

Vocational Graduate Certificate in Food Industry Management 22035VIC

The Vocational Graduate Certificate in Food Industry Management is a nationally accredited postgraduate qualification designed for supervisors and managers interested in obtaining specialised management and leadership training in food and beverage or confectionery manufacturing.

This program has been specifically developed in partnership with the Australian Industry Group and food industry stakeholders. It aims to deliver enhanced technical, analytical and leadership skills within a manufacturing setting for the food, beverage and confectionery industry.

Program Outline

Course Delivery Method

- On campus workshops with leading industry experts
- Flexible Delivery including on line learning
- Workplace based projects and assessments
- Mentoring Program
- Self-paced and directed study

Course Duration – 12 months

Course Fees – Students may be eligible to claim State Government subsidised training depending on prior qualifications and personal circumstances. Non-eligible students may enrol on a fee-for-service basis. Please contact the Institute for further information regarding eligibility criteria.

Entry Requirements

Entrants to the Vocational Graduate Certificate in Food Industry Management are required to be employed in the food manufacturing sector and have one or more of the following:

- a Bachelor Degree or higher qualification
- a relevant Advanced Diploma, Diploma or Certificate IV together with significant relevant vocational practice
- extensive relevant vocational practice

Course Structure

Students will have the option to select one of two specialist streams in either confectionery manufacturing or food and beverage manufacturing. Both streams consist of five units of competencies; two core electives, two mandatory electives and one of two student electives.

Confectionery Stream

Core Subject

BSBINN801A	Lead innovative thinking and practice
VU20028	Apply professional level of food industry knowledge

Mandatory Elective

VU20031	Apply knowledge of confectionery manufacturing processes to planning and management
BSBMGT616A	Develop and implement strategic plans

Student Elective (Choose one)

MSACMG801A	Develop the competitive manufacturing approach or
MSAENV672A	Develop workplace policy and procedures for sustainability

Food & Beverage Stream

Core Subject

BSBINN801A	Lead innovative thinking and practice
VU20028	Apply professional level of food industry knowledge

Mandatory Elective

VU20524	Apply a knowledge of food technology processes to planning and management
BSBMGT616A	Develop and implement strategic plans

Student Elective (Choose one)

MSACMG801A	Develop the competitive manufacturing approach or
MSAENV672A	Develop workplace policy and procedures for sustainability

Program Benefits

- A nationally recognised post graduate qualification
- Networking with other food industry professionals
- Access to a range of subject matter experts with extensive industry knowledge
- Development of innovative and creative thinking processes in your organisation
- Improved planning and management skills to enable leadership of change
- Increased technical knowledge of the food & beverage or confectionery manufacturing sector
- Enhanced strategic planning skills
- Completion of a work place based improvement project focused on competitive manufacturing or sustainability concepts

Further Information

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Since 1940 William Angliss Institute has been a learning community devoted to students with a passion for foods, hospitality and tourism, inspiring them and nurturing their careers with expert training, education and mentoring.

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Testimonial

Rick Byrne,
Technical Manager
Fyna Foods
Australia Pty Ltd

Our company strongly supports the development of the course for the Vocational Graduate Certificate in Food Industry Management. The food manufacturing sector (and especially the confectionery sector) has undergone considerable changes in regard to the use of new technologies in processing that is driving the need for higher and more specialized training to fully equip graduates entering this industry.