



Food Science, Production and Processing

TAFE NSW courses in food science, production and processing will enable you to play an important role in the safe production of foods such as meat, grains and vegetables, and beverages such as wine and beer. Food security refers to the adequate provision of food that is safe, nutritious and affordable. TAFE NSW courses will provide you with fundamental knowledge of food safety, as well as valuable practical and technical skills for a variety of roles that will contribute to Australia's food security.



Job opportunities ¹

Forecast growth in butchery and smallgoods makers is predicted to be 11.2% over four years to November 2026.



Industry partnerships

Australian Meat Industry Council, NSW Wine, and Australian Institute Food Science and Technology.



Annual growth

Increasing demand for beverages such as craft beer and niche gin distillation.



Food sector 32% of all manufacturing output ²

The food and grocery manufacturing sector is Australia's largest manufacturing sector, employing 276,000 people with 40% in regional and rural areas.

Qualifications you can earn at TAFE NSW

Whether you are looking for a hands-on career furthering the future of food, or just ensuring that current food production continues to function fine, there is a TAFE NSW course to help you become qualified. Taught by industry experienced teachers, TAFE NSW courses give you the professional skills and knowledge you need to find employment, and kickstart your career.

Course	Code	Duration
Certificate III in Laboratory Skills	MSL30118	6 mths FT 1 year PT
Certificate II in Food Processing	FBP20121	1 year
Certificate II in Meat Processing (Abattoirs)	AMP20316	1 year
Certificate II in Meat Processing (Food Services)	AMP20117	1 year
Certificate III in Food Processing (Brewing)	FBP30121	1 year PT
Certificate III in Food Processing (General or Flour)	FBP30117	1 year
Certificate III in Wine Industry Operations	FBP30920*	2 years
Certificate III in Meat Processing (Retail Butcher)	AMP30815	2-2.5 years

Course	Code	Duration
Certificate III in Meat Processing (Small goods-Manufacture)	AMP31016	2 years
Certificate III in Meat Processing (Slaughtering)	AMP30516	2 years
Certificate III in Meat Processing (Food Services)	AMP30216	1 year
Certificate IV in Laboratory Techniques	MSL40118	6 mths FT 1 year PT
Certificate IV in Food, Science & Technology	FBP40421	1 year FT 2 years PT
Diploma of Laboratory Technology (Food)	MSL50118	1 year FT
Diploma of Viticulture	AHC51519	2 years

PT= part time FT= full time

Fees for your course

A range of criteria apply for course fees, access to government subsidised training, student loans, payment by instalment, fee concessions, and fee exemptions that are available to eligible students. The training for all or some of the courses listed is subsidised by the NSW Government under Smart and Skilled funding. Visit tafensw.edu.au/enrol/fees.

¹ Source: [LMI 2022](#), Accessed 28 July 2022. ² Source: [AFGC](#), Accessed 28 July 2022.

* This course is superseded. You can still enrol in this course, and you will be contacted if you need to transition into the next version when it is available.

Food Science, Production and Processing

Short courses you can study at TAFE NSW

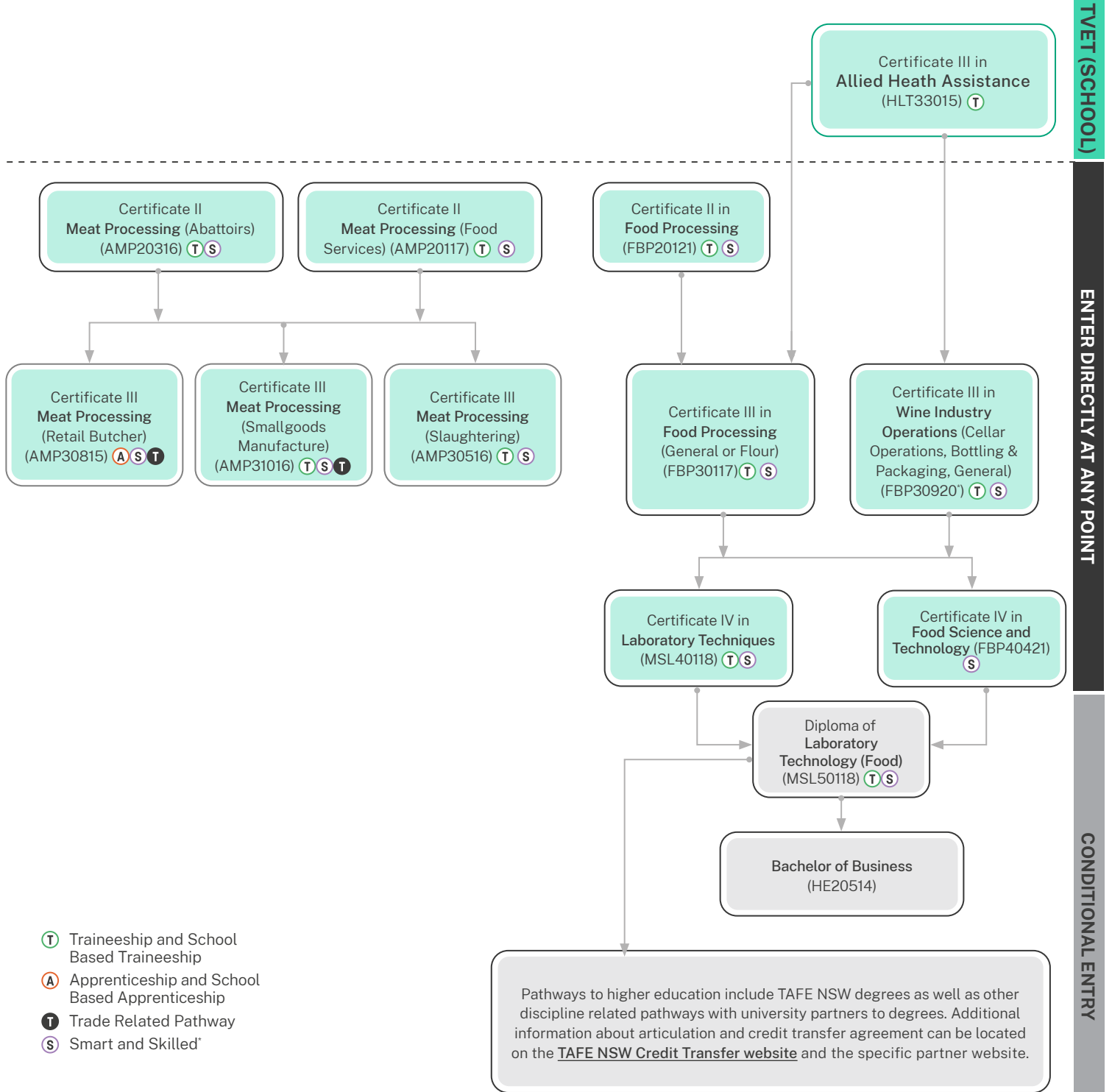
TAFE NSW has a fantastic selection of food science, production, and processing short courses available for you to study. Study a short course to help you build the professional qualifications for a great career or pick up some great new skills to explore a new area of interest.

Short Course	Code	Duration	Included Units of Study
Statement of Attainment in Food Safety Supervision	SITSS00051	12 weeks	SITXFSA001 Use hygienic practices for food safety SITXFSA002 Participate in safe food handling practices
Statement of Attainment in Game Harvester	SG00007529	12 weeks	AMPCOR202 Apply hygiene and sanitation practices AMPG300 Overview wild game meat industry AMPG301 Operate a game harvesting vehicle AMPG302 Eviscerate, inspect and tag wild game carcass in the field AMPX209 Sharpen knives
TAFE Statement in Beef Master Class	800-000461	8 hours	Non-Nationally Recognised Training
TAFE Statement in Lamb Master Class	800-000462	8 hours	Non-Nationally Recognised Training
TAFE Statement in Pork Master Class	800-000518	8 hours	Non-Nationally Recognised Training
TAFE Statement in Salami Production	800-000267	8 hours	Non-Nationally Recognised Training
TAFE Statement in Sausage Production	800-000268	8 hours	Non-Nationally Recognised Training
TAFE Statement in Ham and Bacon Production	800-000266	8 hours	Non-Nationally Recognised Training
TAFE Statement in Beer Brewing Master Class	800-163126	8 hours	Non-Nationally Recognised Training

[Visit our website for more short courses.](#)

How you can grow your career

When you study with TAFE NSW, there are any number of courses that lead to an even greater number of career opportunities. However, before you can earn certain qualifications, you may have to complete some pre-requisite courses. Below are some examples of career progression pathways you could follow.



For more information contact 131 601