



TAFE NSW

# CERTIFICATE IV IN FOOD SCIENCE AND TECHNOLOGY

COURSE CODE:

**FBP40418**

## WHY CHOOSE TAFE NSW?



**Opens career doors.** Our industry relationships lead many students directly into work with a range of employers including agencies, studios, galleries and fashion houses.



**Global prospects.** TAFE NSW graduates possess the technical knowledge, creative-thinking and specialised skills that are highly sought after by employers around the world.



**State-of-the-art facilities.** Purpose-built creative studios and industry standard software mean you will master the same tools of the trade as leading professionals.



**Industry exposure.** TAFE NSW partners with industry to provide you with hands-on experience through networking, sponsor programs, competitions, talks, lectures and other creative industry events.



**Recognised and respected.** TAFE NSW has built its reputation on delivering trusted, industry aligned and nationally recognised training for over 130 years.

**ENROL TODAY**  
**TAFENSW.EDU.AU**  
**131 601**

RT0 90003 | CRICOS 00591E | HEP PRV12049

**BE AMBITIOUS**

## COURSE CODE

FBP40418

## QUALIFICATION

Certificate IV in Food Science and Technology

## CAREER AREA

Engineering

## TRAINING PACKAGE ENTRY REQUIREMENTS:

[## ENTRY REQUIREMENTS

There are no entry requirements for this qualification. You can enrol now.

### IS THIS COURSE RIGHT FOR YOU?

To be prepared for this course, we recommend that you have:

- Numeracy and literacy to the equivalent of Year 10 High School level
- Analytical skills
- The ability to stand for periods of time
- The ability to work independently and part of a team

Students in this course also need to be prepared to fund their own equipment, such as personal protective equipment, suitable footwear, and a scientific calculator.

If you need help preparing for study, contact us about your options.



NATIONALLY RECOGNISED  
TRAINING

■ **Combination**

■ **Full Time**

**CAREER  
OPPORTUNITIES**

- food technologist
- production line manager
- quality systems coordinator
- food safety systems officer
- product development team member
- processing systems coordinator
- environmental systems officer (food processing)

## OVERVIEW

Launch a career in food science with the nationally accredited Certificate IV in Food Science and Technology. This is a highly practical course that allows you to indulge your analytical mind with the science and technology behind the food we eat.

## LEARN NEW SKILLS

Through a mix of theory and practical coursework, learn to:

- Perform food tests
- Apply nutrition principles
- Perform microbiological procedures
- Perform chemical tests and procedures
- Supervise and maintain a food safety plan

## DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- An interest in science, food processing and math
- An enjoyment of working with food
- A love for challenges
- The ability to work with specific laboratory and food processing equipment
- A commitment to working safely
- Teamwork skills

## ACHIEVE YOUR GOALS

Completing this course provides you with:

- The opportunity become a Food Safety Auditor in NSW by completing four additional units of study

### Career opportunities:

- Food technologist
- Production line manager
- Quality systems coordinator
- Food safety systems officer
- Product development team member
- Processing systems coordinator
- Environmental systems officer (food processing)

## GROW YOUR CAREER

Take your career further with the:

- Diploma of Food Science and Technology
- Diploma of Laboratory Technology (Food)

CAMPUS	STUDY MODE	START DATE	DURATION	MAX FEE IF ELIGIBLE FOR SUBSIDY	HOURS PER WEEK
Ultimo	Full Time, Combination	13 Jul 2021	24 Weeks	\$3,240.00	25