



Budgetary Control in the Food Industry



Who should attend this course?

This course is intended to provide an introduction to the principles of budgetary control, the basic concepts of constructing the budget, monitoring a budget and the principles of the variance analysis process.

Benefits to the business

The course will support the individual to be able to:

- Deliver appropriate information for the creation of the budget
- Monitor spending in relation to the budget
- Understand the variance analysis process

The individual will submit one piece of course work based on a budgeting exercise relevant to their own workplace

What will be learned?

The course will cover the following:

- The different approaches and types of budgeting: zero based/incremental
- Creation of cash budgets
- Monitoring the budget process
- Understanding of the variance analysis process and its application

Course Tutor Dinah Rodgers

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This programme can be delivered for your company group at Manchester Metropolitan University, or you can join an open course with other food and drink businesses.

This course forms part of the Manchester Metropolitan University Open Professional Programme and on successful completion of a unit the individuals will gain 5 credits towards a qualification of the University. We offer a pick and mix portfolio of units designed to benefit your personal and professional development and you are able to accrue credits over time.



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