

Vocational Graduate Certificate In Food Industry Management

Vocational Graduate Certificate In Food Industry Management
Qualification Summary
This qualification provides professional development training to new entrants to the food technology industry who are entering with tertiary qualifications and also provides a pathway to managerial responsibilities for persons currently employed within the industry .
Job roles/employment outcomes
Persons completing this course may be expected to undertake a range of middle management responsibilities within the food processing industry. Such responsibilities may be exercised in the roles of team leaders, supervisors, project managers, general managers and technical experts
Pathways into the qualification
<p>Entrants to the Vocational Graduate Certificate In Food Industry Management are required to have one or more of the following :</p> <ul style="list-style-type: none"> • a Bachelor Degree or higher qualification • a relevant Advanced Diploma, Diploma or Certificate IV together with significant relevant vocational practice • extensive relevant vocational practice <p>A relevant qualification below degree level should include aspects of food processing or technology such as the Certificate IV In Food Processing.</p> <p>Relevant vocational practice is defined as work within a food processing sector which has given the entrant experience of the food processing chain and a range of technological processes.</p>
Credential level
The level of Vocational Graduate Certificate was determined to be the most appropriate level for this qualification in that it seeks to add professional extension to existing vocational qualifications or competencies. As such it demands a sophistication of outcome commensurate with a qualification which can lead to post graduate studies. The choice of units and assessment has been closely modelled on existing Vocational Graduate Certificates in other industries.
Pathways from the qualification
It is anticipated that the Vocational Graduate Certificate will be expanded in the future to form part of a Vocational Graduate Diploma. This is currently dependent on funding availability. Entry to cognate higher education qualifications needs to be negotiated with the individual university offering the qualification. Under the current agreements a Vocational Graduate Certificate offers entry to relevant Masters qualifications subject to availability of places and to individual university's entry criteria.
Licensing Considerations
There are no licensing implications for this qualification.

Course structure	
Unit	Nominal hours
Core	
New unit : Apply professional level of food industry knowledge <ul style="list-style-type: none"> • Legislation, codes, standards and protocols (regulatory environment) • Networks and major stakeholders • Products and product differentiation • Major trends and change drivers • Sustainability issues Assessment may be by research project or by course work	120
BSBINN801A Lead innovative thinking and practice	80
Total Core	200
Select three (3) electives	
New unit : Analyze data for relevance to organizational planning	80
New unit : Apply a knowledge of dairy technology processes to planning and management	80
New unit : Apply a knowledge of confectionery manufacturing processes to planning and management	80
BSBFIM701A Manage financial resources	80
BSBHRM602A Manage human resources strategic planning	60
BSBHRM604A Manage employee relations	60
BSBMKG608A Develop organizational marketing objectives	60
BSBMKG605B Evaluate international marketing opportunities	60
BSBPMG605A Direct quality management of a project program	50
BSBREL701A Develop and cultivate collaborative partnerships and relationships	40
BSBMGT616A Develop and implement strategic plans	80
MSACMT671A Develop and manage sustainable environment practices	60
MSAENV672A Develop workplace policies and procedures for sustainability	50
Total Hours	340 - 440

Appendix One

The following table of desired skills and knowledge was developed during June and July 2009 by consultation with industry members. Following responses to an industry wide questionnaire distributed through the project steering committee the project manager and course writer conducted a number of interviews with key industry stakeholders whose views had not been captured in the survey process.

Employability Skill	Industry requirements (A graduate should be able to.....)
Communication	<ul style="list-style-type: none"> • <i>Demonstrate strong interpersonal skills (including clear and concise oral and writing skills and active listening skills) and be able to relate to people at all levels of the company</i> • <i>Translate food technology terms and processes into layman language</i> • <i>Demonstrate a thorough knowledge of food production, safety requirements and food legislation.</i>
Teamwork	<ul style="list-style-type: none"> • <i>Effectively use team dynamics</i> • <i>Contribute to product innovation/process improvement teams</i> • <i>Engage in cross-functional teams fostering support for projects</i> • <i>Make positive contribution to senior management teams</i> • <i>Provide mentoring to new staff</i>
Problem solving	<ul style="list-style-type: none"> • <i>Analyse market trends to provide input into projects</i> • <i>Analyse market trends to develop new products</i> • <i>Analyse global innovation and management trends</i> • <i>Analyse a production problem and refine the process accordingly</i> • <i>Undertake data analysis such as root cause thinking</i> • <i>Use basic problem solving tools including "cause & effect, pareto, histograms, SPC.</i> • <i>Use statistical analysis in food production, including statistical process control, process capability, statistical testing.</i> • <i>Use technical and scientific skills in problem solving</i>
Initiative and enterprise	<ul style="list-style-type: none"> • <i>Identify new opportunities in development or processes and be able to turn ideas into action</i> • <i>Demonstrate an understanding of innovation, product consistency and manufacturing capability principles</i> • <i>Contribute to the effective implementation of innovative ideas</i>
Planning and organising	<ul style="list-style-type: none"> • <i>Organise human resources effectively and efficiently, including managing priorities</i> • <i>Demonstrate the requirements of food law, such as product recall, product labelling, HACCAP planning etc</i> • <i>Manage a project effectively</i> • <i>Undertake ERP, MRP, production planning</i> • <i>Lead and achieve strategic planning</i> • <i>Organise resource requirements for projects</i> • <i>Organise human resources effectively and efficiently</i>

Employability Skill	Industry requirements (A graduate should be able to.....)
	<ul style="list-style-type: none"> • <i>Apply continuous improvement principles</i> • <i>Apply lean manufacturing ideas</i> • <i>Evaluate and allow for the environmental impact of manufacturing processes</i> • <i>Risk management</i>
Self management	<ul style="list-style-type: none"> • <i>Maintain professional discretion and respect for others in all interactions</i> • <i>Set SMART objectives</i> • <i>Demonstrate use of career planning</i> • <i>Demonstrate effective use of time management</i> • <i>Display and maintain professional integrity in all activities</i> • <i>Identify areas for professional development of staff</i>
Learning	<ul style="list-style-type: none"> • <i>Seek and maintain awareness of new technologies</i> • <i>Transfer skills across a range of environments and technology bases</i> • <i>Seek formal and non-formal learning opportunities</i> • <i>Use action research and experience effectively</i> • <i>Differentiate between academic and business based learning and outcomes</i> <p><i>Maintain knowledge of latest global and national trends in innovation, manufacturing and management</i></p>
Using Technology	<ul style="list-style-type: none"> • <i>Use a range of applications such as MS Project, Database knowledge / Recipe Management Systems</i> • <i>Analyse available technologies relevant to industry's needs</i> • <i>Review application of new technologies</i>
Industry knowledge and awareness	<ul style="list-style-type: none"> • <i>Be able to identify key segments of the industry supply chain</i> • <i>Be able to identify and communicate with the key industry stakeholders</i> • <i>Be able to analyse trends in domestic and international markets</i>