



Certificate III in Laboratory Skills (Food & Wine)

MSL30122



The Certificate III in Laboratory Skills (Food and Wine) is an entry-level vocational qualification designed for people working or seeking work in food, beverage and wine laboratories. Graduates typically work under supervision, following established laboratory procedures to collect samples, conduct basic tests, record results and maintain safe laboratory environments.



In- Person Delivery

Hands-on training in our purpose built facilities for one day per week over 12 months.



Workplace Experience

Students gain real world experience through hands-on tasks.



On Track for QCE

Earn eight QCE credit points upon successful completion of the qualification & tertiary rank of 68 for university entrance.



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Cost TBC

Certificate III in Laboratory Skills (Food & Wine)

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This certificate develops practical laboratory skills used to support routine testing, quality assurance and production monitoring in industries such as food processing, wineries, breweries, agriculture and manufacturing.

Course Components:

- **BSBWHS311** Assist with maintaining WHS standards
- **MSL924** Perform and record routine measurements
- **MSL943** Maintain the laboratory workplace
- **MSL973** Participate in laboratory/field workplace safety

Plus 8 elective units as determined by RTO.

Delivered through a school-based RTO.

Career Pathways

- Laboratory Assistant
- Food Quality Assurance Assistant
- Winery or Brewery Lab Technician (entry-level)
- Production Technician (food or beverage processing)
- Sample Preparation Technician
- Quality Control Assistant

Further Training Pathways

- Certificate IV in Laboratory Techniques (MSL40122)
- Diploma of Laboratory Technology (MSL50122)
- Diploma of Food Science and Technology
- Certificate IV in Quality Auditing / Food Safety

