



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 ^

Forecast growth in the occupation of butchers and smallgoods makers of 3.7% over next 5 years.



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 jobs

The food and grocery manufacturing sector is Australia's largest manufacturing sector, accounting for 32% of all manufacturing jobs. (Octet 2020)

QUALIFICATIONS YOU CAN EARN AT TAFE NSW

Whether you are looking for a hands-on career value adding to fresh food, or just ensuring that current food production continues to be done safely and sustainably, 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
Diploma of Laboratory Technology (Food)	MSL50118	1 year
Certificate IV in Laboratory Techniques	MSL40118	2 years
Certificate IV in Food Science and Technology	FBP40418	1 year
Certificate III in Laboratory Skills	MSL30118	1 year
Certificate III in Food Processing (General or Flour)	FBP30117	1 year
Certificate III in Food Processing (Microbrewing)	FBP30117	1 year
Certificate II in Food Processing	FBP20117	1 year

Course	Code	Duration
Certificate III in Wine Industry Operations	FBP30920	2 years
Certificate III in Meat Processing (Retail Butcher)	AMP30815	2-2.5 years
Certificate III in Meat Processing (Smallgoods- Manufacture)	AMP31016	2 years
Certificate III in Meat Processing (Slaughtering)	AMP30516	2 years
Certificate II in Meat Processing (Abattoirs)	AMP20316	1 year
Certificate II in Meat Processing (Food Services)	AMP20117	1 year

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.

^ Source: JobOutlook ANZSCO ID 3512

* 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.

Disclaimer: Please check to ensure that courses are currently being offered at your preferred TAFE NSW location. Course delivery and duration may also vary between TAFE NSW locations, so please confirm before enrolling. Fee free eligibility may apply. Correct at time of publication (June 2021). RTO 90003 | CRICOS 00591E | HEP PRV12049

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SHORT COURSES YOU CAN STUDY AT TAFE NSW

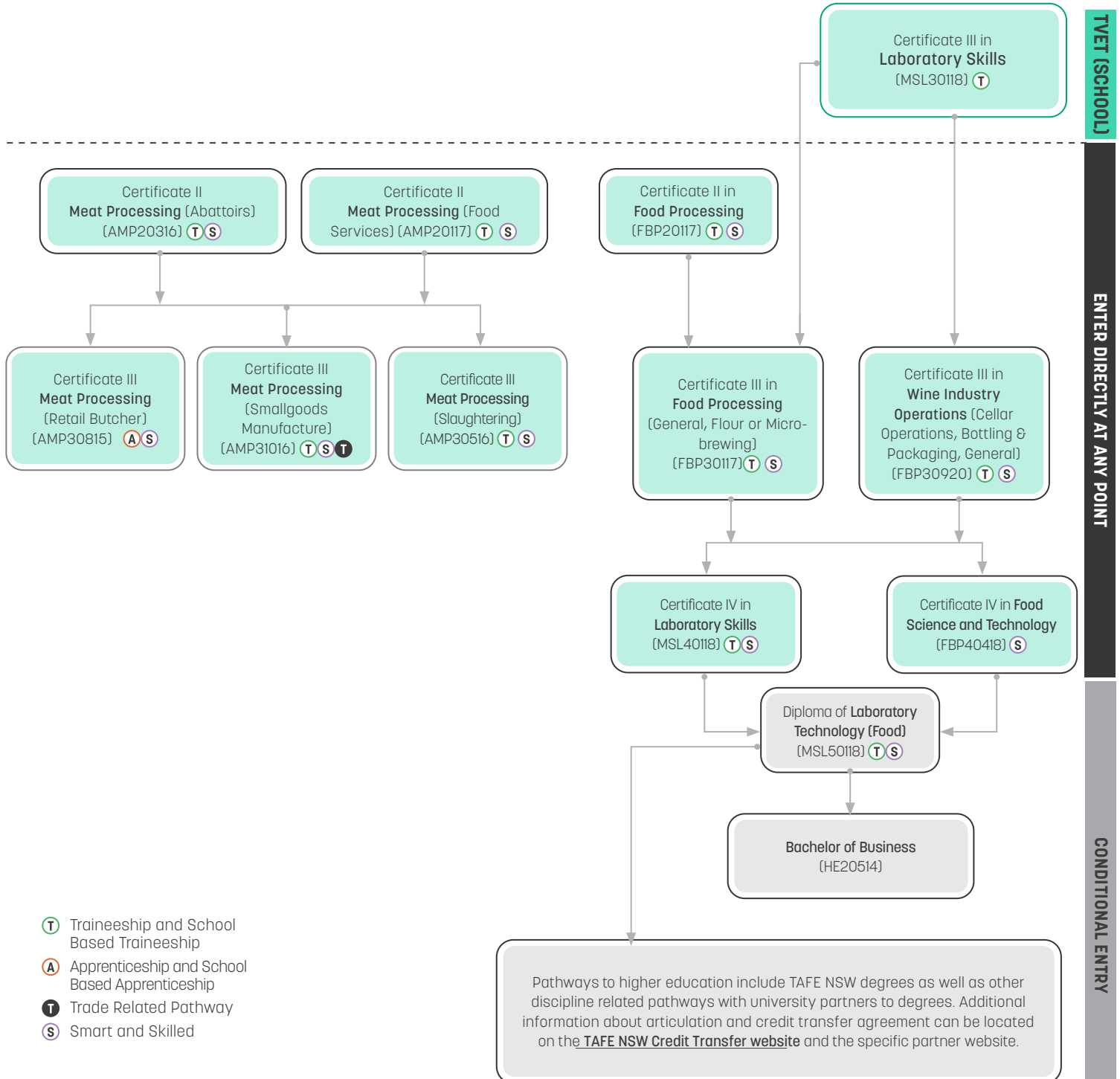
TAFE NSW has a fantastic selection of food science, production, and processing short courses available for you to study. Study a short course to help you build the professional qualifications for a great career or pick up some great new skills to explore a new area of interest.

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
TAFE Statement of Attainment in Food Processing (Brewing)	SG00007879	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