



AMP50221 DIPLOMA OF MEAT PROCESSING

Response Learning RTO #30879



The Diploma of Meat Processing focuses on improving the leadership skills of participants to elevate their thinking to a higher level of work.

This develops the participant's knowledge and practical skills to design and redevelop systems of work and support them to take on more senior management roles inside the business.

The program is designed to get participants analysing the cause and effect of change. By the end of the program, participants will not only understand the operations, people and culture, and financial state of the business, but also understand the impact of changes to interconnected systems.

The program supports participants to stop looking at the day-to-day running of the plant but to start planning for the future. They will develop a broader understanding of systems and how they can develop or change them to meet the longer term goals of the business.

BENEFITS

- › Develop the confidence to move from frontline managers to systems thinkers where they can influence the long-term vision of the business.
- › Enhance understanding of how managers can develop and effect the culture inside a business. Develop the capability to influence people constructively.
- › Develop a broader understanding of what goes on inside the business including finance and budgeting, operational planning, KPIs, behaviour and culture.
- › Understand the cause and effect within the business. E.g. What are the interconnections and what happens if I make changes to one part of the business?
- › Developed and taught by industry professionals with extensive experience in the meat processing sector.



Who is the Diploma of Meat Processing for?

The Diploma of Meat Processing is designed for people that hold leadership roles in their organisation and are looking at progressing into management level roles across operational, functional, technical and business meat industry contexts. The program will only be available to between 12 to 15 participants in order to expedite learning outcomes, build connections and truly nurture participants.

How is the course delivered?

The program is delivered in a combination of blended workshops, including face-to-face intensives and online delivery, in order to provide practical, real-world learning outcomes. Each workshop is held over 2 days with support between workshops. Six workshops will be held.

ENTRY REQUIREMENTS

Participants must have completed the following units of competency prior to commencement:

- AMPCOR401 Manage own work performance
- › AMPCOR402 Facilitate quality assurance process
- › AMPCOR403 Participate in workplace health and safety risk control process
- › AMPCOR404 Facilitate hygiene and sanitation performance

Alternatively, participants may be asked to demonstrate that they have acquired the skills and knowledge through industry experience or through the completion of a Certificate IV in Meat Processing qualification or equivalent.

COURSE FEES

The total course investment is \$12,000 per employee invoiced up front. Eligible participants may attract up to \$5,000 in Commonwealth support per person through the Priority Hiring Incentive, helping offset training costs.

COURSE DETAILS

- 1 BSBLDR523 Lead and manage effective workplace relationships**
Establish and manage processes and procedures to support workplace relationships and employee retention strategies.
- 2 BSBHRM523 Coordinate the learning and development of teams and individuals**
Coordinate strategies to facilitate and promote learning, monitor and improve learning performance and enhance retention strategies.
- 3 AMPMGT502 Manage new product or process development**
The skills and knowledge required to cost, develop, evaluate and manage the commercial production of new products or the development of new processes.
- 4 AMPMGT514 Develop, manage and maintain quality systems**
The skills and knowledge required to develop and manage quality systems that affect enterprise ability to operate in specific markets, and influences customer and consumer confidence in products.
- 5 BSBFIN501 Manage budgets and financial plans**
The skills and knowledge required to undertake financial management in an organisation or work area including planning and implementing financial management approaches and supporting and evaluating effectiveness of financial management processes.
- 6 AMPMGT507 Manage and improve meat industry plant operations**
The skills and knowledge required to plan and monitor an enterprise's operations, from receipt of stock and materials through to processing and manufacturing options, transport, distribution and storage, and customer delivery.

To enrol or for further information please contact

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