

food

Industry Training Brochure

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Foreword

by the College Director

Training for the Food Industry

Welcome to the second edition of the CAFRE food industry training brochure. Our aim is to provide people working in the food processing and food supply chain with a comprehensive range of training opportunities - from specialist technical processes to personal and professional development.



This brochure details over 100 courses, split into key sections to help you find the course you want and identify the many progression opportunities available to you.

As a leading training provider, CAFRE is pleased to offer courses accredited to national and international standards.

These courses have been developed in consultation with industry. You will be tutored by well-qualified, experienced specialists and will have access to the unique world-class facilities at Loughry Campus, which include the food processing areas, test kitchen, laboratories and packaging centre. Courses can also be delivered at your business premises or at other suitable locations across Northern Ireland.

I hope you find this brochure useful. My staff and I look forward to working with you to satisfy your individual training needs and those of your business.

A handwritten signature in brown ink that reads "John Fay". The signature is written in a cursive, slightly stylized font.

John Fay
College Director

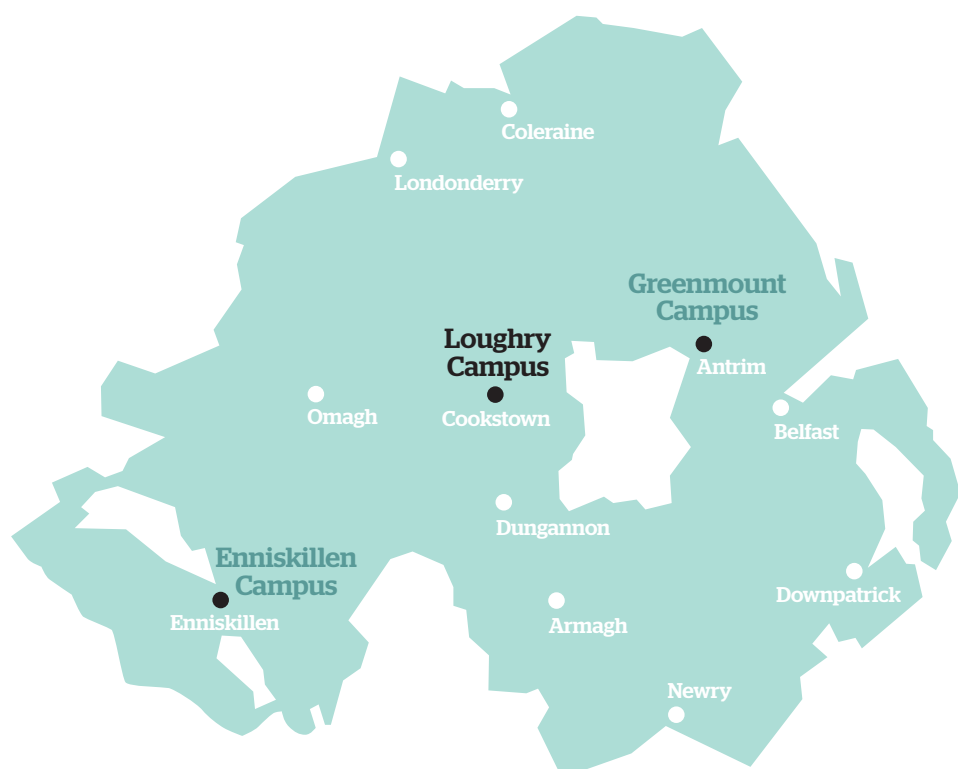
CAFRE

Locations

The College of Agriculture, Food and Rural Enterprise (CAFRE) has three campuses based at Enniskillen, Antrim (Greenmount Campus) and Cookstown (Loughry Campus). Each campus focuses on a specific range of courses and offers superb practical facilities to support the education and technology transfer in these areas.

Loughry is the College's centre of excellence for food technology and has lead responsibility for people development and technology transfer programmes in the food manufacturing and supply industry. It provides key expertise in food manufacture, food safety, innovation, packaging and waste minimisation.

Loughry Campus has modern food technology, packaging and food business incubation facilities. The campus is located on the A29 Dungannon Road three kilometres from Cookstown, Co Tyrone.





Loughry Campus Facilities

Loughry Campus has a wide range of excellent facilities to support its industry development and training programmes. These include a 4,000 square metre food technology centre incorporating; meat, milk, bakery and fruit and vegetable processing areas, designed to demonstrate best practice in food manufacture.

This unique facility has an extensive range of modern industrial scale food processing equipment and product development facilities. These support businesses and people working in the industry to develop the competencies and skills needed by an increasingly global market for food.

Loughry's laboratories are equipped with advanced scientific equipment which enable course participants to carry out essential and complex microbiological, chemical and physical analyses of foods and their ingredients.

A Packaging Centre provides modern resources for evaluating packaging materials.



Interpreting the Brochure

This brochure provides information on each of the programmes available. The layout and terms are explained in the example below.

This indicates the level of the programme as explained on next page

Level 4

Food Safety in Manufacturing Level 4 Award

(Previously known as Advanced Food Hygiene Certificate)
Accredited by Chartered Institute of Environmental Health (CIEH)

Target group

This course is aimed at senior supervisors and managers responsible for food safety standards and HR staff responsible for maintaining foundation food safety training.

Structure and content

The course is delivered one day per week over five weeks. The programme includes:

- Food Safety Hazards
- Legislation and Industry Guidance
- Cleaning and Disinfection
- Operational Requirements
- Pest Controls
- Communication and Training
- Food Safety Management

Assessment

Candidates will be assessed via controlled assignment and a 2.5 hour written examination.

Entry criteria

Candidates require a Level 3 qualification in Food Safety/Hygiene.

Linkages/progression opportunities

Anyone wishing to teach the Level 2 Award in Food Safety can progress to the CIEH Level 3 Award in Training Skills and Practice. The CIEH HACCP for Food Manufacturing Award is a useful partner to this course.

This section outlines the duration and content. If you wish the course to be delivered in-company these can be adapted to suit your needs

Accredited programmes require formal assessment. You need to undertake assessment only if you wish to gain the accreditation.

Some accredited programmes have entry criteria. These may be flexible for mature candidates. Talk to the course coordinator for guidance.

This section guides you to other courses you may find useful.

Understanding Course Levels

The table below provides some guidance information relating to the level of programmes offered in our short course portfolio.

Level	Example of Qualification	Course suitable for:
1	NVQ Level 1 GCSE: D-G	Operative
2	GCSE: A-C NVQ Level 2	Operative
3	'A' Level BTEC National Diploma, Certificate Awards	Operative, Supervisor, Junior Manager, Trainee Manager, Team Leader
4	HNC	Junior Manager, Supervisor, Manager
5	HND Foundation Degree	Managers Specialist/Technical
6	Honours Degree	
7	Masters Degree	
8	Doctorate	

- Liquid Milk Processing - an introduction
- Hard Cheese Manufacture - an introduction
- Ice Cream Manufacture - an introduction
- Cleaning in Place (CIP) - an introduction
- Soft Cheese Manufacture - an introduction
- Concentration and Drying - an introduction
- Dairy Processing Technology - Advanced Award
- Dairy Processing Technology - Advanced Certificate
- Meat Processing Workshops
- Factors Affecting Meat Quality
- Shelf Life of Meat and Meat Products
- Meat Product Legislation and Labelling
- Poultry Processing
- Meat Curing Technology
- Comminuted Meats
- Thermal Processing of Meats
- Sensory Analysis of Meats
- Meat Technical Skills - Advanced Award
- Meat Technical Skills - Advanced Certificate
- Production of Safe Salad Products
- Preserving Fruit
- Cider Production - an introduction
- Bread Product Development
- Bakery Technology
- Food Labelling - an introduction
- Food Processing and Preservation
- Food Science Manufacturing Technology - National Certificate
- Certificate of Higher Education (Cert HE) - Food
- Food Manufacture - Foundation Degree (FdSc)
- Food Technology - BSc (Hons) Degree; Food
- Food Design and Nutrition - BSc (Hons) Degree

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Technology

**For enquiries on any of the courses
opposite contact the course co-ordinator:**

Teresa McCarney

E: teresa.mccarney@dardni.gov.uk

T: 028 8676 8152

Many of our programmes can be delivered on
an in-company basis to meet your requirements.
Contact the course co-ordinator for more information.

Level: 3

Liquid Milk Processing

An introduction

Accredited by Edexcel

Target group

This course is aimed at new or existing production operatives/supervisors working within milk processing companies. The course also provides managers or supervisors from other functions within milk processing companies with the underpinning technology associated with liquid milk processing.

Structure and content

One-day course. The programme includes:

- A practical session in the dairy processing facility of the Food Technology Centre that will give participants a hands-on approach to theory underlying the pasteurisation process
- Automation within the dairy
- Laboratory control, inspection and care of plant
- The principles of liquid milk processing including pasteurisation, homogenisation, clarification, separation and standardisation

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

The course is part of the Advanced Award/Certificate in Dairy Processing Technology accredited by Edexcel.

Level: 3

Hard Cheese Manufacture

An introduction

Accredited by Edexcel

Target group

This course is a useful introduction to the manufacture of hard cheese for existing production operatives and supervisors working within cheese processing companies. The course would also provide managers or supervisors from other functions within milk processing companies with the underpinning technology associated with hard cheese manufacture.

Structure and content

One-day course. The programme includes:

- Basic principles of cheese making including starter culture inoculation, renneting and coagulation, curd cutting and texturisation
- Main components of milk and their properties and importance for cheese making
- Practical session in the dairy processing facility of the Food Technology Centre will give participants a hands-on approach to theory underlying the cheese making process
- Technologies for different hard cheese varieties such as Cheddar, Cheshire and Mozzarella

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

The course is part of the Advanced Award/Certificate in Dairy Processing Technology accredited by Edexcel.

Level: 3

Ice Cream Manufacture

An introduction

Accredited by Edexcel

Target group

This course is invaluable to operatives, supervisors and managers working within milk processing companies or ice cream manufacturing companies offering practical and theoretical knowledge, with the underpinning technology associated with ice cream manufacture.

Structure and content

One-day course. The programme includes:

- A practical session in the dairy processing facility of the Food Technology Centre will give participants a hands-on approach to theory underlying ice cream manufacture
- Legislation, composition and ingredients, processing and packaging
- Principles underlying ice cream manufacture
- Recipe formulation
- Troubleshooting quality problems

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Advanced Award/Certificate in Dairy Processing Technology accredited by Edexcel.

Level: 3

Cleaning in Place (CIP)

An introduction

Accredited by Edexcel

Target group

This course is aimed at new or existing production operatives and supervisors working within milk processing companies. The course also provides managers or supervisors from other functions within milk processing companies with the underpinning technology associated with cleaning in place.

Structure and content

One-day course. The programme includes:

- An introduction to the principles of CIP
- CIP cleaning head technologies
- Innovative CIP validation technology
- Process control and monitoring of cleaning
- The design and operation of CIP systems and the chemicals used

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Advanced Award/Certificate in Dairy Processing Technology accredited by Edexcel.

Level: 3

Soft Cheese Manufacture

An introduction

Accredited by Edexcel

Target group

This course provides an introduction to the manufacture of soft cheese for existing and new production operatives and supervisors working within cheese processing companies. The course will also provide managers or supervisors from other disciplines within milk processing companies with the underpinning technology associated with soft cheese manufacture.

Structure and content

One-day course. The programme includes:

- Main components of milk, their properties and importance for soft cheese making
- Basic principles of soft cheese making including starter culture inoculation, renneting and coagulation, curd cutting and handling
- Technologies for different soft cheese varieties such as fresh curd, bacterial and mould ripened
- Practical session in the dairy processing facility of the Food Technology Centre will give participants a hands-on approach to the theory underlying the soft cheese making process

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

The course is part of the Advanced Award/Certificate in Dairy Processing Technology accredited by Edexcel.

Level: 3

Concentration and Drying

An introduction

Accredited by Edexcel

Target group

The course is aimed at new or existing production operatives and supervisors working within concentration and drying processing companies. The course also provides managers or supervisors from other functions within milk processing companies with the underpinning technology associated with concentration and drying.

Structure and content

One-day course. The programme includes:

- An introduction to the principles of concentration and drying including reverse osmosis, ultrafiltration and evaporation
- Main systems involved in the manufacture of concentrate and powder
- Principles affecting product quality

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

The course is part of the Advanced Award/Certificate in Dairy Processing Technology accredited by Edexcel.

Level: 3

Dairy Processing Technology

Advanced Award

Accredited by Edexcel

Target group

This course is aimed at people working within the dairy processing sector of the food industry.

Structure and content

This seven-unit programme is delivered one day per week. It consists of five core units and a choice of two out of four optional units. The programme includes:

- Introduction to hard cheese manufacture
- Introduction to ice cream manufacture
- Introduction to milk processing

Assessment

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Candidates can progress to the Edexcel Advanced Certificate in Dairy Processing Technology.

Level: 3

Dairy Processing Technology

Advanced Certificate

Accredited by Edexcel

Target group

This course is aimed at those working within the dairy processing industry.

Structure and content

The seven-unit programme is delivered one day per week. It consists of five core units and a choice of two out of four optional units, followed by a project. The programme includes:

- Advanced Award in Dairy Processing Technology
- A mentored project

Assessment

Candidates will complete workbook assessments during each day and a work based project equivalent to 70 hours learning to achieve the Advanced Certificate.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.

Level: 3

Meat Processing Workshops

Target group

These practical workshops provide an opportunity for new product development personnel and other individuals considering business diversification to gain hands-on experience in a range of common meat processing techniques.

Structure and content

One-day courses. Individual workshops offered include:

- Bacon curing workshop
- Breaded meats workshop
- Ham and cooked meats workshop
- Ready meals workshop
- Sausage and burger workshop
- Savoury pastries workshop

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses in meat processing and meat technology. Please contact the course co-ordinator for further details.

Level: 3

Factors Affecting Meat Quality

Accredited by Edexcel

Target group

This course is particularly suitable for production supervisors/team leaders as well as new product development and quality assurance staff within the meat processing sector.

Structure and content

One-day course.

The programme includes:

- Meat muscle; structure and function
- Post-slaughter conversion of muscle to meat
- The post-mortem and ante-mortem influences on meat eating quality and functionality

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is also available as part of the Advanced Award/Certificate in Meat Technical Skills accredited by Edexcel. Please contact the course co-ordinator for further details.

Level: 3

Shelf Life of Meat and Meat Products

Accredited by Edexcel

Target group

This course is designed to be of benefit to quality assurance and new product development staff as well as production supervisors and team leaders within the meat processing sector.

Structure and content

One-day course.

The programme includes:

- Intrinsic and extrinsic factors governing product shelf life
- Meat spoilage control
- Preservation techniques
- Product shelf life determination

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is also available as part of the Advanced Award/Certificate in Meat Technical Skills accredited by Edexcel. Please contact the course co-ordinator for further details.

Level: 3

Meat Product Legislation and Labelling

Accredited by Edexcel

Target group

This course is aimed at technical, quality assurance and new product development personnel responsible for meat legislation and labelling matters within the meat processing sector.

Structure and content

One-day course.

The programme includes:

- Introduction to legislation applicable to meat and meat products
- Labelling requirements for meat and meat products
- Meat QUID calculations
- Significance of excess fat and connective tissue and their quantification

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is also available as part of the Advanced Award/Certificate in Meat Technical Skills accredited by Edexcel. Please contact the course co-ordinator for further details.

Level: 3

Poultry Processing

Accredited by Edexcel

Target group

This course is a useful introduction into the technologies behind the production of added value poultry products and is suitable for production supervisors/team leaders as well as quality assurance and new product development staff within the poultry meat processing sector.

Structure and content

One-day course.

The programme includes:

- Processing technologies involved in manufacturing added value poultry products (comminution, brine addition, enrobing, flash-frying, cooking)
- The roles of functional ingredients
- Yield analysis

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is also available as an optional unit of the Advanced Award/Certificate in Meat Technical Skills accredited by Edexcel. Please contact the course co-ordinator for further details.

Level: 3

Meat Curing Technology

Accredited by Edexcel

Target group

This course provides an insight into the technology behind meat curing processes and is suitable for production supervisors/team leaders, quality assurance and new product development staff within the meat processing sector.

Structure and content

One-day course.

The programme includes:

- An overview of the roles of key curing ingredients
- Chemical and physical changes arising during curing
- Processing technologies for cured meats (dry-curing, injection and cover brines)
- Product safety and quality controls
- Product fault analysis

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is also available as an optional unit of the Advanced Award/Certificate in Meat Technical Skills accredited by Edexcel. Please contact the course co-ordinator for further details.

Level: 3

Comminuted Meats

Target group

This course provides production supervisors, team leaders, quality assurance and new product development personnel with an insight into the meat technology principles associated with the production of comminuted meat products.

Structure and content

One-day course.

The programme includes:

- Analysis of key functional ingredients
- Principles of sausage and burger manufacture
- Processing technologies for meat size reduction (mincing, bowl-chopping, flaking)
- Product safety and quality controls
- Product fault analysis

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Please contact the course co-ordinator for further details.

Level: 3

Thermal Processing of Meats

Accredited by Edexcel

Target group

This course is particularly suitable for production supervisors/team leaders as well as quality assurance and new product development and technical staff involved in the production of cooked meat products.

Structure and content

One-day course.

The programme includes:

- An overview of food safety risks associated with cooked meats
- Design considerations for thermal treatments (microbial heat resistance - D, z values, calculation of 'P' values, hurdle technology)
- Operational considerations for cooking and cooling processes
- Verification of cooking

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Please contact the course co-ordinator for further details.

Level: 3

Sensory Analysis of Meats

Accredited by Edexcel

Target group

This course is aimed at quality assurance and new product development staff responsible for designing and coordinating sensory assessment within the meat processing sector.

Structure and content

One-day course.

The programme includes:

- Introduction to sensory perception
- Meat components responsible for key sensory attributes (meat pigments, flavour reactions, odoriferous compounds, textural characteristics)
- Sensory assessment methodologies

Assessment (optional)

Candidates will be assessed through a workbook completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is also available as an optional unit of the Advanced Award/Certificate in Meat Technical Skills accredited by Edexcel. Please contact the course co-ordinator for further details.

Level: 3

Meat Technical Skills Advanced Award

Accredited by Edexcel

Target group

This course is particularly suitable for staff at supervisory level who wish to improve their knowledge of meat technology principles. It is relevant to staff from operations, quality assurance and new product development disciplines. The programme seeks to improve understanding of the key technologies involved in successful meat processing.

Structure and content

This seven-unit course consists of five core units and a choice of two optional units. Units include:

- Auditing for continuous Improvement
- Comminuted meats
- Factors affecting meat quality
- Introduction to HACCP
- Meat curing technology
- Meat product labelling and legislation
- Poultry processing
- Sensory analysis of meats
- Shelf life of meat and meat products
- Thermal processing of meats

Assessment

Candidates will complete workbook assessments for each unit.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Candidates can progress to the Advanced Certificate in Meat Technical Skills, also accredited by Edexcel.

Level: 3

Meat Technical Skills Advanced Certificate

Accredited by Edexcel

Target group

This course follows on from the Advanced Award in Meat Technical Skills and is aimed at supervisors and junior managers from operations, quality assurance and new product development disciplines within the meat processing industry.

Structure and content

Candidates complete the seven units of the Advanced Award in Meat Technical Skills followed by a work based project equivalent to 70 hours learning to achieve the Advanced Certificate:

- Advanced Award in Meat Technical Skills
- A mentored project

Assessment

Candidates will complete workbook assessments for each unit and submit a written project report.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.

Level: 3

Production of Safe Salad Products

Target group

This awareness programme provides practical information for food technologists responsible for the development of salad products.

Structure and content

One-day course.

The programme includes:

- Factors affecting product quality
- Factors affecting product safety
- Maximising product stability
- Practical demonstration of salad production

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.

Level: 3

Preserving Fruit

Target group

This course is designed for people working in the fruit processing industry.

Structure and content

One-day course.

The programme includes:

- Factors affecting product quality
- Factors influencing product stability
- Fruit processing in action
- Processing methods
- Why process fruit

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.

Level: 3

Cider Production

An introduction

Target group

This course is designed for those interested in starting craft cider production. It will develop knowledge of the key stages in cider production and the associated science as well as quality and legislative issues.

Structure and content

One-day course.

The programme includes:

- Apple selection
- Processing equipment
- Science of production
- Quality monitoring
- The legislative requirements

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.

Level: 3

Bread Product Development

Target group

This course is aimed at people within the bakery industry who require an in-depth knowledge of the role of each ingredient in bread manufacture and who wish to consider product development options.

Structure and content

One-day course.

The programme includes:

- Development of bread products to include functional ingredients
- Role of individual ingredients in bread manufacture

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.

Level: 3

Bakery Technology

Target group

This course is aimed at personnel within the bakery industry who wish to appreciate the science associated with bread production.

Structure and content

Two-day course.

The programme includes:

- An overview of the bakery process
- Ingredients in the bread manufacturing process
- Organoleptic review of products produced
- Product quality and stability

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.



Level: 3

Food Labelling An introduction

Target group

This course is suitable for junior and middle managers in production related activities within any sector of the food industry who have a responsibility for product labeling.

Structure and content

One-day course.

The programme includes:

- The basics of a label
- Legislative needs
- What is an allergen?
- What is a clean label?

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.

Level: 4

Food Processing and Preservation

Target group

This course is suitable for junior and middle managers in production related activities within any sector of the food industry.

Structure and content

The course is delivered over 15 days.

The programme includes:

- Major processing systems used in food manufacture
- Process control and optimisation

Assessment

Candidates will complete assessed practicals and a phase test.

Entry criteria

Previous experience within the food processing sector and mathematical competence.

Linkages/progression opportunities

This course is part of both the BSc (Hons) Food Technology and BSc (Hons) Food Design and Nutrition programmes. Other units are available through part-time study.

Level: 3

Food Science and Manufacturing Technology

National Certificate

Accredited by Edexcel

Target group

This course has been designed for people working in the food industry who wish to gain a formal food qualification. The course provides an understanding of the critical factors involved in all aspects of food processing.

Structure and content

The course is delivered one day per week over three years.

The programme includes:

- Food and raw materials
- Food safety
- Food technology calculations
- Food workplace practices
- Introduction to food manufacture
- Introductory science

Assessment

Each unit completed will be assessed by means of assignments.

Entry criteria

Flexible entry requirements, relevant experience within the food industry will be recognised.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.

Level: 4

Certificate of Higher Education (Cert HE)

Food

Accredited by the University of Ulster

Target group

This course is of benefit to supervisors or managers who wish to gain a formal food qualification. It could be combined into a management training package for new staff, or as part of a strategic training plan for unqualified staff currently in employment.

Structure and content

The course is the first year of the Foundation Degree, and is delivered one day per week over one full calendar year. The programme includes:

- Food industry in practice
- Food science
- Human resource management
- Introduction to business management
- Introduction to food manufacture and quality systems
- Introduction to nutrition
- Introductory science
- Packaging fundamentals

Assessment

Most modules will be assessed by means of assignments and phase tests.

Entry criteria

Normal entry requirements are GCSE Maths, English and a science subject at Grade C or above and 100 UCAS credit points, or equivalent. Industrial experience in a relevant area can be considered in lieu of a formal qualification. Contact the college to discuss your individual circumstances.

Linkages/progression opportunities

Candidates completing this course of study will have a formal third level qualification and may progress onto a relevant Foundation Degree programme.

Level: 5

Food Manufacture Foundation Degree (FdSc)

Accredited by the University of Ulster

Target group

This course is of benefit to supervisors or managers who wish to gain a formal food qualification. It could be combined into a management training package for new staff, or as part of a strategic training plan for unqualified staff currently in employment.

Structure and content

The course is delivered one day per week over three academic years.

The programme includes:

- Applied project
- Food business and financial management
- Food industry in practice
- Food product manufacture
- Food science
- Human resource management
- Introduction to business management
- Introduction to food manufacture and quality systems
- Introduction to food nutrition
- Introductory science
- Lean manufacturing principles
- Packaging fundamentals

Assessment

Each module completed will be assessed by means of assignments and end of unit examination.

Entry criteria

Normal entry requirements are GCSE Maths, English and a science subject at Grade C or above and 100 UCAS credit points, or equivalent. Industrial experience in a relevant area can be considered in lieu of a formal qualification. Contact the college to discuss your individual circumstances.

Linkages/progression opportunities

Candidates completing this course of study will have a formal third level qualification and may progress onto a relevant Honours Degree programme.



Level: 6

Food Technology BSc (Hons) Degree Food Design and Nutrition

BSc (Hons) Degree

Accredited by the University of Ulster

Target group

These part-time courses are of benefit to trainee/existing middle managers who wish to gain a formal food qualification.

Structure and content

The programmes consist of 18 modules. Each module is delivered one day per week over 15 weeks. The full degree programme can be completed in five to seven years. Examples of modules include:

- Food business financial management
- Food design
- Food manufacture
- Lean manufacture
- Quality management

Assessment

Each module completed will be assessed by means of assignments, practical sessions and end of module examination.

Entry criteria

Normal entry requirements are GCSE Science and English Grade C or above and 200 UCAS credit points (A2 level), or equivalent. Contact the college to discuss your individual circumstances.

Linkages/progression opportunities

Candidates can progress onto relevant postgraduate or research programmes.

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- Innovation and Market Awareness
 - Creativity and Idea Generation
 - Functional Ingredients
 - Launching Your Product
 - Food Product Innovation -
Advanced Award
 - Food Product Innovation -
Advanced Certificate
 - Food Design
- 

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Innovation

**For enquiries on any of the courses
opposite contact the course co-ordinator:**

Teresa McCarney

E: teresa.mccarney@dardni.gov.uk

T: 028 8676 8152

Many of our programmes can be delivered on
an in-company basis to meet your requirements.
Contact the course co-ordinator for more information.

Level: 3

Innovation and Market Awareness

Accredited by Edexcel

Target group

Understanding the market in which your product is competing is vital to its success. This course is recommended for people working within the area of new product development (NPD) who are responsible for identifying emerging product opportunities and generating new products. This course will provide you with the skills to use the market research tools available.

Structure and content

One-day course.

The programme includes:

- Adding value to products
- Identifying target markets
- Market research tools
- Product lifecycles

Assessment (optional)

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Advanced Award/Certificate in Food Product Innovation accredited by Edexcel.

Level: 3

Creativity and Idea Generation

Accredited by Edexcel

Target group

Innovation needs to be managed within a business to encourage new ideas. This course is recommended for people working within the area of new product development who are responsible for the stimulation and development of new ideas.

Structure and content

One-day course.

The programme includes:

- Commercial and technical feasibility
- Creativity team selection
- Creativity techniques
- Generating new ideas
- Screening ideas

Assessment (optional)

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Advanced Award/Certificate in Food Product Innovation accredited by Edexcel.

Level: 3

Functional Ingredients

Accredited by Edexcel

Target group

This programme is beneficial for product development, technical and marketing personnel within the food industry to give an overview of the role of functional ingredients within food, and the relevant legislation.

Structure and content

One-day course.

The programme includes:

- Labelling and the use of health claims
- Legislation relating to functional ingredients
- Role of major food additives
- Use of functional ingredients

Assessment (optional)

Candidates will be assessed through a workbook, completed during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Advanced Award/Certificate in Food Product Innovation accredited by Edexcel. We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.

Level: 3

Launching Your Product

Accredited by Edexcel

Target group

In an increasingly competitive market it is very important to have a marketing plan to optimise the chances of your new product having a successful launch. This course is recommended for technical staff working within the area of new product development to give a better understanding of product launch and marketing. It covers the basic principles of product launch and marketing plans.

Structure and content

One-day course.

The programme includes:

- In house marketing plan
- Market awareness
- Product pricing
- Stages associated with a product launch

Assessment (optional)

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Advanced Award/Certificate in Food Product Innovation accredited by Edexcel.

Level: 3

Food Product Innovation

Advanced Award

Accredited by Edexcel

Target group

This course is aimed at people working within the area of new product development to give an understanding of the product development process from generating ideas through to product launch. It may also be of interest to supervisors/managers who want to develop an awareness of best practice in product development.

Structure and content

Seven-day course.

The programme includes:

Core units:

- Creativity and idea generation
- Innovation and market awareness
- Product development process (double unit)
- Project management

Optional units:

- Functional Ingredients
- Market awareness and product launch
- Properties and applications of packaging materials

Assessment

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Candidates can progress onto the Edexcel Advanced Certificate in Food Product Innovation.

Level: 3

Food Product Innovation

Advanced Certificate

Accredited by Edexcel

Target group

This course is aimed at people working within the area of new product development (NPD) to give an understanding of the product development process from generating ideas through to product launch. It provides an opportunity to apply the knowledge gained through undertaking a project to develop a NPD plan or develop a product concept.

Structure and content

The seven unit programme is delivered one day per week. It consists of five core units and a choice of two out of four optional units (as detailed in the Advanced Award), followed by a project.

The programme includes:

- Advanced Award in Product Innovation
- A mentored project

Assessment

Candidates will complete workbook assessments during the day. Candidates will be required to complete a report on his/her project.

Entry criteria

No formal requirements.

Linkages/progression opportunities

The Food Design programme is a useful partner to this course.

Level: 4

Food Design

Target group

This course is aimed at people working within the area of new product development. It provides the knowledge and skills required to successfully develop a new product from idea generation to commercialisation. As part of the course you will undertake a project to develop a new product concept.

Structure and content

Fifteen-day course delivered one day per week for 15 weeks. The programme includes:

- Developing a product concept
- Innovation
- Market Analysis
- Project management

Assessment (optional)

Candidates will be assessed through a project assignment and a two-hour examination.

Entry criteria

Previous experience within the food industry is required.

Linkages/progression opportunities

This course is part of the BSc (Hons) Food Technology, BSc (Hons) Food Design and Nutrition and BSc (Hons) Food Management and Marketing programmes.



- Food Safety in Manufacturing - Level 2 Award
- Food Safety in Manufacturing - Level 2 Award (Refresher)
- Food Safety in Manufacturing - Level 3 Award
- Food Safety in Manufacturing - Level 3 Award (Refresher)
- Food Safety in Manufacturing - Level 4 Award
- HACCP - an introduction
- HACCP Foundation Certificate - Level 2 Award
- HACCP for Food Manufacturing - Level 3 Award
- HACCP Management for Food Manufacturing - Level 4
- Auditing for Continuous Improvement
- Auditing Food Quality Management Systems
- Principles of Manual Handling
- Principles of COSHH
- Health and Safety in the Workplace - Level 2 Award

food

Safety and Quality

**For enquiries on any of the courses
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Many of our programmes can be delivered on an in-company basis to meet your requirements. Contact the course co-ordinator for more information.

Level: 2

Food Safety in Manufacturing Level 2 Award

Previously known as Basic Food Hygiene Certificate
Accredited by Chartered Institute of Environmental Health (CIEH)

Target group

This course is aimed at people involved in the safe preparation of food for others. It is invaluable training for staff involved in food preparation at all stages in the food chain.

Structure and content

One-day course.

The programme includes:

- Cleaning and disinfection
- Control of cross-contamination
- Food poisoning
- Pest control
- Physical contamination

Assessment

The course is assessed by is a 30 question multiple choice examination paper, set by CIEH (which is available in a number of languages).

Entry criteria

No formal requirements.

Linkages/progression opportunities

Candidates can progress to the CIEH Level 3 Award in Food Safety or you may be interested in the Level 2 Award in Health and Safety in the Workplace.

Level: 2

Food Safety in Manufacturing Level 2 Award (Refresher)

Previously known as Basic Food Hygiene Certificate
Accredited by Chartered Institute of Environmental Health (CIEH)

Target group

This course is aimed at people involved in the safe preparation of food for others. It is invaluable training for staff involved in food preparation at all stages in the food chain.

Structure and content

Half-day course.

The programme includes:

- Personal hygiene
- Product safety
- Responsibilities for food safety
- Work environment

Assessment

The course is assessed by is a 30 question multiple choice examination paper, set by CIEH.

Entry criteria

Candidates must have a current level 2 award in food safety (no more than 3 years).The copy of the certificate must be submitted with the application.

Linkages/progression opportunities

Candidates can progress to the CIEH Level 3 Award in Food Safety or you may be interested in the Level 2 Award in Health and Safety in the Workplace.

Level: 3

Food Safety in Manufacturing Level 3 Award

Previously known as Intermediate Food Hygiene Certificate
Accredited by Chartered Institute of Environmental Health (CIEH)

Target group

This course is aimed at people who work with high risk foods and those responsible for the supervision of staff involved in food preparation especially food for high risk groups.

Structure and content

The course is delivered one day per week over three weeks.

The programme includes:

- Bacteriology
- Design and construction of premises and equipment
- Food contamination and its prevention
- Food poisoning and food-borne disease
- Food storage and temperature control
- Personal hygiene
- Pest control
- Supervisory management

Assessment

The course is assessed by a two hour multiple choice examination paper, set by CIEH.

Entry criteria

Level 2 Award in Food Safety (or equivalent) is recommended.

Linkages/progression opportunities

Candidates can progress to the CIEH Level 4 Award in Food Safety.

Level: 3

Food Safety in Manufacturing Level 3 Award (Refresher)

Accredited by Chartered Institute of Environmental Health (CIEH)

Overview

This course will enable you to refresh your Level 3 Award in Food Safety and keep your intermediate certificate up to date.

Structure and content

One and half-day course.

The programme includes:

- Food safety legislation
- Food safety management procedures
- Food safety practice
- Training and communication

Assessment

The course is assessed by a 60 question multiple choice examination paper, to be completed in two hours.

Entry criteria

Candidates must have passed the CIEH Level 3 Award in Food Safety in Manufacturing within the last three years and supply a copy of the certificate.

Linkages/progression opportunities

The new CIEH Level 3 Award in HACCP for Manufacturing is a useful partner to this course. Candidates can progress to the CIEH Level 4 Award in Food Safety.

Level: 4

Food Safety in Manufacturing Level 4 Award

Previously known as Advanced Food Hygiene Certificate
Accredited by Chartered Institute of Environmental Health (CIEH)

Target group

This course is aimed at senior supervisors and managers responsible for food safety standards and HR staff responsible for maintaining foundation food safety training.

Structure and content

The course is delivered one day per week over five weeks.

The programme includes:

- Cleaning and disinfection
- Communication and training
- Food safety hazards
- Food safety management
- Legislation and industry guidance
- Operational requirements
- Pest controls

Assessment

Candidates will be assessed via controlled assignment and a 2.5 hour written examination.

Entry criteria

Candidates require a Level 3 qualification in Food Safety/Hygiene.

Linkages/progression opportunities

Anyone wishing to teach the Level 2 Award in Food Safety can progress to the CIEH Level 3 Award in Training Skills and Practice. The CIEH HACCP for Food Manufacturing Award is a useful partner to this course.

Level: 2

HACCP An introduction

Target group

This course is aimed at people involved in the safe preparation of food for others. It is valuable training for staff involved in food preparation/handling at all stages in the food chain.

Structure and content

One-day course, may be delivered across two days if required. The programme includes:

- Developing your HACCP plan
- Legal requirement for HACCP
- Principles of HACCP

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Candidates can progress to the CIEH Level 3 Award in HACCP for Food Manufacturing.

Level: 2

HACCP Foundation Certificate

Level 2 Award

Accredited by Royal Society for Public Health (RSPH)

Target group

This course is aimed at people involved in the safe preparation of food for others. It is valuable training for staff involved in food preparation/handling at all stages in the food chain.

Structure and content

One-day course, may be delivered across two days if required.

The programme includes:

- Need for a Hazard analysis system
- Principles of HACCP
- Relating HACCP principles to practice

Assessment

The course is assessed by a 30 question multiple choice paper, set by RSPH.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Candidates can progress to the CIEH Level 3 Award in HACCP for Food Manufacturing.

Level: 3

HACCP for Food Manufacturing

Level 3 Award

Accredited by Chartered Institute of Environmental Health (CIEH)

Target group

This course is recommended for management and HACCP team members.

Structure and content

Two-day course.

The programme includes:

- Analysis of HACCP - hazards and critical control points
- Development of HACCP - based procedures
- Establishment of monitoring procedures
- Evaluating HACCP procedures

Assessment

The course is assessed by means of an assignment on a work-based HACCP system.

Entry criteria

No formal qualifications, however experience of working with HACCP in a supervisory/management role is essential.

Linkages/progression opportunities

Candidates can progress to the RSPH Level 4 HACCP for Management, the CIEH Level 4 Award in Food Safety and the Edexcel Professional Award in Auditing Food Quality Management Systems.

Level: 4

HACCP Management for Food Manufacturing Level 4 Award

Accredited by Royal Society
for Public Health (RSPH)

Target group

This course is recommended for HACCP team members and staff with responsibility for management of HACCP based systems.

Structure and content

Five-day course.

The programme includes:

- Evaluation of HACCP-based procedures
- HACCP-based food safety management systems
- Management and implementation of HACCP procedures
- Review and development of HACCP procedures

Assessment

The course is assessed via examination, two papers each to be completed in 90 minutes.

Entry criteria

Candidates should have a Level 3 HACCP qualification.

Linkages/progression opportunities

The CIEH Level 4 Award in Food Safety and the Edexcel Professional Award in Auditing Food Quality Management Systems are useful partners to this course.

Level: 3

Auditing for Continuous Improvement

Accredited by Edexcel

Target group

This course is aimed at people within quality roles in food who wish to improve the quality management systems within the organisation.

Structure and content

One-day course.

The programme includes:

- Audits - types of
- Challenges of internal auditing
- Importance of auditing
- Preparing for an audit
- Skills required for internal auditing

Assessment (optional)

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Candidates can progress to the Edexcel Auditing Food Quality Management Systems Award.

Level: 4

Auditing Food Quality Management Systems

Accredited by Edexcel

Target group

This course is aimed at supervisors and managers involved in ensuring the food quality management procedures are working in accordance with the standards.

Structure and content

Three-day course.

The programme includes:

- Auditing a food safety management system
- Conducting an audit
- Evaluation of an audit
- Principles of auditing
- The audit report and interview

Assessment

The course is assessed by means of a structured workbook.

Entry criteria

No formal qualifications, however experience of working with quality systems in a supervisory/management role is essential.

Linkages/progression opportunities

The CIEH HACCP for Food Manufacturing Award is a useful partner to this course.

Level: 2

Principles of Manual Handling

Accredited by Chartered Institute of Environmental Health (CIEH)

Target group

This qualification is aimed at people who handle/move materials and packages in the workplace.

Structure and content

Half-day course.

The programme includes:

- Assessment and control options
- Injuries and their causes
- Process of manual handling
- Responsibilities imposed by manual handling

Assessment

The course is assessed by means of a multiple choice examination paper.

Entry criteria

No formal requirements.

Linkages/progression opportunities

The CIEH Level 2 Award in Health and Safety in the Workplace is a useful partner to this course.



Level: 2

Principles of COSHH

Accredited by Chartered Institute of Environmental Health (CIEH)

Target group

This course is aimed at people involved in the use of hazardous substances in their routine work.

Structure and content

Half-day course.

The programme includes:

- COSHH assessments and control options
- Health effects of hazardous substances
- Responsibilities imposed by COSHH regulations
- Types of substances hazardous to health

Assessment

The course is assessed by means of a multiple choice examination paper.

Entry criteria

No formal requirements.

Linkages/progression opportunities

The CIEH Level 2 Award in Health and Safety in the Workplace is useful partner to this course.

Level: 2

Health and Safety in the Workplace Level 2 Award

Previously known as the Basic Health & Safety Certificate

Accredited by Chartered Institute of Environmental Health (CIEH)

Target group

This course is aimed at people working in an agri-food environment, to increase their awareness of the health and safety hazards around them in their normal working environment.

Structure and content

One-day course.

The programme includes:

- Identifying key hazards
- Importance of rules and procedures
- Reporting of potential problems

Assessment


The course is assessed by means of a 30 question multiple choice examination paper.

Entry criteria

No formal requirements.

Linkages/progression opportunities

You may also be interested in the CIEH Level 2 in Food Safety.

- 
- Corrugated Board Packaging
 - Distribution Testing of Packaging
 - Modified Atmosphere Packaging (MAP)
 - Packaging Fundamentals - Advanced Award
 - Packaging Technology - Advanced Award
 - Packaging Technology - Advanced Certificate
 - Packaging Technology - Diploma
- 

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Packaging

**For enquiries on any of the courses
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Level: 3

Corrugated Board Packaging

Target group

This workshop is designed for managers and key staff, including technical, quality, production, and purchasing personnel, working with corrugated board in the food industry.

Structure and content

One-day course.

The programme includes:

- Identification and testing of the performance parameters corrugated board
- Performance properties of papers
- The paper making process
- The theory of corrugated board manufacture

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course contributes towards one of the Advanced Awards in Packaging.

Level: 3

Distribution Testing of Packaging

Target group

This workshop would be of use to managers and key staff within the technical, logistics, quality and production departments of the food industry who are involved in new product and packaging development.

Structure and content

One-day course.

The programme includes:

- The theory and practice of distribution package assessment
- The theory behind the assessment methods
- The theory and practice of conducting distribution package testing
- The use of standards to develop assessment programmes

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course contributes towards one of the Advanced Awards in Packaging.

Level: 3

Modified Atmosphere Packaging (MAP)

Target group

This workshop is designed for managers and key staff, including technical, quality, production, and purchasing personnel, working within the food industry who have specific responsibility for modified atmosphere packaging and shelf life.

Structure and content

One-day course.

The programme includes:

- An introduction to the theory and practice of MAP
- An overview of how MAP extends shelf life
- MAP application in practical situations for a variety of products
- The key performance indicators and methods of assessment for MAP systems

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course contributes towards one of the Advanced Awards in Packaging.

Level: 3

Packaging Fundamentals Advanced Award

Accredited by Edexcel

Target group

This course is designed for staff within the organisation that need to understand the role of packaging.

Structure and content

Three-day course with a mentored project. The programme includes core modules covering the fundamentals of packaging, plus one additional module from areas such as quality, legislation, and management issues to enable you to tailor the course to your specific needs.

Assessment

Candidates will complete an assignment for each module undertaken, and a mentored project within the work area.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course can be upgraded to an Advanced Award in Packaging by completing three additional modules, or an Advanced Certificate in Packaging by completion of an additional work based project, or progress onto the Diploma in Packaging Technology.

Level: 3

Packaging Technology Advanced Award

Accredited by Edexcel

Target group

This course is designed for supervisors and key staff in packaging related activities including: technical; quality; marketing; production and purchasing.

Structure and content

Six-day course with a mentored project. The programme includes core modules covering the fundamentals of packaging, plus four optional modules selected from areas such as quality, legislation, and management issues to enable you to tailor the course to your specific needs.

Assessment

Candidates will complete an assignment for each module undertaken, and a mentored project within the work area.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course can be upgraded to an Advanced Certificate in Packaging by completion of a work based project or progress onto the Diploma in Packaging Technology.

Level: 3

Packaging Technology Advanced Certificate

Accredited by Edexcel

Target group

This course is designed for managers and key staff in packaging related activities including: technical, quality, marketing, production and purchasing.

Structure and content

Ten+ day course. The programme includes core modules covering the fundamentals of packaging, and a selection of five optional modules from areas such as: quality legislation, and packaging materials, to enable you to tailor the course to your specific needs.

Assessment

Candidates will complete an assignment for each module undertaken, and a workplace based assignment that will be supported by the Food Packaging Centre staff and facilities.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Candidates may progress onto the Diploma in Packaging Technology course.

Level: 5

Packaging Technology Diploma

Accredited by the Packaging Industry
Awarding Body Company (PIABC)

Target group

This course is designed for managers and key staff in packaging related activities including: technical; quality; marketing; production and purchasing. It provides a thorough understanding of packaging technology and the associated management issues.

Structure and content

The course is delivered over 22 days over two years.

The programme includes:

- Manufacture, properties and applications of all the main packaging material and formats
- Packaging management and marketing areas such as packaging development, legislation, quality and environmental impact

Assessment

Candidates will complete four examinations and a packaging-related research project.

Entry criteria

Candidates should have experience in the packaging industry.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.



- Nutrition: Level 2 Award
- Nutrition: Level 3 Award
- Food, Nutrition and Health - National Certificate
- Food Nutrition
- Food Microbiology
- Food Chemistry
- Dairy Chemistry - an overview
- Dairy Microbiology - an overview
- Meat Microbiology - an overview
- Understanding Food Chemistry
- Understanding Food Microbiology
- Extending Shelf Life
- Sensory Analysis

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Science and Nutrition

**For enquiries on any of the courses
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Level: 2

Nutrition:

Level 2 Award

Accredited by Royal Society
for Public Health

Target group

Nutrition is becoming increasingly important to consumers and they now demand more information on the nutritional status of their food. This introductory level course is aimed at those in the food industry involved with the nutritional aspects of formulation or labelling who would like an understanding of the basic concepts of nutrition.

Structure and content

One-day course, which can be delivered across two days if required.

The programme includes:

- Composition of a balanced diet
- Nutrient content
- Nutrient deficiency and excess

Assessment

Candidates will be assessed using a short, multiple choice examination paper.

Entry criteria

No formal requirements.

Linkages/progression opportunities

On completion of this course opportunities exist to progress to the Nutrition: Level 3 Award.

Level: 3

Nutrition:

Level 3 Award

Accredited by Royal Society
for Public Health

Target group

Consumers now demand more information and guidance from food processors on the nutritional content of food products. This course is recommended for those in the food industry who are in a position to promote healthy eating and/or are involved in new product formulation and promotion.

Structure and content

Three-day course, delivered one day per week over three consecutive weeks.

The programme includes:

- Importance of diet
- Nutrient composition of foods
- Principles of nutrition
- Understanding food labelling

Assessment

Candidates will be assessed through a multiple choice examination paper.

Entry criteria

No formal requirements.

Linkages/progression opportunities

On completion of this course, opportunities exist to progress to the Level 4 Food Nutrition programme.

Level: 3

Food, Nutrition and Health

National Certificate

Accredited by Edexcel

Target group

This course has been designed for staff working in the food or food service industry that have no formal food qualifications, allowing them to develop an understanding of nutrition and health associated with the food we eat.

Structure and content

You will complete the programme by studying one day per week over three years and complete a number of core units and optional units. The programme includes:

- Food Microbiology
- Health Promotion
- Human Nutrition
- Introductory Science
- Quality Assurance
- Sports Nutrition

Assessment

Each module completed will be assessed by means of assignments.

Entry criteria

Normal entry requirements are four GCSE Grade C passes or equivalent.

Linkages/progression opportunities

Candidates completing this course of study may progress onto a Foundation or Honours Degree programme.



Level: 4

Food Nutrition

Target group

This course provides in-depth information on applied nutrition, it is recommended for junior managers or supervisors in the food industry who have responsibility for new product development or the nutritional quality of food.

Structure and content

Fifteen-day course, delivered a day per week over 15 weeks.

The programme includes:

- Dietary reference values and energy balancing
- Smart foods
- The nutrient content of major food groups
- Using food composition tables and data sources

Assessment

Candidates will be assessed by means of a written assignment, an oral presentation and a two hour examination paper.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Foundation Degree programme, other units are available through part-time study.

Level: 3

Food Microbiology

Accredited by Edexcel

Target group

This course is designed for managers, supervisors and technical personnel employed in the food industry who wish to develop their knowledge of food microbiology.

Structure and content

Fifteen-day course delivered one day per week for 15 weeks.

The programme includes:

- Food preservation processes
- Microbiological spoilage
- Microbiological techniques for the assessment of foods
- Microbiology of major food commodities

Assessment

Candidates will be assessed by means of a workbook, completed on an ongoing basis during the course.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Food Microbiology is part of the BTEC National Certificate in Food, Nutrition and Health. A useful partner to this programme is the Food Chemistry course.

Level: 3

Food Chemistry

Accredited by Edexcel

Target group

This course is designed for managers, supervisors and technical personnel employed in the food industry, with no formal training, who wish to develop their knowledge of food chemistry.

Structure and content

Fifteen-day programme, delivered one day per week over 15 weeks. The programme includes:

- Carbohydrates
- Lipids
- Proteins
- The structure and actions of enzymes

Assessment (optional)

Candidates will be assessed by means of a workbook, completed on an ongoing basis during the course.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Food Chemistry is part of the BTEC National Certificate in Food, Nutrition and Health. A useful partner to this programme is the Food Microbiology course.

Level: 3

Dairy Chemistry

An overview

Accredited by Edexcel

Target group

An understanding of the chemistry of milk and dairy products is essential to those involved in optimizing the yield and quality of milk and dairy products. This course is aimed at those working at supervisory level in the dairy industry who have no formal training in dairy chemistry.

Structure and content

One-day course.

The programme includes:

- Chemical composition and product yield and quality
- Chemical composition of milk
- Factors affecting milk chemical composition
- Methods of chemical analysis

Assessment

Candidates will complete workbook exercises throughout the course.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the BTEC Advanced Award/Certificate in Dairy Processing Technology. You may wish to complete other units from this programme.

Level: 3

Dairy Microbiology

An overview

Accredited by Edexcel

Target group

People involved in quality assurance, technical management or product development in the dairy industry require an understanding of the underlying principles of dairy microbiology. This course is designed for supervisors and junior managers who have no formal training in microbiology.

Structure and content

One-day course.

The programme includes:

- Fermented dairy products
- Microbial spoilage of milk and dairy products
- Pathogens
- Probiotic bacteria

Assessment

Candidates will complete workbook exercises throughout the course.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the BTEC Advanced Award/Certificate in Dairy Processing Technology. The Overview of Dairy Chemistry course is a useful partner to this programme.

Level: 3

Meat Microbiology

An overview

Target group

This course provides a useful overview of the principles of microbiology within the specific context of meat and meat products. It is aimed at meat industry supervisors and junior managers who have no formal training in microbiology.

Structure and content

One-day course.

The programme includes:

- Factors affecting microbial growth in meat products
- Microbial spoilage of meat and meat products
- Pathogens associated with meat and meat products

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

People wishing to further their meat technology training may want to consider the Advanced Award/Certificate in Meat Technical Skills, accredited by Edexcel. Please contact the course co-ordinator for further details.

Level: 3

Understanding Food Chemistry

Target group

This course is aimed at people working at supervisory or management level in the food industry who have no training in food chemistry but require an understanding of the key concepts. It may be of particular interest to those from non-food technology disciplines who have joined the food industry.

Structure and content

One-day course.

The programme includes:

- Common terminology
- Food texture and structure
- Importance of enzymes
- Interpretation of chemical test results
- Major components of food; fat, protein, carbohydrates

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Understanding Food Microbiology is a useful partner to this course.

Level: 3

Understanding Food Microbiology

Target group

This course is aimed at people working at supervisory or management level in the food industry who have no microbiological training and require an understanding of the key concepts. It may be of particular interest to those from non-food technology disciplines who have joined the food industry.

Structure and content

One-day course.

The programme includes:

- Common terminology
- Controlling microbial growth
- Food poisoning
- Interpretation of microbial test results
- Microbial food spoilage
- Types of micro-organisms

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Understanding Food Chemistry programme is a useful partner to this course.

Level: 3

Extending Shelf Life

Target group

This course is aimed at people working in quality assurance, technical management or product development within the food industry who require an understanding of best practice in relation to shelf-life evaluation.

Structure and content

Two-day course.

The programme includes:

- Factors influencing shelf life; microbial, chemical and organoleptic
- Sensory evaluation
- Shelf life evaluation techniques
- Shelf-life case studies

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

The Understanding Food Microbiology and Food Chemistry programmes are useful partners to this course.

Level: 3

Sensory Analysis

Target group

The sensory analysis of food products plays a key role in testing the consumer acceptability of new products. This course is aimed at those working in product development or quality assurance within the food industry who would like to develop their understanding of good sensory practice.

Structure and content

One-day course.

The programme includes:

- Getting the most from your sensory analysis results
- Human senses
- Methods of sensory analysis
- Taste panel design

Assessment

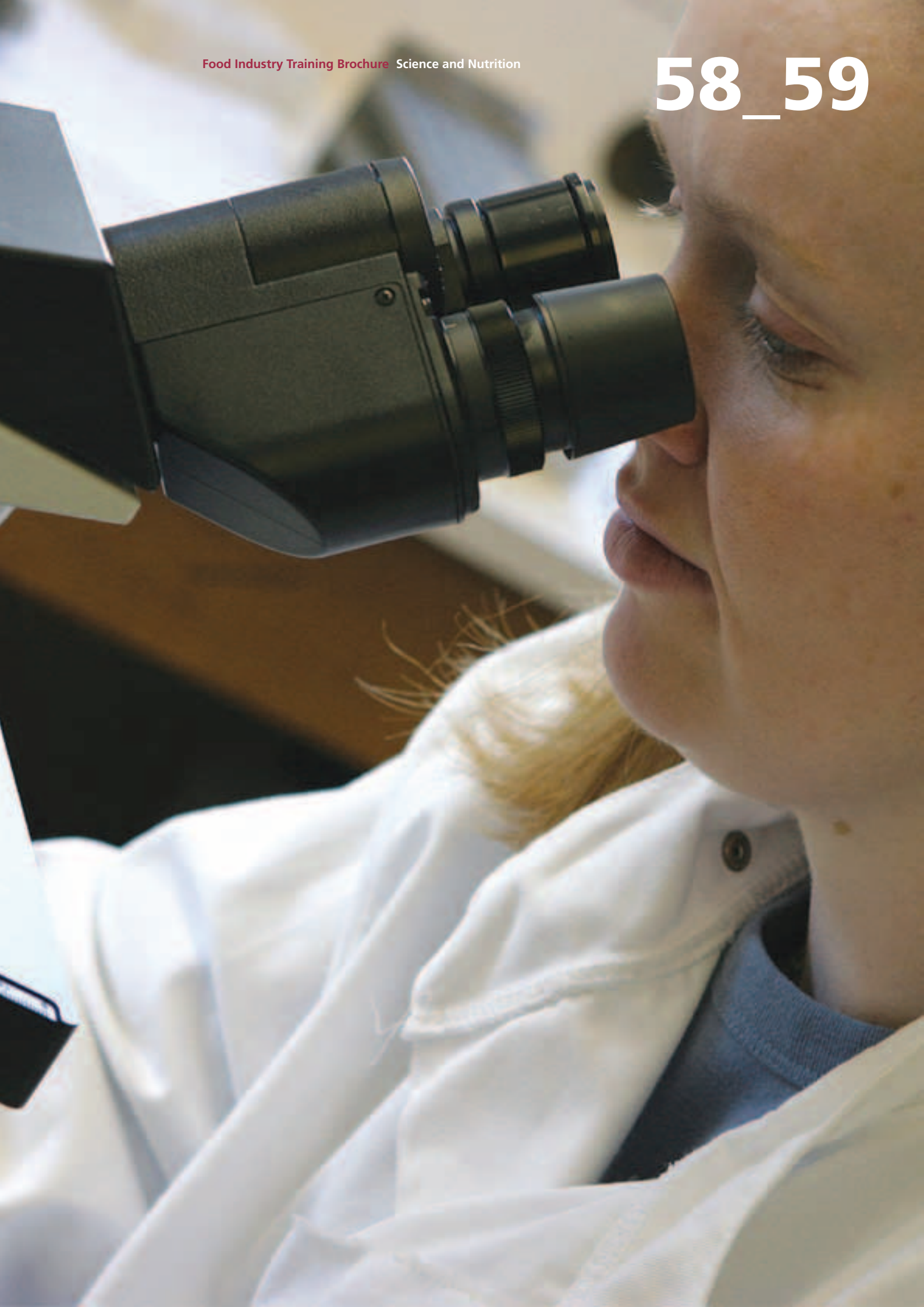
No formal assessment required.



Entry criteria

No formal requirements.

Linkages/progression opportunities

The Extending Shelf-life programme is a useful partner to this course.



- 
- Process Analysis
 - Total Productive Maintenance
 - The Balanced Scorecard
 - Good Manufacturing Practice (GMP)
 - Efficient Food Manufacture - Advanced Award
 - Efficient Food Manufacture - Advanced Certificate
 - Procurement and Logistics Management
 - Consumer Marketing
 - Food Business Financial Management
 - Food Management and Marketing - BSc (Hons) Degree
- 

food

Business Improvement

**For enquiries on any of the courses
opposite contact the course co-ordinator:**

Teresa McCarney

E: teresa.mccarney@dardni.gov.uk

T: 028 8676 8152

Many of our programmes can be delivered on
an in-company basis to meet your requirements.
Contact the course co-ordinator for more information.

Level: 3

Process Analysis

Accredited by Edexcel

Target group

This course is aimed at supervisors or managers involved in increasing efficiency/productivity and reducing waste. The course will provide you with the skills required to breakdown a process into basic steps that will allow you to analyse each stage of the process.

Structure and content

One-day course.

The programme includes:

- Planning and evaluating change
- Process streamlining
- The basic Business Improvement Model
- Waste mapping

Assessment (optional)

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Advanced Award/Certificate in Efficient Food Manufacture.

Level: 3

Total Productive Maintenance

Accredited by Edexcel

Target group

Introducing a Total Productive Maintenance (TPM) programme within your business can significantly reduce costs associated with production downtime and repair. This course is aimed at supervisors or managers involved in increasing efficiency/productivity and will provide you with an understanding of the principles of TPM.

Structure and content

One-day course.

The programme includes:

- Focused improvement, autonomous maintenance, planned maintenance, quality maintenance, education and training office TPM, health and safety
- Management review and continuous improvement in TPM
- Resources required for TPM
- Twelve steps in developing TPM programmes

Assessment (optional)

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Advanced Award/Certificate in Efficient Food Manufacture.

Level: NVQ 3

The Balanced Scorecard

Accredited by Edexcel

Target group

The Balanced Scorecard is a business tool which focuses on setting targets and then measuring results against those targets. This course is recommended for supervisors/managers tasked with reducing costs and improving performance.

Structure and content

One-day course.

The programme includes:

- Features and uses of the balanced scorecard
- Management review and continuous improvement of a balanced scorecard
- Resources required for the successful use of a balanced scorecard
- Stages associated with setting up a balanced scorecard

Assessment (optional)

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Advanced Award/Certificate in Efficient Food Manufacture.

Level: 3

Good Manufacturing Practice (GMP)

Accredited by Edexcel

Target group

A company can make significant savings through adopting good practice in energy and waste management. This course is aimed at supervisors or managers involved in increasing efficiency/productivity and reducing waste within their business.

Structure and content

One-day course.

The programme includes:

- Application of GMP within the food manufacturing industry
- Management review and continuous improvement of GMP
- Principles of GMP
- Resources required for the successful use of GMP

Assessment (optional)

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Advanced Award/Certificate in Efficient Food Manufacture.

Level: 3

Efficient Food Manufacture Advanced Award

Accredited by Edexcel

Target group

This course is recommended for people whose job it is to improve efficiency by implementing business improvement models to reduce costs. It is also for managers who want to gain an understanding of the principles of business improvement and waste management.

Structure and content

The seven-unit programme is delivered one day per week. It consists of five core units and a choice of two out of four optional units. The programme includes:

Core units:

- Business improvement tools
- Lean production control
- Process analysis
- Project management
- Yield management

Optional units:

- The balanced scorecard
- Theory of constraints
- Theory of management by objectives
- Total productive maintenance

Assessment

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Candidates can progress to the Edexcel Advanced Certificate in Efficient Food Manufacture.

Level: 3

Efficient Food Manufacture Advanced Certificate

Accredited by Edexcel

Target group

This course is aimed at those people whose job it is to improve efficiency by implementing business improvement models and reduce costs. As part of the course you will undertake a mentored project to implement a business improvement tool to a specific process within your work area.

Structure and content

This seven-unit programme is delivered one day per week. It consists of five core units and a choice of two out of four optional units (as featured in the Advanced Award), followed by a project. The programme includes:

- Advanced Award in Efficient Food Manufacture
- A mentored project

Assessment

Candidates will complete workbook assessments during the day. Candidates will be required to complete a report on his/her project.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Candidates may be interested in progressing onto the Food Business Financial Management programme.

Level: 5

Procurement and Logistics Management

Target group

This course is aimed junior managers and those working directly with suppliers and buyers within the food supply chain.

Structure and content

This course is delivered one day per week for 15 weeks.

The programme includes:

- Procurement and logistics systems affecting business imperatives
- Sources of materials, services, and equipment within global marketplace

Assessment (optional)

Candidates will be assessed through two written assignments and examination.

Entry criteria

Previous experience within the food sector is required.

Linkages/progression opportunities

This course is part of the BSc (Hons) Degree programme in Food Management and Marketing. Other units are available through part-time study.

Level: 5

Consumer Marketing

Target group

This course is aimed at junior/trainee managers, sales personnel or retail staff who want to gain a greater understanding of marketing and business.

Structure and content

This course is delivered over two half days per week for 15 weeks.

The programme includes:

- Customer behaviour
- Industrial/B2B marketing applications
- Market research
- Organisational buying behaviour
- Segmenting markets
- The marketing audit
- The marketing mix - 4 Ps

Assessment (optional)

Candidates will be assessed through completing one written assignment, an audit and examination.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the BSc (Hons) Degree programme in Food Management and Marketing. Other units are available through part-time study.

Level: 5

Food Business Financial Management

Target group

This course is aimed at junior/trainee managers or finance/administration staff who wish to gain a greater understanding of financial management practices.

Structure and content

This course is delivered over one day per week for 15 weeks.

The programme includes:

- Balance sheets
- Budgeting
- Computerised accounts practices
- Cost-volume-profit analysis
- Pricing
- Profit and loss accounts
- Ratio analysis

Assessment (optional)

Candidates will be assessed through completing a computerized case study and phase test.

Entry criteria

Previous experience within the food sector is required with an understanding of accounting terminology.

Linkages/progression opportunities

This course is part of the BSc (Hons) Food Technology, BSc (Hons) Food Design and Nutrition and BSc (Hons) Food Management and Marketing programmes. Other units are available through part-time study.



Level: 6

Food Management and Marketing

BSc (Hons) Degree

Accredited by the University of Ulster

Target group

This course is aimed at junior/trainee managers who wish to develop the skills required to progress their career through flexible study, examining areas of retailing, purchasing, distribution, sales and marketing.

Structure and content

This course is delivered one day per week over two semesters each year. Two modules will be offered each semester with the opportunity to take additional modules with the full-time students. The programme includes:

- Consumer marketing
- Enterprise studies and marketing
- Food business financial management
- Food design
- Food industry in practice
- Food industry packaging
- Food production and society
- Human resource management
- International marketing
- Introduction to food manufacture and quality systems
- Introduction to food nutrition
- Management information systems
- Management of organizational performance
- Packaging fundamentals
- Procurement and logistics management
- Quality management
- Research and development methodology
- Research project/dissertation
- Strategic business management

plus one of the following module options:

- Entrepreneurship
- Retail management

Assessment


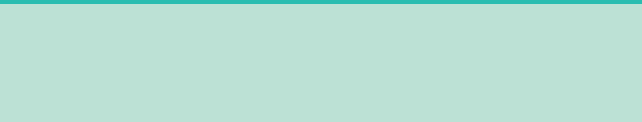
Candidates will be assessed through a combination of written assignments, phase tests, case studies and examinations.

Entry criteria

Normal entry requirements are GCSE Maths and English Grade C or above and 160 UCAS credit points, or equivalent. Industrial experience in a relevant area can be considered in lieu of formal qualifications. Contact the college to discuss your individual circumstances.

Linkages/progression opportunities

On completion of this Degree programme learners can progress onto relevant research and postgraduate courses.

- 
- Lean Manufacture
 - Energy Auditing - an introduction
 - Dairy Effluent - an introduction
 - Waste Awareness
 - Renewable Energy - an introduction
- 

food

Energy and Waste

**For enquiries on any of the courses
opposite contact the course co-ordinator:**

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Many of our programmes can be delivered on an in-company basis to meet your requirements. Contact the course co-ordinator for more information.

Level: 3

Lean Manufacture

Target group

This module has been developed to assist team leaders/supervisors at all levels involved in process improvement; in particular those working on cost minimisation and waste prevention projects within a food manufacturing environment. Lean Manufacture aims to improve the efficiency, effectiveness and adaptability of the business by eliminating waste, and maximizing the utilization of resources such as materials, equipment, capital and people time.

Structure and content

Two-day course.

The programme includes:

- Main types of quality costs
- Principles of lean manufacture
- Seven deadly wastes of industry
- Statistical process control

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course may be taken in conjunction with the Advanced Award/Certificate in Efficient Food Manufacture.

Level: 3

Energy Auditing An introduction

Target group

This course is aimed at people concerned with the need to take costs out of manufacturing through reducing energy costs.

Structure and content

One-day course.

The programme includes:

- Data gathering requirements prior to conducting an energy audit
- Determining the cost of wasted energy within a production area
- Review of best practices for energy consumption in food manufacturing including heating, refrigeration, lighting and process machinery

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

The Waste Awareness and Lean Manufacture programmes are useful partners to this course.

Level: 3

Dairy Effluent

An introduction

Accredited by Edexcel

Target group

Effective waste management within the food industry has both economic and environmental benefits. This course is aimed at those working at supervisory or management level in the dairy industry with responsibility for efficient liquid waste management.

Structure and content

One-day course.

The programme includes:

- Common problems in the management of treatment systems
- Introduction to effluent management systems
- Legislative background
- Sources and types of effluent

Assessment (optional)

Candidates will complete workbook assessments during the day.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the Advanced Award/Certificate in Dairy Processing Technology accredited by Edexcel.

Level: 2

Waste

Awareness

Accredited by the Chartered Institute of Waste Management (CIWM)

Target group

This course is aimed at people concerned with the need to take costs out of manufacturing through reducing waste and energy bills.

Structure and content

One-day course.

The programme includes:

- Conducting a waste audit
- Current waste management practices
- Duty of care
- Health and Safety issues
- How, where and when waste is produced
- Waste hierarchy

Assessment

The course is assessed by a 40 minute multiple choice paper, candidates can use their own course reference book during the exam.

Entry criteria

No formal requirements.

Linkages/progression opportunities

The Lean Manufacture programme is a useful partner to this course.



Level: 3

Renewable Energy

An introduction

Target group

This course is aimed at those responsible for improving energy efficiency and reducing the carbon footprint by the use of Renewable Energy Technologies.

The programme will include visits to demonstration systems on the campus.

Structure and content

One-day course.

The programme includes:

- Anaerobic digestion
- Heat pumps
- Outline of costs and benefits of renewable technologies
- Review of the need for alternative energy sources
- Solar thermal heating
- Wind turbines

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.



- Training Skills and Practice Award
- Project Management
- Human Resource Management
- Market research through survey Questionnaires
- First Line Management - Award
- First Line Management - Certificate
- First Line Management - Diploma
- Communication - Advanced Diploma
- Communication - Postgraduate Certificate
- Communication - Postgraduate Diploma with options in Training and Development for Rural Business or Strategic Management for Rural Business
- Communication - Masters with options in Training and Development for Rural Business or Strategic Management for Rural Business

food

Professional Development

**For enquiries on any of the courses
opposite contact the course co-ordinator:**

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T: 028 8676 8115

Many of our programmes can be delivered on
an in-company basis to meet your requirements.
Contact the course co-ordinator for more information.

Level: 3

Training Skills and Practice Award

Previously known as

Professional Trainer Certificate

Accredited by Chartered Institute of Environmental Health (CIEH)

Target group

This course is aimed at people who wish to become a recognised CIEH tutor.

Structure and content

Three-day course.

The programme includes:

- Learning styles and preferences
- Role and responsibilities
- Training assessment
- Training planning skills
- Training styles and communication

Assessment

Candidates will be assessed on your preparation and delivery of a 30-minute training session.

Entry criteria

Previous experience of work within Human Resource Management is required.

Linkages/progression opportunities

This programme along with the Level 4 Award in Food Safety and/or Level 4 award in Health and Safety or equivalent will allow you to train others in these areas at Level 2.

Level: 4

Project Management

Target group

This course is aimed at people who are currently managing projects or working in project teams. The course provides an overview of the planning process and the tools which can assist project management before introducing specific project planning software.

Structure and content

Two-day course, with both the theory of project management and the application of project management software. The programme includes:

- Definition of projects
- MS Project application
- Planning techniques
- Project communication
- Project execution and control
- Setting project objectives
- Stakeholder identification

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.

Level: 4

Human Resource Management

Target group

This programme is aimed at first line managers and those new to team management who would like to develop the skills in order to develop and manage others, thereby maximising the performance of the business.

Structure and content

15 day course, delivered one day per week. The programme includes:

- Appraising employee performance
- Discipline and grievance procedures
- Managing absenteeism
- Managing induction
- Motivating employees
- Recruiting and selecting employees

Case study material and worked examples are used throughout.

Assessment (optional)

This course is assessed through completion of an integrated assignment.

Entry criteria

No formal requirements.

Linkages/progression opportunities

This course is part of the BSc (Hons) Food Technology, BSc (Hons) Food Design and Nutrition and BSc (Hons) Food Management and Marketing programmes. Other units are available through part-time study.

Level: 4

Market Research through Survey Questionnaires

Target group

This course is suitable for people who wish to collect survey data on a wide range of topics - market needs and trends, satisfaction levels, management effectiveness.

Structure and content

One-day course.

The programme includes:

- Designing an effective questionnaire
- Quality of data
- Question Selection and construction
- Software tools
- The ideal questionnaire

Case study material and worked examples are used throughout.

Assessment

No formal assessment required.

Entry criteria

No formal requirements.

Linkages/progression opportunities

We offer a wide range of training and development courses. Please contact the course co-ordinator for further details.

Level: 3

First Line Management

- Award

Accredited by City & Guilds and the Institute of Leadership and Management (ILM)

Target group

This course is aimed at practising team leaders, aspiring or new team leaders or first line managers. This course will enable business improvement techniques to be employed in their workplace and further enhance the essential qualities they need to be an effective team leader.

Structure and content

Three-day course excluding assessment which can be tailored to meet industry requirements. The programme includes:

- Building the team
- Solving problems and making decisions
- Introduction to leadership

Assessment

This course is assessed by means of an assignment and in-course assessment.

Entry criteria

No formal requirements.

Linkages/progression opportunities

A number of ILM qualifications in Team Leading, Business Improvement and Management Programmes are available. On completion candidates are eligible to apply for the minimum grade of Associate Membership (AMInstLM).

Level: 3

First Line Management

- Certificate

Accredited by City & Guilds and the Institute of Leadership and Management (ILM)

Target group

This course is aimed at those people who are likely to become first line managers (team leaders or supervisors) or who are already in post but have had little or no formal training. The programme is designed to improve employee performance through strong focus on specific job role.

Structure and content

Six-day course excluding assessment. The programme includes:

- Developing and managing people
- Managing change activities and resources
- Managing creativity and innovation
- Planning change
- Problem solving

Assessment

Income assessment including one work based assignment.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Other relevant courses exist offered by the ILM for example Level 3 First Line Management – Diploma. On completion candidates are eligible to apply for ILM Associate Membership (AMInstLM).

Level: 3

First Line Management - Diploma

Accredited by City & Guilds and the Institute of Leadership and Management (ILM)

Target group

This course is aimed at staff who are either practicing or aspiring middle managers, particularly those who are already in post but have had little or no formal training. The programme is designed to improve employee performance through strong focus on specific job role.

Structure and content

Eight-day course.

The programme includes:

- Information and communication
- Management in organisations
- Managing individuals
- Meeting customer needs
- Obtaining information for business
- People management
- Planning and resources
- Planning for efficiency
- Self management and skills

Assessment

In-course assessment and work-based assignments including a presentation.

Entry criteria

No formal requirements.

Linkages/progression opportunities

Other relevant courses exist offered by the ILM for example Level 5 Diploma in Management and Level 4 S/NVQ in Management.

On completion candidates are eligible to apply for the minimum grade of Associate Membership (AMInstLM).

Level: 5

Communication Advanced Diploma

Accredited by Queen's University, Belfast

Target group

This course has been designed to meet the specific needs of people working in the agri-food, rural business and community areas who wish to further enhance their communication skills, personal effectiveness, use of computers and confidence in communicating effectively with others.

Structure and content

The course is normally completed over 30 weeks of part-time study.

The programme includes:

- Business communication
- Information, communication and learning technology
- Personal communication

Assessment

Work based assignments worth approximately 90% of the award and one exam.

Entry criteria

No formal qualifications required, however applicants must be a minimum of 21 years of age and have at least three years relevant work experience.

Linkages/progression opportunities

Candidates who successfully complete the course (gaining 40% in each module) may gain entry onto the Postgraduate Certificate in Communication.

Level: 7

Communication Postgraduate Certificate

Accredited by Queen's
University, Belfast

Target group

The Postgraduate Certificate course develops the communication skills required by supervisors/managers to effect positive change in the agri-food and rural business sector.

Structure and content

The course is normally completed over one year of part-time evening study. The programme includes:

- Communication dynamics
- Communication skills to effect change
- Managing the learning process

Assessment

Work based assignments worth 70% and module exams worth 30%.

Entry criteria

Applicants should possess either a Degree or HND in Agriculture, Horticulture, Food, Environmental Science, Rural and Business Studies or a related subject. Students successfully completing the Graduate Certificate may also gain entry onto the programme.

Linkages/progression opportunities

Candidates who successfully complete the course may progress onto the Postgraduate Diploma Programme.



Level: 7

Communication

Postgraduate Diploma
with options in:

- Training & Development for Rural Business
- Strategic Management for Rural Business

Accredited by Queen's University, Belfast

Target group

The Postgraduate Diploma develops the student's skills of planning, implementing and evaluating change at an organisational level.

Structure and content

The programme is normally completed over two years of part-time evening study.

The programme consists of three modules from the Postgraduate Certificate course plus the following two modules:

- Communication research and development
- Planning and evaluating change management programmes

And one additional module depending on the option selected:

Training and Development option

- Managing employee development and performance

Strategic Management option

- Strategic management for rural businesses

Assessment

Work based assignments (worth 70%) and module exams (worth 30%).

Entry criteria

Applicants should possess either a degree or HND in Agriculture, Horticulture, Food, Environmental Science, Rural and Business Studies or a related subject. Students successfully completing the Graduate Certificate may gain entry onto the programme.

Linkages/progression opportunities

Candidates who successfully complete the course (with 50% in each module) may complete the MSc research.

Level: 7

Communication

Masters with options in:

- Training and Development for Rural Business
- Strategic Management for Rural Business

Accredited by Queen's University, Belfast

Target group

Upon successful completion of the Postgraduate Diploma course, students under the tutelage of a recognised tutor, undertake research, demonstrating innovative and creative thinking. Students complete a 12,000 word research thesis, where primary data is collected as part of this research process.

Structure and content

The programme is normally completed over three years of part-time evening study.

Six modules from the Postgraduate Diploma programme and a research thesis.

Assessment

Successful completion of a 12,000 word thesis.

Entry criteria

Students who successfully complete all six modules on the Postgraduate Diploma programme (with a minimum of 50% in each module) may complete a research project in an area associated with the option chosen at Postgraduate Diploma level.

Linkages/progression opportunities

Opportunities may exist to continue research for a MPhil or PhD qualification.



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How to apply

To apply for any of the courses detailed within this brochure please contact:

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An application form will be posted or e-mailed to you to complete and return to Administration. On receipt of your completed application form we will provide you with information on course dates and times and any other relevant information.

All other enquiries

Telephone: 028 8676 8341
Textphone: 028 9052 4420
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The mark of
responsible forestry