



Thoughts of previous sponsors:

The first programme delivered significant benefits by reducing costs and increasing sales for my company. The business sponsored 2 individuals who now speak the same type of language and use management data to identify opportunities and implement improvement actions as part of the normal working week.

This next programme looks like it will go a stage further; the formal qualifications ensure an accredited standard with assured quality but still keeping the hands on approach.

Alan Craig • CEO • ANM Group

This investment in my manager's future has paid dividend for my business. It has been a fantastic experience for us as a company

It's very good for us. All of our candidates have grown in confidence, and built up a great network.

They will add value to our own business and to others.

Alan Healey • Operations Director • Aubrey Allen

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Feedback of previous participants:

I found the course a much needed fast-track development course for up-coming managers. It gave me fresh ideas and insight, creating excellent networking opportunities and providing me with exposure to undiscovered parts of the meat industry. Crucial if you want to stay ahead.

Rizvan Khalid • Executive Director • Euro Quality Lambs Ltd

There is so much knowledge that I've been given that I can't transfer instantly.

It is a gradual process where you carry out workshops and projects. You work directly with the managers and their teams to transfer knowledge. We are getting a continuous improvement culture driven through the business.

Jenny Harkness • AK Stoddart

What the Meat Training Council say:

I believe this programme is going to be even better than the first running because candidates will gain formal qualifications from two universities renowned for management development and science in the food chain.

Bill Jermy • Chairman of the Meat Training Council



MEAT OPERATIONS MANAGEMENT POSTGRADUATE DIPLOMA



A WORLD CLASS MANAGEMENT PROGRAMME DEVELOPING EXCELLENT LEADERS FOR THE MEAT INDUSTRY

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Set-up sponsored by EBLEX and BPEX • Endorsed by BMPA and MTC



MEAT OPERATIONS MANAGEMENT POSTGRADUATE DIPLOMA

A bespoke programme for the meat industry

Objectives

The aim of the Postgraduate Diploma is to develop high achieving change agents who can provide the technical skills, leadership qualities and management expertise to transform the performance of meat businesses. The course is aimed at companies looking to develop key personnel both graduates and highly capable non-graduates.

A specialist course for the red meat industry

- A pragmatic course combining the best operations management education and meat science and processing knowledge
- The only training programme that will save your company money by rapidly applying the knowledge back in the work place
- An applied diploma that builds leadership skills via workplace projects with business benefits



A Postgraduate Diploma in Meat Operations Management will be gained by:

Completing two postgraduate certificates with best-in-class teaching from these two universities and the Danish Meat Trade College.
Satisfactorily passing all the required assessments.
Delivering improvement projects back to your company.

In-Company Projects

Between each module candidates return to the day job and must complete a challenging project which puts the knowledge into practice.
This is where the real learning is done.
Projects include opportunities to add value and produce tangible achievements eg improve yield and productivity, reduce waste and increase sales.

Benefits to the company:

- Savings to bottom line. All candidates completing the first RMIF course saved from £50,000 to well over £500,000 across the whole programme
- Improved company sustainability through developing professionals who understand the whole industry and how to develop a competitive strategy
- Better overall performance by creating leaders who will save money, increase sales and improve your total productivity

Benefits to the candidate:

- A world class knowledge of running a meat factory
- The ability to improve your company using lean techniques
- An accelerated and sustainable learning career path
- Support from a professional business coach to enable you to change and deliver massive savings to your company



PgCert Improving Management and Business Competitiveness

Delivered by Cranfield University

Strategy and Financial Management
Personal Effectiveness and Change Management
Self Management for Success
Operations and Process Improvements

PgCert Business Meat Science from Farm to Fork

Delivered by Harper Adams University and the Danish Meat Trade College

Animal Production and Meat Processing
Managing Products and Production Environment
Innovation, Product Development and Adding Value
Managing Customers and Change



The Danish Meat Trade College
Uddannelsescentret i ROSKILDE



See website www.meatmanagementdevelopment.co.uk for details on start dates, module dates and costs