



NATIONAL CENTRE FOR
DAIRY EDUCATION
-AUSTRALIA-



Dairy Science and Technology Educational Programs

The NCDEA Diploma program

The educational emphasis of the Certificate IV and Diploma of Food Science and Technology is to achieve a depth of knowledge and practice in food technology that leads to demonstrable outcomes in the factory and company site. These modular programs address critical industry issues in achieving higher level dairy food science and technology training.

The programs are designed to:

- Provide a foundation in science and technology to support the study of food specific subjects.
- Enhance the product specific expertise and operational skills of students (particularly higher level product manufacture mastery – combining facets of current research; international standards & directions; topic area networking; and leading edge developments).
- Develop performance improvement capability of students in industry.
- Develop future industry management staff.
- Provide an efficient and effective educational delivery model.

Many subjects in each level are offered as “stand alone” programs. Interested students and industry staff can enrol and complete these subjects, and potentially build to the Diploma qualification with accumulation of skill sets. For example, the Dairy Production Streams offer industry personnel an opportunity to develop, improve or revise their knowledge of a specialised product area.

About the program

The NCDEA Certificate IV and Diploma programs are delivered from the Gilbert Chandler Centre (Werribee) across 3 levels:

Level 1: Food Science & Technology Foundation

This level introduces students to the dairy/food industry and a broad range of food technology principles with particular emphasis on dairy processing. It provides foundation studies in science and technology that will underpin the next tier. Subjects include The Food Industry; Information Technology; Microbiology; Chemistry; Food Spoilage and Preservation; and Food Quality.

Level 2: Dairy Food Science & Technology Foundation

This level develops the science and technology of food and dairy product manufacture with studies in dairy engineering; dairy chemistry; dairy microbiology; and dairy food manufacture.

Level 3: Food Production Streams

Streams are focused studies of dairy product manufacture, the dairy science of products and processes, and builds on the foundation science and technology of food and dairy. Mandatory production streams relate to Manufacturing and Management Systems, Liquid Milk Products; as well as Risk Management. Study focuses on specific dairy production streams, including:

- Concentrated and Dried Dairy Products.
- Milk Fat Products.
- Industrial Cheese and/or Specialty Cheese.
- Fermented & Dairy Desserts.

A Dairy Applications Project is a part of each student’s final year program. This is a workplace-based application of learning from the specific production stream subjects, and focuses on identifying and achieving industry workplace improvements.

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How is the course delivered?

The course is provided in a “facilitated-delivery” mode, which utilises a number of different techniques to support student learning and progression. Subjects are provided through a combination of block release and on-line delivery over the internet through the NCDEA Dairy Virtual Campus (Dairy VC), utilising email, webinars, SMS, web conferencing, podcasts and telephone contact. Students are provided with electronic files of Primary Resources as a base for their study, and progression through the topic areas will be facilitated by e-delivery. Each subject is supported by multimedia based web pages designed to lead the student through their study. Email, phone and fax and communication with teaching staff and within the student cohort continues throughout the study periods and are essential aspects of the program delivery.

Some subjects require a block release attendance at Werribee. Learning in subjects such as Dairy Chemistry, Dairy Engineering and Dairy Microbiology is improved through direct face to face learning on campus at block release weeks, scheduled across the program period. Practical exercises in the laboratory and pilot factory are requirements of most subjects. Each level requires four single week blocks, depending on elective selections, spread across the calendar year. Workplace based on-line webinars are also an essential part of student learning.



Course Duration and Structure

The Diploma of Food Science and Technology program is delivered part-time over three years. Students may exit the program after completing approximately 3 months of the Level 2 studies with a Certificate IV in Food Science and Technology. Most levels require up to four one-week attendances at the campus, spread across the calendar year. Each level is delivered over a one year period, so students may complete the Diploma in three years.

Study can be considerably reduced where students utilise Recognition of Prior Learning (RPL) to achieve advanced standing in the two Foundation programs and the Dairy Production Streams. Students with VCE (year 12) studies in appropriate subjects can expect significant advanced standing. There is also scope for RPL for students with skills derived from experience in the industry or related areas. Companies can arrange for enterprise specific skills and knowledge to be recognised towards the Diploma of Food Science and Technology.

Industry support

A well planned company support strategy is essential for industry based student’s success. Site and company support for the student should encompass resource provision (internet access; physical resources; workplace information; production area experience; access to experienced personnel; etc); structured mentoring and tutoring; scheduled release for blocks; and easy access visits from NCDEA staff. This support will enhance the success of the student.

Enquiries

For course enquiries contact:

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Fees

Students may be eligible for State Government subsidised training depending on prior qualifications, age and term address. Tuition fees for all government subsidised training vary according to the course category or level. The maximum fee is currently \$1250 to \$2000 per year, depending on the study level. Non-eligible students may enrol on a fee-for-service basis, or may be eligible for exemption.

Please contact the campus for more information at www.ncdea.edu.au or call 1300 0 NCDEA (1300 0 62332)