



TAFE NSW

CERTIFICATE IV IN FOOD SCIENCE AND TECHNOLOGY

COURSE CODE:

FBP40421

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.

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TAFENSW.EDU.AU
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QUALIFICATION

Certificate IV in Food Science and Technology

TRAINING PACKAGE ENTRY REQUIREMENTS:

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



- On campus
- 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

The nationally recognised Certificate IV in Food Science and Technology prepares you to make food safe from paddock to plate for millions of Australians. Put on your lab coat and scientifically inspect food and workplaces in a critical, growing industry.

LEARN NEW SKILLS

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

- Apply nutrition principles to food processing
- Perform chemical and physical food tests
- Monitor environmentally sustainable work practices
- Supervise and maintain a food safety plan
- Control food contamination and spoilage
- Apply microbiological procedures

DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- An interest in science, food processing and maths
- An enjoyment of working with food
- A love of challenges
- The ability to work with specific laboratory and food processing equipment
- A commitment to working safely
- Good communication and teamwork skills

ACHIEVE YOUR GOALS

Completing this course provides you with:

- A nationally recognised qualification at Certificate IV level
- The opportunity to become a Food Safety Auditor in NSW by completing 3 speciality units
- A strong pathway to continue your study and enhance your career opportunities

GROW YOUR CAREER

Take your career further with the:

- Diploma of Laboratory Technology

Career opportunities:

- Food technologist
- Production line manager
- Quality systems coordinator

- Food safety systems officer
- Product development team member
- Environmental systems officer (food processing)

CAMPUS	STUDY MODE	START DATE	DURATION	MAX FEE IF ELIGIBLE FOR SUBSIDY	HOURS PER WEEK
Ultimo	Full Time, On campus	19 Jul 2022	36 weeks	\$3,240.00	20