

Printed: 25 July 2022

Course Outline MSL40118 Certificate IV in Laboratory Techniques Specialisation - Food

Student Name			
Qualification	MSL40118 Certificate IV in Laboratory Techniques		
Packaging Rules	The following packaging rules apply for completion of this qualification: Total number of units = 15 • 5 core units • 10 elective units		
Entry requirements	To study this qualification with LTT students will need to: Have access to a computer and the Internet and have basic computer skills Have a good understanding of written and spoken English Prior to enrolment complete a LLN assessment and Pre-Training Review		
Overview of specialisation	This stream is suitable for laboratory technicians who may be working in a broad range of laboratory industries conducting general testing activities such as: food contents, additives and food containers They may undertake sample preparation, calibration, solution preparation, routine tests with multiple steps, data processing and interpretation of results		
Work placement requirements	This qualification is delivered in the workplace. These students are currently employed on a full time or part time basis. Any changes in the employment status must be reported to LTT. Upon completion of this qualification students may progress in the pathways stated below.		
Study Pathways	MSL50118 Diploma of Laboratory Technology MSL60118 Advanced Diploma of Laboratory Operations Note: MSL40118 Certificate IV in Laboratory Techniques or equivalent qualification is a prerequisite for MSL50118 Diploma of Laboratory Technology. MSL50118 Diploma of Laboratory Technology or an equivalent qualification is a pre-requisite for MSL60118 Advanced Diploma of Laboratory Operations		
Employment opportunities	Site and Laboratory workers		
Delivery method	☑ Face-to-face workplace delivery☐ Online	☑ On-the-job☐ Correspondence	
Duration / Amount of Training	Completion of the full qualification typically takes 12 - 18 months. Training duration may differ where eligible for Credit Transfer (CT) and or RPL (Recognition of Prior Learning). Credit Transfers (CT) for consideration must be indicated on this Course Outline and applied to the initial Training Plan once approved. Where RPL is being applied for a Skills Checklist must be completed and reviewed by an assessor to determine eligibility. Study, training and assessment is comprised of the following components: Face to face workplace delivery On-the-job activities and workplace observation Self-study and research Assessment work On-going follow-up support via email, phone		
Learning Resources	 Workplace implementation The following learning resources will be available absorb the required skills and knowledge required Training Plan Study Guide for each unit of competency Contextualised assessments for each 		
Assessment methods	 unit Knowledge Questions: Comprises of short Practical Tasks: E. g. written questions, creevidence, scenarios, field work and calculated 	eating checklists, written reports, workplace	



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Student Name

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Code	Title	C/E	СТ	Gap	
Work Health & Safety and Environment					
MSL944002	Maintain laboratory or field workplace safety	С			
MSMENV472	Implement and monitor environmentally sustainable work practices	Е			
	Laboratory Skills				
CHCDIV001	Work with diverse people	E			
MSL934007	Maintain and control stocks	Е			
	Sampling				
MSL953003	Receive and prepare samples for testing	С			
MSL954004	Obtain representative samples in accordance with sampling plan	Е			
	Data				
MSL924003	Process and interpret data	С			
	Calibration				
MSL904002	Perform standard calibrations	Е			
MSL934004	Maintain and calibrate instruments and equipment	С			
	Testing				
MSL973016	Perform aseptic techniques	Е			
MSL973019	Perform microscopic examination	E			
MSL974021	Perform biological procedures	E			
MSL974019	Perform chemical tests and procedures	E			
	Quality		_		
MSL934005	Contribute to the ongoing development of HACCP plans	E			
MSL934006	Apply quality system and continuous improvement processes	С			
	Other Units of Competency to consider for Credit Transfe	er	T		
Student 's Decla	ration				
☐ I confirm that a explained and un	ill assessment tasks and requirements to achieve competencies for the derstood by me.	his qualifi	ication hav	/e been	
For Credit Transf					
☐ I have provided LTT with appropriate documentation (certification and or Unique Student Identifier (USI) Transcript) to evidence eligibility for Credit Transfer.					
	LTT permission to view my USI Transcript or contact relevant certify	/ina oraa	nisation(s)) for the	
purpose of verifying Credit Transfer documentation.					
Student Name					
Signature	Date				
RTO Judgement and Declaration					
☐ I declare that I have verified all required certification documentation supplied as legitimate, true and correct.					
RTO Signature	Date				



Course Outline MSL50118 Diploma of Laboratory Technology Specialisation – Diploma of Laboratory Technology (Food)

Student Name			
Qualification	MSL50118 Diploma of Laboratory Technology		
Packaging Rules	The following packaging rules apply for completion of this qualification: Total number of units = 15 5 core units 10 elective units		
Entry requirements	To study this qualification with LTT students will need to: Hold a Certificate IV in Laboratory Techniques or a relevant Certificate IV or higher-level qualification in a relevant science discipline or can demonstrate equivalent skills and knowledge in a relevant science discipline to any of the above qualifications Have access to a computer and the Internet and have basic computer skills Have a good understanding of written and spoken English Prior to enrolment complete a LLN assessment and Pre-Training Review		
Overview of specialisation	This stream is suitable for laboratory technicians who may be working in a broad range of laboratory industries conducting general testing activities such as: food contents, additives and food containers They may undertake sample preparation, calibration, solution preparation, routine tests with multiple steps, data processing and interpretation of results		
Study Pathways	MSL60118 Advanced Diploma of Laboratory Operations NOTE: MSL50118 Diploma of Laboratory Technology or an equivalent qualification is a pre- requisite for MSL60118 Advanced Diploma of Laboratory Operations		
Employment opportunities	Site and Laboratory Technician		
Delivery method	☑ Face-to-face workplace delivery☐ Online	☑ On-the-job☐ Correspondence	
Duration / Amount of Training	Completion of the full qualification typically takes 12-18 months. Training duration may differ where eligible for Credit Transfer (CT) and or RPL (Recognition of Prior Learning). Credit Transfers (CT) for consideration must be indicated on this Course Outline and applied to the initial Training Plan once approved. Where RPL is being applied for a Skills Checklist must be completed and reviewed by an assessor to determine eligibility. Study, training and assessment is comprised of the following components: Face to face workplace delivery On-the-job activities and workplace observation Workplace implementation • Workplace implementation		
Learning Resources	The following learning resources will be available absorb the required skills and knowledge required. Training Plan Study Guide for each unit of competency Contextualised assessments for each unit		
Assessment methods	Knowledge Questions: Comprises of short Practical Tasks: E. g. written questions, creevidence, scenarios, field work and calculate.	eating checklists, written reports, workplace	



Course Outline

Course Outline MSL50118 Diploma of Laboratory Technology Specialisation – Diploma of Laboratory Technology (Food)

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Code	Title	C/E	СТ		
Communication/Organisation					
MSL915003	Provide information to customers	E			
MSL915004	Schedule laboratory work for a small team	E			
	Data				
MSL924003	Process and interpret data	С			
MSL924004	Use laboratory application software	С			
MSL925004*	Analyse data and report results (∞MSL924003)	С			
	Calibration				
MSL934004	Maintain and calibrate instruments and equipment	С			
	Testing				
FBPFST4004	Perform microbiological procedures in the food industry	Е			
MSL974019	Perform chemical tests and procedures	E			
MSL974020	Perform food tests	E			
MSL975038	Conduct sensory analysis	E			
MSL975040*	Apply routine chromatographic techniques (∞MSL974019)	Е			
MSL975047*	Apply complex instrumental techniques (∞MSL974019)	Е			
MSL975048*	Apply routine spectrometric techniques (∞MSL974019)	Е			
MSL975050*	Perform food analyses (∞MSL974020)	Е			
	Quality				
MSL935007*	Monitor the quality of test results and data (∞MSL924003)	С			
Other Units of C	ompetency to consider for Credit Transfer				
Student 's Decla	ration				
☐ I confirm that all	l assessment tasks and requirements to achieve competencies for this qualification	have been	explained		
and understand by	me.				
For Credit Transfe	r:				
☐ I have provided LTT with appropriate documentation (certification and or Unique Student Identifier (USI) Transcript) to evidence eligibility for Credit Transfer.					
☐ I hereby grant LTT permission to view my USI Transcript or contact relevant certifying organisation(s) for the purpose of verifying Credit Transfer documentation.					
Student Name					
Signature	Date				
RTO Judgement and Declaration					
☐ I declare that I have verified all required certification documentation supplied as legitimate, true and correct.					
RTO Signature	Date				