

# Vocational Graduate Diploma in Food Industry Management

## Executive Summary

The Vocational Graduate Diploma contains two qualifications - the Certificate Level and the Diploma Level.

<b>Level I : 22035VIC Vocational Graduate Certificate In Food Industry Management</b>
<b>Qualification Summary</b>
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 higher responsibilities for persons currently employed within the industry.
<b>Job roles/employment outcomes</b>
Persons completing this course may be expected to undertake a range of leadership responsibilities within the food processing industry. Such responsibilities may be exercised in the roles of team leaders, supervisors, or technical experts.
<b>Pathways into the qualification</b>
Entrants to the Vocational Graduate Certificate In Food Industry Management are required to have one or more of the following : <ul style="list-style-type: none"> <li>• a Bachelor Degree or higher qualification</li> <li>• a relevant Advanced Diploma, Diploma or Certificate IV together with significant relevant vocational practice</li> <li>• extensive relevant vocational practice</li> </ul> A relevant qualification below degree level should include aspects of food processing or technology such as the Certificate IV In Food Processing. 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.
<b>Pathways from the qualification</b>
The Vocational Graduate Certificate forms an entry requirement for the Vocational Graduate Diploma in Food Industry Management
<b>Licensing Considerations</b>
There are no licensing implications for this qualification.

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 (6-digit)	Unit of competency	Pre-requisite	Credit Matrix Level	Credit Matrix Points	Nominal hours
<b>Core Units</b>	<b>Both units are mandatory</b>					
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
<b>Subtotal of nominal hours</b>						200
<b>Electives</b>	<b>Select any three (3) of the following electives.</b>					
BSBFIM701A		Manage financial resources	N/A	6	8	80
BSBHRM602 A		Manage human resources strategic planning	N/A	6	6	60
BSBHRM604 A		Manage employee relations	N/A	6	6	60
BSBMGT616 A		Develop and implement strategic plans	N/A	6	8	80
BSBMKG605 B		Evaluate international marketing opportunities	N/A	6	6	60
BSBMKG608 A		Develop organisational marketing objectives	N/A	6	6	60
BSBPMG605A		Direct quality management of a project program	N/A	6	5	50

**New qualification project due for completion December 2010**

Revised 8 September 2010

Unit of competency code	Field of Education code (6-digit)	Unit of competency	Pre-requisite	Credit Matrix Level	Credit Matrix Points	Nominal hours
BSBPUR504B		Manage a supply chain	N/A	5	6	60
BSBREL701A		Develop and cultivate collaborative partnerships and relationships	N/A	6	4	40
MSACMG806 A		Develop and refine systems for continuous improvement in manufacturing organisations	N/A	6	8	80
MSACMT671 A		Develop and manage sustainable environment practices	N/A	6	6	60
MSAENV672 A		Develop workplace policy and procedures for sustainability	N/A	6	5	50
MSAPMSUP3 82A		Provide mentoring and coaching in the workplace	nil	5	6	60
VU20029	019905	Analyse data for relevance to organisational planning	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
VUXXXX1		<i>(new General Foods unit being developed 2010)</i>				
<b>Subtotal nominal hours</b>						<b>140 - 240</b>
<b>Total nominal hours for Vocational Graduate Certificate</b>						<b>340 - 440</b>

**Level 2 : Proposed Vocational Graduate Diploma In Food Industry Management**
**Qualification Summary**

This qualification provides professional development training to persons seeking middle management responsibilities in the food 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 production managers, project managers or general managers.

**Pathways into the qualification**

Entrants to the Vocational Graduate Diploma In Food Industry Management are required to have competencies equivalent to a Vocational Graduate Certificate in Food Industry Management.

**Pathways from the qualification**

Under the current agreements a Vocational Graduate Diploma 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.

**Vocational Graduate Diploma of Food Industry Management**

In addition to the Vocational Graduate Certificate requirements a participant must successfully complete both core units and an elective from the following thus completing four (4) core units and four (4) electives overall.

Unit of competency code	Field of Education code (6-digit)	Unit of competency	Pre-requisite	Credit Matrix Level	Credit Matrix Points	Nominal hours
VUXXXX2	019905	Manage food industry projects	nil	6	10	100
VUXXXX3	019905	Manage the compliance requirements of a food industry enterprise	nil	6	6	60
<b>Subtotal of core hours</b>						<b>160</b>

**New qualification project due for completion December 2010**

Revised 8 September 2010

Unit of competency code	Field of Education code (6-digit)	Unit of competency	Pre-requisite	Credit Matrix Level	Credit Matrix Points	Nominal hours
<b>Electives</b>	<b>Select one (1) of the following electives.</b>					
BSBMGT605B		Provide leadership across the organisation	nil	6	6	60
BSBMGT617A		Develop and implement a business plan	nil	6	6	60
BSBMKG 606B		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
	<b>Subtotal of elective hours</b>					50 - 150
	<b>Total nominal hours for Vocational Graduate Diploma</b>					<b>220- 310</b>