

## Vocational Graduate Diploma of Food Industry Management

The tables below show the relationship between the existing Certificate and the proposed Diploma. Page 3 outlines the new Diploma which incorporates the Voc Grad Certificate.

### Qualification 1: **22035VIC Vocational Graduate Certificate of 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 (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
BSBHRM602A		Manage human resources strategic planning	N/A	6	6	60
BSBHRM604A		Manage employee relations	N/A	6	6	60
BSBMGT616A		Develop and implement strategic plans	N/A	6	8	80
BSBMKG605B		Evaluate international marketing opportunities	N/A	6	6	60
BSBMKG608A		Develop organisational marketing objectives	N/A	6	6	60
BSBPMG605A		Direct quality management of a project program	N/A	6	5	50

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
MSACMG806A		Develop and refine systems for continuous improvement in manufacturing organisations	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
MSAPMSUP382A		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	019905	Apply a knowledge of food technology processes to planning and management	N/A	6	5	80
<b>Subtotal nominal hours</b>						<b>140 - 240</b>
<b>Total nominal hours for Vocational Graduate Certificate</b>						<b>340 - 440</b>

## Qualification 2: **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>
<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
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>						<b>60 - 150</b>
<b>Total nominal hours for Vocational Graduate Diploma</b>						<b>740 - 840</b>