

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	<i>added</i>	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	<i>added</i>	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	

The first cohort of students is expected to finish the Voc Grad Cert in May 2011. Contact NCDEA Gilbert Chandler campus.