

FOOD SCIENCE, PRODUCTION AND PROCESSING COURSES



From groceries and confectionary to meat, vegetables, grains and even beer, TAFE NSW courses in food science, production and processing are your gateway to the behind the scenes and large scale creation of food and beverage products. Gain fundamental knowledge of food safety, as well as valuable technical and creative expertise, across a variety of roles in this multi-billion dollar industry.

EARNING POTENTIAL

Food and wine scientists
earn on average

\$1,669

a week.

Sources: joboutlook.gov.au

IS IT RIGHT FOR YOU?

- Do you enjoy food and cooking?
- Do you like being part of a team?
- Do you enjoy practical and manual activities?
- Have you got good hand-eye coordination?
- Do you have an eye for detail?

COURSES WE OFFER INCLUDE:

- Food Processing
- Food Science and Technology
- Butchery
- Meat Processing
- Food Safety
- Laboratory Technology (Food Testing)
- Wine Industry Operations (Cellar Operations, Bottling and Packaging)

CAREER OPPORTUNITIES

- Food Processing Technician
- Food and Drink Production Supervisor
- Food Safety Inspector
- Food Analysis Technician
- Micro-brewer
- Retail Butcher

BASIC SKILLS TO TOPNOTCH CAREERS

Certificate III in Food Processing (FBP30117)

Advanced Food Processing Operator, Technician or Salesperson

Certificate IV in Food Science and Technology (FBP40418)

Food Production Line Manager, Quality Systems Coordinator, Food Technologist

Diploma of Laboratory Technology (MSL50116)

Food Analysis Technician

TAFE NSW Bachelor of Business (HE20514)

Take your career to a higher level.

This Degree allows you to fine tune commerce and management skills to your sector.

FOOD SCIENCE, PRODUCTION AND PROCESSING COURSES

FOOD SCIENCE, PRODUCTION AND PROCESSING		
COURSE	QUALIFICATION	CODE
Laboratory Technology (with a focus on Food Testing)	Diploma	MSL50118
Food Processing	Certificate III	FBP30117
	Certificate II	FBP20117
Food Science and Technology	Certificate IV	FBP40418
Laboratory Techniques	Certificate IV	MSL40118
Laboratory Skills	Certificate III	MSL30118
Meat Processing (Boning Room)	Certificate III	AMP30116
Meat Processing (Food Services)	Certificate III	AMP30216
	Certificate II	AMP20117

FOOD SCIENCE, PRODUCTION AND PROCESSING		
COURSE	QUALIFICATION	CODE
Meat Processing (Rendering)	Certificate III	AMP30416
Meat Processing (Retail Butcher)	Certificate III	AMP30815
Meat Processing (Slaughtering)	Certificate III	AMP30516
Wine Industry Operations (Cellar Operations)	Certificate III	FBP30918
Wine Industry Operations (Bottling and Packaging)	Certificate III	FBP30918
Meat Processing (Abattoirs)	Certificate II	AMP20316

THERE ARE 130 TAFE NSW LOCATIONS AROUND THE STATE - VISIT TAFENSW.EDU.AU TO SEE WHERE YOUR COURSE IS OFFERED.

WHY CHOOSE TAFE NSW?



Strong industry connections. Strong relationships and formal partnerships with employers, such as Merlin Entertainment, Accor Hotels, Le Cordon Bleu, Qantas and Captain Cook Cruises, as well as independent and leading retailers and wholesalers.



Global opportunities. Use your qualification to travel the world, like many of our graduates currently working internationally, in exciting careers for leading organisations. There may also be study tour options linked to your course.



State-of-the-art facilities. Gain hands-on experience in fully equipped commercial kitchens and licensed training restaurants, as well as barista bars and wine-tasting rooms that are open to the public.



Real experience for the real world. Mentoring programs and specialist workshops give you industry insight and knowledge before you finish your course.



Opens career doors. Many students move into full-time work through our industry placements or Australian Apprenticeship Pathway.

ENROL TODAY

TAFENSW.EDU.AU OR 131 601

BE SKILLED WITH SHORT COURSES

We have a huge range of short courses, including Statements of Attainment, that can give you everything from basic foundations to advanced specialised career skills. These are always being developed and updated, so explore TAFENSW.EDU.AU/SHORT for the latest.