in Food Industry Management is a nationally accredited postgraduate-focused program for staff wishing to obtain specialised training in food technology and manufacturing leadership. The course aims to develop analytical and decision-making skills associated with the application of food and dairy science and technology in the practical factory environment.

The Program Covers:

Food/Dairy issues:

- Fundamentals in food and dairy technology processes
- Principles of food and dairy chemistry, microbiology and unit processes
- Food product processes & technology – including liquid milk; fermented & cultured products; concentrated & dried products; retorted products; baked products; frozen products; milk fat

Manufacturing issues:

- Principles of food and dairy chemistry, microbiology and unit processes
- Food product processes & technology – including liquid milk; fermented & cultured products; concentrated & dried products; retorted products; baked products; frozen products; milk fat.

PROGRAM OVERVIEW:

This program is designed to develop depth and breadth in managers who have significant organisation responsibility for improvement in an area of a food manufacturing or along the food production supply chain. This includes responsibility for implementing change across a range of interrelated projects, including direct responsibility for challenging current thinking in order to generate improvement.

The program initially focuses on the science and technology of food product applications, and builds to provide a basis of decision making skills associated with practical factory environment application.

The program leads participants through initiation, analysis, planning, execution and evaluation of complex ideas through analysis of specialised techniques in an area where they have a direct line ownership of the outcome.

Much of the course assessment is based around a balance of live research assignments based within their business context and a practical improvement project at the workplace. Thus, students should be able to demonstrate potential to study at the graduate level, as well as a span of responsibility allowing implementation of significant workplace change.

PROGRAM BENEFITS:

- A nationally recognised Vocational Graduate Certificate qualification
- Development of food technical knowledge depth and breadth
- Improved competitive advantage of your manufacturing operation
- Development of insight into the evolution of critical and creative thinking of an organization
- Tools to challenge current manufacturing improvement practices
- Job satisfaction through structured workplace improvement projects
- Building business performance through strategic alignment
- Management growth through leading change



COURSE DETAILS:

The program is focused around nationally-recognised management competencies, 2 core and 3 electives:

The Food Industry

VU20028 Apply Professional Level of Food Industry Knowledge (Mandatory)

- Interpret and apply relevant codes and standards requirements.
- Work effectively with industry networks.
- Develop in depth knowledge of products and product development.
- Analyse major industry trends and change drivers.
- Plan for environmental sustainability.

Innovative Thinking and Practice

BSBINN801A Lead Innovative thinking and practice (Mandatory Core)

- Generate innovative thinking and creativity
- Lead innovative practices.
- Generate and support a culture of innovation.
- Sustain innovative thinking and practice.

Food and Dairy Technology

VU20030/VU20524 Apply a knowledge of food/dairy technology processes to planning and management

- Dairy and food technology processes-
- Designing, implementing and reviewing process change
- Implementation review

Implementing operational improvement systems

MSACMG806A Develop and refine systems for continuous improvement in

- Establish parameters of current internal improvement systems.-
- Distinguish breakthrough improvement processes
- Develop continuous improvement practice.
- Establish parameters of current external improvement systems
- Explore opportunities for further development of value chain improvement processes

Applied Strategic Planning

BSBMGT616A Develop and implement strategic plans

- Organizational vision and mission
- Analysis of the internal and external environment
- Writing strategic plans
- Implementing strategic plans

Other elective subjects are available in consultation with the NCDEA, and include MSACMT671A Develop and manage sustainable environmental practices and BSBMKG608A Develop organisational marketing objectives. The program articulates directly to the Vocational Graduate Diploma of Food Industry Management .

TRAINING DELIVERY & ASSESSMENT

The course design and structure is based on 12 to 18 month's part-time delivery (dependant on elective schedule and students' workplace situation). Delivery is underpinned by:

- Intensive block release workshops at the Werribee Gilbert Chandler Centre and the Food Industry Centre in Shepparton
- On-line learning and a structured mentoring program
- Workplace-focused applications and assessments
- Factory practical and/or demonstration sessions to reinforce theoretical aspects
- Lectures, (including input from industry experts), webinars, on-line resources and eLearning, case studies, and laboratory sessions.
- A major course assessment by presentation of a workplace performance improvement project to the business.

Course dates: The course is expected to commence in March 2012. The program is completed in a minimum time of 18 months part-time study.

Fees: Students may be eligible for State Government subsidised training depending on prior qualifications, age and term address. State Government fees for eligible students in 2012 will be \$1994. Non-eligible students may enroll on a fee-for-service basis, or may be eligible for exemption. Please contact the campus for more information.

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