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PART-TIME DIPLOMA IN FOOD MANUFACTURING MANAGEMENT



UCC

Coláiste na hOllscoile Corcaigh
University College Cork, Ireland

Taste 4
Success



Food Industry Training Unit
University College Cork



UCC

Coláiste na hOllscoile Corcaigh
University College Cork, Ireland



PART-TIME DIPLOMA IN FOOD MANUFACTURING MANAGEMENT

Aims and Objectives

The Programme aims to provide relevant part-time 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 also owners/directors of smaller companies.

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

Diploma Delivery

The Programme is designed to facilitate 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 Workshops. Workshops 5 and 6 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 through 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 3 decades 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. This course is one of the pathways to the highly practical level 9 UCC Postgraduate Diploma in Supply Chain Management (Lean Black Belt).

Fees/Funding

The total cost of the programme is €7,900, payable in 2 installments (May and January). Skillnet Taste 4 Success funding of up to €1,700 may be available for eligible participants i.e. €6,200 funded fee, €3,100 to be paid on commencement in May and €3,100 to be paid in January.

Places are limited to a maximum number of 24.

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Programme Outline

Workshop Theme	Likely Venue	Dates
WORKSHOP 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	Evening of 14, all day 15 and 16 May 2023
WORKSHOP 2: COMMUNICATION & PRESENTATION SKILLS <ul style="list-style-type: none"> - Understanding the importance of effective communication - Identifying & overcoming fear - Pitching for business 	River Court Hotel Kilkenny	Evening of 11, all day 12 and 13 June 2023
WORKSHOP 3: BUSINESS PLANNING <ul style="list-style-type: none"> - Understanding vision & mission statement - PESTLE analysis - Defining business strategy - Establish & use KPI's 	River Court Hotel Kilkenny	Evening of 2, all day 3 and 4 July 2023
WORKSHOP 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 	River Court Hotel Kilkenny	Evening of 3, all day 4 and 5 Sep 2023
WORKSHOP 5: OPERATION MANAGEMENT & STUDY TOUR <ul style="list-style-type: none"> - Metrics & inherent trade-offs - Muda, mura & muri in achieving continuous improvement - Lean implementation 	TBC	Evening of 1, all day 2 and 3 Oct 2023
WORKSHOP 6: 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 	TBC	Evening of 5, all day 6 and 7 Nov 2023
WORKSHOP 7: FINANCE <ul style="list-style-type: none"> - Understand revenue, cost & profit drivers for the business - Prepare & present a business case 	Online	All day 8 and 9 Jan 2024
WORKSHOP 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	Evening of 11, all day 12 and 13 Feb 2024
WORKSHOP 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 	Online	All day 11 and 12 Mar 2024
WORKSHOP 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 	Kingsley Hotel/ UCC Cork	Evening of 10, all day 11 and 12 Apr 2024

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

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An Roinn Breisoideachais agus Ardoideachais,
Taighde, Nualaochta agus Eolaíochta
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Graduate Testimonials

"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."

"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."

"My promotion wouldn't have happened without the course."

"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."

"Programme team had great engagement with the class which allowed a very holistic learning experience".

