

**“Work experience
really opens your mind”**

Diane Wheatley:

Student, Diploma of Food Science and Technology
Country – Australia



What I love about my course

I've always enjoyed the food industry but not necessarily cooking food, or the hours involved in hospitality. I really like learning about the nutritional benefits of food and the science and technical aspect so this course has been really interesting for me.

What surprised me about my course?

When I first started I was a little unsure about the course, but after I did work experience in the second year I was a lot more confident. I could see where my career path would go. Work Experience really opens your mind. I'm still doing it now at Asia Pacific Blending. We do dry blending for companies like Cadbury, Nestle, Big M, Body Ripped and Tony Fergusson. Most of our products are milk or protein based so I do a lot of product development.

Words of wisdom

You need to have a creative mind for product development, but you also need to have strong scientific knowledge. The first year of this course can be a bit overwhelming but once everything comes together, it is really worth it. The industry is not very well known, but that is a good thing because there are lots of work opportunities.

What the future holds

I can see myself working in product development for a big company. I would love to invent something that is really fantastic and earns me millions of dollars!

Food Science and Technology

There has never been a better time to join the growing food processing industry, with increasing demand for skilled workers. The Institute's food processing courses will give you the diversity of skills you need to find the right job in either food science and technology or confectionery manufacturing.

Qualified graduates can pursue a variety of roles in food production, quality control, research and development or in a laboratory. William Angliss Institute trains students in the important areas of food processing, safe food storage, increasing shelf life and the increasingly important area of nutritional value determination.

If you're after a technical position in the food processing industry, this course could be for you. Successful graduates can pursue roles such as production supervisor, laboratory assistant, quality control officer, production manager, or research and development officer.

You will be trained in the concepts of best practice for processing and storing foods safely, to increase shelf-life and to retain colour, flavour and nutritional qualities.



Culinary – Patisserie Cookery Course Information Guide

CRICOS Course Code	NTIS Code	Course/Qualification Title	Duration	Semester Tuition Fee	Total Course Fee	Intakes
064207M	21616VIC	Certificate IV in Food Science and Technology	1 year	A\$6,600	A\$13,200	Feb, July
064639J	21617VIC	Diploma of Food Science and Technology	2 years	A\$6,600	A\$26,400	Feb, July
Food Science and Technology - Confectionery Manufacturing Course Information						
064640E	21616VIC	Certificate IV in Food Science and Technology – (Confectionery Manufacturing)	1 year	A\$6,600	A\$13,200	Feb, July
064737G	21617VIC	Diploma of Food Science and Technology – (Confectionery Manufacturing)	2 years	A\$6,600	A\$26,400	Feb, July

Certificate IV in Food Science and Technology



Year One

This qualification gives you a broad knowledge base in the areas of: food safety, nutrition, food packaging, basic food preservation methods, sensory analysis, quality management, basic microbiology, chemistry, water and waste management, occupational health and safety, data analysis and the basic technologies applied in the production of meat and dairy, fruit and vegetable, fish and seafood and poultry and egg products.

Diploma of Food Science and Technology



Year Two

This qualification gives you an in-depth knowledge base in: product recalls, sampling and testing, statistical analysis of data, marketing, process control, application of food additives, and the basic technologies applied in the production of cereal products, nuts and pulses, fats, oils and beverages. Confectionery manufacturing and food product development are provided as major areas of practical application.



POSSIBLE CAREERS:

Our Food Processing courses could lead you to positions such as:

- production supervisor
- confectioner
- food technologist
- quality assurance manager
- production manager
- research and development officer
- laboratory assistant
- factory manager
- operations manager.

You might work in businesses like:

- processed food manufacturers
- confectionery manufacturers
- chocolate/confectionery boutique stores.



Diploma of Food Science and Technology (Confectionery Manufacturing)

One could easily be convinced that confectionery is the divine gift of a higher being. Let's take chocolate for instance, it has been mythologised many times over and has even found its way into worldwide religious celebrations in the form of Easter Eggs. What many people don't realise is that confectionery has a very scientific nature. The development of marshmallow, honeycomb and rock candy is not magic, but the result of scientific experimentation.

There are many skills to learn on your way to becoming a Confectionery Manufacture Specialist and William Angliss Institute has an industry based course to guide you to your future career. A qualified graduate of this course may find employment in a variety of fields including production, quality control, research and development, laboratory assistant or as a small business owner.

Certificate IV in Food Science and Technology (Confectionery Manufacturing)

CIV

Year One

This qualification gives you a broad knowledge base in subjects such as: food safety, boiled confectionery, chocolate refining and tempering, food packaging, hygiene and sanitation, nutrition, health and safety, water and waste management, food industry knowledge, workplace relationships, microbiology, chemistry, chocolate depositing, panning and enrobing sugar and chocolate, database management and food preservation methods.

Diploma of Food Science and Technology (Confectionery Manufacturing)

Dip

Year Two

This qualification gives you in-depth knowledge of: product recalls, sampling and testing, sensory analysis, statistical analysis of data, process control, marketing, application of food additives, production of chocolate products. Problem solving in production and food product development are provided as major areas of practical application.

