



DIPLOMA IN FOOD MANUFACTURING MANAGEMENT



UCC

University College Cork, Ireland
Coláiste na hOllscoile Corcaigh



Food Industry Training Unit
University College Cork



UCC

University College Cork, Ireland
Coláiste na hOllscoile Corcaigh



DIPLOMA IN FOOD MANUFACTURING MANAGEMENT

Aims and Objectives

The Programme aims to provide relevant management education to delegates across all areas of business with specific emphasis on food and beverage manufacturing and operations management. The Programme will also develop interpersonal skills and enhance confidence in each member of the group.

Who Should Attend?

The Programme is suitable for team leaders, managers of all disciplines and owners/directors of smaller companies.

A third level qualification is not necessary for entry to this Programme.

Module Delivery

The Programme design facilitates individuals who wish to study on a part-time basis and integrate their studies with their careers, as well as incorporate their working experience into an accredited learning process. There will be 10 two-day residential modules, based at various locations nationally to accommodate the national spread of participating companies. Modules 6 and 7 include study tours to relevant companies.

During the Programme, participants will be supported by an in-company team to implement an in-company project. Commitment at senior management level is needed to ensure successful implementation.

Programme Contributors

Programme tutors and presenters will be drawn from a panel of top quality practitioners in the business, academic and consultancy fields.

Accreditation

A Diploma in Food Manufacturing Management, a 60 credit University College Cork Diploma at Level 7 (NQF) will be awarded to successful candidates.

Why Choose this Diploma?

1. This part-time Programme is the only one of its kind in Ireland. It has been developed and proven to develop management capability and confidence in participants who have experience in the food and beverage sector and who are eager to learn.
2. It is delivered by the Food Industry Training Unit (FITU) in University College Cork which has a proven track record of successfully training thousands of personnel who have benefited from courses over the last 23 years since FITU was first established.
3. The Programme is residential and is designed to maximise the educational, networking and support of students during each of the ten workshops.
4. The learning is highly customised. All learning and assessment is applied to the individual and their workplace.
5. High expectations are the hallmark of the Programme. The venues chosen are high quality, the material and presenters are highly regarded and are experts in their fields with a proven ability to transfer understanding to enable participants to apply their learning.
6. The Programme participants are closely supported during the entire duration of the Diploma. Each attendee is given ongoing mentoring to maximise their learning and benefit from the Programme.
7. Each participant is met by the Programme Management team in their place of work. This enables a progress review with each participant's manager and helps improve the impact and relevance of the Diploma for the participant.

Fees/Funding

The total cost of the Programme is €7,900. Taste 4 Success is funding €1,700 per student over 2 years. The net cost to the company is €6,200 per student. €3,100 to be paid in May 2017 and €3,100 to be paid in January 2018.

The fee includes tuition, all course materials and all lunches/evening meals on each module. Accommodation at workshops will be paid by delegates.

Places are limited to a maximum number of 24.

DIPLOMA IN FOOD MANUFACTURING MANAGEMENT

Brief Programme Outline

Workshop Theme	Likely Venue	Dates
MODULE 1: TEAM BUILDING & PERSONAL DEVELOPMENT <ul style="list-style-type: none"> - Establishment of effective teams - Understand team leadership styles & dynamics - Recognising continuous improvement at personal & organisational levels 	Maryborough House Hotel/ UCC, Cork	8/9 May 2017
MODULE 2: COMMUNICATION & PRESENTATION SKILLS <ul style="list-style-type: none"> - Understanding the importance of effective communication - Identifying & overcoming fear - Pitching for business 	Rivercourt Hotel Kilkenny	12/13 June 2017
MODULE 3: BUSINESS PLANNING <ul style="list-style-type: none"> - Understanding vision & mission statement - PESTLE analysis - Defining business strategy - Establish & use KPI's 	Rivercourt Hotel Kilkenny	3/4 July 2017
MODULE 4: SALES & MARKETING <ul style="list-style-type: none"> - Assess competition drivers - Evaluate strategies to grow domestic & export sales - Design a "new product" from conception to the consumer 	Newpark Hotel Kilkenny	11/12 September 2017
MODULE 5: FINANCE <ul style="list-style-type: none"> - Understand revenue, cost & profit drivers for the business - Prepare & present a business case 	Newpark Hotel Kilkenny	9/10 October 2017
MODULE 6: OPERATION MANAGEMENT & STUDY TOUR <ul style="list-style-type: none"> - Metrics & inherent trade-offs - Muda, mura & muri in achieving continuous improvement - Lean implementation 	Bloomfield House Hotel, Mullingar	13/14 November 2017
MODULE 7: SUPPLY CHAIN MANAGEMENT & STUDY TOUR <ul style="list-style-type: none"> - Supply chain strategy - Design supply chain configuration to improve material, finance & information flow management 	Newpark Hotel Kilkenny	8/9 January 2018
MODULE 8: ORGANISATION DEVELOPMENT <ul style="list-style-type: none"> - Understanding organisational development, change and complexities - Effective leadership and personnel development - Aligning strategic and operational activities 	Newpark Hotel Kilkenny	5/6 February 2018
MODULE 9: REGULATORY/COMPLIANCE MANAGEMENT <ul style="list-style-type: none"> - Understanding of key regulatory requirements governing food production, storage & supply - Management of the flow of quality & food safety information 	Newpark Hotel Kilkenny	5/6 March 2018
MODULE 10: PERSONAL & BUSINESS DEVELOPMENT/ PROJECT ASSESSMENTS <ul style="list-style-type: none"> - Establish personal & business goals - Establish evidence-based recommendations - Complete a relevant project for the host company 	The Kingsley Hotel/ UCC Cork	12/13 April 2018

DIPLOMA IN FOOD MANUFACTURING MANAGEMENT

To learn more or to apply for one of the limited number of remaining places please contact;

Mr Joe O'Callaghan, MBA

Programme Director

Food Industry Training Unit, College of Science, Engineering and Food Science, University College Cork

joeocallaghan@eircom.net www.ucc.ie/en/fitu

086 3307533

or

Ms Bridie Corrigan-Matthews, MBA

Network Manager

Taste 4 Success Skillnet, Unit 8, Teemore Industrial Estate, Granard, Co Longford

info@taste4success.ie www.taste4success.ie

043 6687289

Funding Acknowledgement

The Taste 4 Success Skillnet is funded by member companies and the Training Networks Programme, an initiative of Skillnets funded from the National Training Fund through the Department of Education and Skills.



Testimonials from Past Students

"Excellent experience. Programme is fantastic, extremely worthwhile and a brilliant learning experience. Programme leaders are an absolute credit to the course and to UCC."

"This course has made me a lot more confident in my professional and personal lifestyle, I am very proud of myself for completing all of the Diploma. This has done so much for my own self-belief."

"A very insightful, knowledgeable and worthwhile course. It has greatly improved my confidence and presentation skills."

"For me I was most interested in topics that apply to the day-to-day running of the business."

"It gave me great courage to take on new challenges that may arise in the future, I believe this will help me to progress my career."

"Found the project great help for myself in work."

"Great course super cooperation with tutors, huge support from every member of the group."

"The best course that I have ever done. Great learning. Networking was great. Friends for life."

"Excellent course. Fantastically run by knowledgeable and friendly people who encourage and help the group especially myself to 'get over the line.'"

