Earn and Learn Programme
Advanced Diploma in Applied Food Science

About the course
- Deepens the existing knowledge and skills of participants in the areas of Food Product Innovation, Food Processing and Food Safety & Quality Management
- Participants will be employed in the food industry as full-time employees while studying part-time
What you’ll learn

This course consists of 3 Post-Diploma Certificates (PDC)

**PDC1: Food Product Innovation**
- Food Product Design
- Consumer & Sensory Studies
- Food Legislation

**PDC2: Food Processing**
- Sustainable Food Manufacturing
- Applied Food Packaging
- Food Operations Management

**PDC3: Food Safety and Quality Management**
- Applied Food Analysis
- Advanced Food Microbiology
- Food Safety Management System
- Capstone Project

Who should attend?

Fresh full-time polytechnic graduates from relevant fields who wish to deepen their technical skills in the food industry.

How to apply?

www.pace.sp.edu.sg/naafs

Course Duration

600 hours (1.5 years)

With SP, it’s So Possible

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**Professional & Adult Continuing Education (PACE) Academy**

Block T1A (Level 1)  
Singapore Polytechnic  
500 Dover Road  
Singapore 139651

Phone: 6772-1288  
Fax: 6772-1957  

Operating Hours:  
Mondays to Fridays - 8:30am to 8:00pm  
Closed on Saturdays, Sundays and Public Holidays.

The information printed is accurate at the time of printing (July 2017) and is subject to change without prior notice. Please check our website www.pace.sp.edu.sg for the latest updates.