VFITB Victorian Food Industry Training Board
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Executive Summary 2011

Vocational Graduate Diploma of Food Industry Management

Course Overview

(Accredited by VRQA 16 December 2010)

A participant must successfully complete both core units and an elective from the following:

Unit of competency code	Field of Education code (6-digit)	Unit of competency	Pre-requisite	Credit Matrix Level	Credit Matrix Points	Nominal hours
VU20307	**019905**	**Manage food industry projects**	nil	6	10	100
VU20308	**019905**	**Manage the compliance requirements of a food industry enterprise**	nil	6	6	60
	Subtotal of core hours					**160**
Electives	**Select one (1) of the following electives or select an endorsed unit from any appropriate training package or accredited qualification. The endorsed unit must be at the appropriate qualification level, suit student/enterprise needs and be consistent with the overall intention of this qualification.**					
BSBMGT605B		Provide leadership across the organisation	nil	6	6	60
BSBMGT617A		Develop and implement a business plan	nil	6	6	60
BSBMKG606B		Manage international marketing program	nil	6	5	50
BSBOHS601B		Develop a systematic approach to managing OHS	nil	6	5	50
BSBRES801A		Initiate and lead applied research	nil	6	15	150
VU20154	050999	Design a change management strategy for a sustainability initiative	nil	6	14	140
	Subtotal of elective hours					50 - 150
	Total nominal hours for Vocational Graduate Diploma					210 - 310

This new qualification was devised with input from: Dairy Australia, Murray Goulburn Coop, the National Centre for Dairy Education, Nestle Confectionery and Snacks, RMIT, Australian Industry Group and others.

See overleaf, the Vocational Graduate Certificate in Food Industry Management program.

Both qualifications are published on the Training Support Network.

This Voc Graduate Certificate was accredited in December 2009 Nb: It is registered in Victoria, not in the National Food Training Package. Contact NCDEA February 2011

Vocational Graduate Certificate in Food Industry Management

Achievement of the *Vocational Graduate Certificate* requires satisfactory completion of two (2) core units and three (3) elective units.

Unit of competency code	Field of Education code	Unit of competency	Pre-requisite	Credit Matrix Level	Credit Matrix Points	Nominal hours
Core Units	**Both units are mandatory**					
VU20028	019905	Apply professional level of food industry knowledge	N/A	6	12	120
BSBINN801A		Lead innovative thinking and practice	N/A	6	8	80
	Subtotal of nominal hours					200
Electives	**Select any three (3) of the following electives.** Students may also select as one of their three units a unit from any appropriate training package or accredited qualification. The training package unit must be at the appropriate qualification level, suit student/enterprise needs and be consistent with the overall intention of this qualification.					
VU20029	080399	Analyse data for relevance to organisational planning	N/A	6	8	80
BSBFIM701A		Manage financial resources	N/A	6	8	80
BSBHRM602A		Manage human resources strategic planning	N/A	6	8	60
BSBHRM604A		Manage employee relations	N/A	6	6	60
BSBMKG608A		Develop organisational marketing objectives	N/A	6	6	60
BSBMKG605B		Evaluate international marketing opportunities	N/A	6	6	60
BSBPMG605A		Direct quality management of a project program	N/A	6	6	50
BSBREL701A		Develop and cultivate collaborative partnerships and relationships	N/A	6	4	40
BSBPUR504B	*added*	Manage a supply chain	N/A	5	6	60
BSBMGT616A		Develop and implement strategic plans	N/A	6	8	80
MSACMT671A		Develop and manage sustainable environment practices	N/A	6	6	60
MSAENV672A		Develop workplace policy and procedures for sustainability	N/A	6	5	50
MSACMG801A		Develop the competitive manufacturing approach	N/A	6	8	80
MSAPMSUP382A	*added*	Provide mentoring and coaching in the workplace	nil	5	6	60
MSACMG806A		Develop and refine systems for continuous improvement in manufacturing organisations	N/A	6	8	80
VU20030	**019905**	**Apply a knowledge of dairy technology processes to planning and management**	N/A	6	8	80
VU20031	**019905**	**Apply a knowledge of confectionery manufacturing processes to planning and management**	N/A	6	5	80
VU20524	Accredited in Feb 2011	**Apply a knowledge of food technology processes to planning and management**	**N/A**	**6**	**8**	**80**
					Subtotal nominal hours	**140 - 240**
					Total nominal hours	**340 - 440**

Contact NCDEA Gilbert Chandler campus. A second intake is anticipated in early 2012