

Higher Nitec in Applied Food Science

HF3FS

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3 month IA Duration

FD43008FPE

1. Perform cleaning and housekeeping
2. Maintain personal hygiene in food industry
3. Perform quality inspection
4. Perform proper waste disposal and management (food, chemical, etc)
5. Comply with workplace safety and health requirements
6. Carry out operation using suitable equipment and tools safely
7. Carry out corrective and/or preventive actions (e.g., inform supervisor when non-conformance is found)
8. Follow SOPs to perform tasks
9. Maintain professionalism and good work ethics
10. Perform proper record keeping

HF3FS, HF2FS, HFXFS

Higher Nitec in Applied Food Science

Specialisation / Option: Laboratory

6 month IA Duration

FD53005FPE-1|FD53006FPE-1

1. Perform cleaning and housekeeping
2. Maintain personal hygiene in food industry
3. Carry out process and food products/materials/ingredients monitoring using established procedures.

4. Perform proper waste management (food, chemicals, etc.)
5. Comply with workplace safety and health requirements
6. Operate laboratory/processing/packaging equipment in accordance with established procedures (which could include calibration)
7. Carry out corrective and/or preventive actions (e.g. inform supervisor when non-conformance is found)
8. Interpret relevant workplace documents:
 - Work instructions
 - Risk assessment forms
 - Safety data sheets
 - Company safety policies
9. Maintain professionalism and good work ethics
10. Carry out logging and documentation (of findings, observation, data, inventory level etc.)
11. Maintain Good Laboratory Practice (GLP)
12. Prepare samples for analysis
13. Prepare chemical reagents, solutions and media for the conduct of quality tests
14. Interpret test results with reference to legislative and regulatory requirements

HF3FS, HF2FS, HFXFS

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Specialisation / Option: Food Service Operations

6 month IA Duration

FD53005FPE-2|FD53006FPE-2

1. Perform cleaning and housekeeping
2. Maintain personal hygiene in food industry
3. Carry out process and food products/materials/ingredients monitoring using established procedures.
4. Perform proper waste management (food, chemicals, etc.)

5. Comply with workplace safety and health requirements
6. Operate laboratory/processing/packaging equipment in accordance with established procedures (which could include calibration)
7. Carry out corrective and/or preventive actions (e.g. inform supervisor when non-conformance is found)
8. Interpret relevant workplace documents:
 - Work instructions
 - Risk assessment forms
 - Safety data sheets
 - Company safety policies
9. Maintain professionalism and good work ethics
10. Carry out logging and documentation (of findings, observation, data, inventory level etc.)
11. Handle customers' request
12. Respond to customers' enquiries
13. Display merchandise for sale
14. Handle sale and cash transaction
15. Promote products and services to customers

HF3FS, HF2FS, HFXFS

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Specialisation / Option: Food Production / Processing

6 month IA Duration

FD53005FPE-3|FD53006FPE-3

1. Perform cleaning and housekeeping
2. Maintain personal hygiene in food industry
3. Carry out process and food products/materials/ingredients monitoring using established procedures.
4. Perform proper waste management (food, chemicals, etc.)

5. Comply with workplace safety and health requirements
6. Operate laboratory/processing/packaging equipment in accordance with established procedures (which could include calibration)
7. Carry out corrective and/or preventive actions (e.g. inform supervisor when non-conformance is found)
8. Interpret relevant workplace documents:
 - Work instructions
 - Risk assessment forms
 - Safety data sheets
 - Company safety policies
9. Maintain professionalism and good work ethics
10. Carry out logging and documentation (of findings, observation, data, inventory level etc.)
11. Prepare or collect materials/ingredients for checking and/or production

HF3FS, HF2FS, HFXFS

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Specialisation / Option: Urban Farming

6 month IA Duration

FD53005FPE-4|FD53006FPE-4

1. Perform cleaning and housekeeping
2. Maintain personal hygiene in food industry
3. Carry out process and food products/materials/ingredients monitoring using established procedures.
4. Perform proper waste management (food, chemicals, etc.)
5. Comply with workplace safety and health requirements
6. Operate laboratory/processing/packaging equipment in accordance with established procedures (which could include calibration)
7. Carry out corrective and/or preventive actions (e.g. inform supervisor when non-conformance is found)

8. Interpret relevant workplace documents:

- Work instructions
- Risk assessment forms
- Safety data sheets
- Company safety policies

9. Maintain professionalism and good work ethics

10. Carry out logging and documentation (of findings, observation, data, inventory level etc.)

11. Set up urban farming systems

12. Prepare materials for harvesting/ packaging

13. Perform harvesting and post harvesting procedures