

June 2010

Below is a summary of “Skills and Knowledge” for graduates of the proposed **Vocational Graduate Diploma in Food Industry Management** drawn from industry input and a comparison with other graduate diploma programs.

<b>Employability Skill</b>	<b>Industry requirements (A graduate should be able to.....)</b>
<b>Communication</b>	<p>Write detailed professional and technical reports</p> <p>Write business and strategic plans</p> <p>Write business cases for projects</p> <p>Deliver technical presentations to a range of audiences</p> <p>Conduct training sessions</p> <p>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</p> <p>Demonstrate a thorough knowledge of food production, safety requirements and food legislation.</p>
<b>Teamwork</b>	<p>Effectively use team dynamics</p> <p>Contribute to product innovation/process improvement teams</p> <p>Engage in cross-functional teams fostering support for projects</p> <p>Actively participate in and lead innovation teams</p> <p>Make positive contribution to senior management teams</p> <p>Provide mentoring to new staff</p>
<b>Problem solving</b>	<p>Analyse market trends to provide input into projects</p> <p>Analyse market trends to develop new products</p> <p>Analyse global innovation and management trends</p> <p>Analyse a production problem and refine the process accordingly</p> <p>Undertake data analysis such as root cause thinking</p> <p>Use basic problem solving tools including ‘cause &amp; effect’, pareto, histograms, SPC.</p>

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<b>Employability Skill</b>	<b>Industry requirements (A graduate should be able to.....)</b>
	<p>Use statistical analysis in food production, including statistical process control, process capability, statistical testing.</p> <p>Use technical and scientific skills in problem solving</p>
<b>Initiative and enterprise</b>	<p>Identify new opportunities in development or processes and be able to turn ideas into action</p> <p>Research new raw materials and processes, new changes in regulations, new market trends etc</p> <p>Demonstrate an understanding of innovation, product consistency and manufacturing capability principles</p> <p>Provide leadership in seeking and identifying opportunities for company growth</p> <p>Implement innovative ideas</p>
<b>Planning and organising</b>	<p>Organise human resources effectively and efficiently, including managing priorities</p> <p>Demonstrate the requirements of food law, such as product recall, product labelling, HACCAP planning etc</p> <p>Manage a project effectively</p> <p>Undertake ERP, MRP, production planning</p> <p>Lead and achieve strategic planning</p> <p>Organise resource requirements for projects</p> <p>Organise human resources effectively and efficiently</p> <p>Apply continuous improvement principles</p> <p>Apply lean manufacturing ideas</p> <p>Evaluate and allow for the environmental impact of manufacturing processes</p>
<b>Self management</b>	<p>Maintain professional discretion and respect for others in all interactions</p>



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- MSA81109 Vocational Graduate Diploma of Competitive Manufacturing
- 22007VIC Vocational Graduate Diploma of Science Management
- 21856VIC Vocational Graduate Diploma of Health

The Graduate Diploma was:

- Graduate Diploma of Food Innovation and Management - Deakin University

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***Possible competency areas not already addressed at Vocational Graduate Certificate level were:***

- Design and manage projects
- Provide mentorship
- Provide leadership
- Evaluate processes
- Manage legal requirements
- Manage compliance requirements

***Knowledge areas not addressed:***

- Consumer behaviour
- Food and nutrition policy
- Population health and food issues
- Sustainability

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**Comments to:**

Linda Baron

VFITB

9621 3349

[vfitb@ssv.org.au](mailto:vfitb@ssv.org.au)

David Trembath

Curriculum Writer

(03) 9386-2892

[davetrem@ozemail.com.au](mailto:davetrem@ozemail.com.au)