Associate Degree in Applied Science

specialising in

FERMENTATION SCIENCE AND SEPARATION PROCESSES

LIVE. LEARN. DO.
Would you love to work with innovative biotechnology industries such as brewing, winemaking and fermented food?

The Fermentation Science and Separation Processes specialisation will provide students the opportunity to learn about Tasmania’s innovative industries within the food and beverage (beer, cider, wine, whiskey, gin, cheese and other fermented foods) and premium bio-industries (essential oils, seaweed based fertilisers, poppies, pyrethrum and biodiesel).

Learn from Tasmania’s leading producers.

Specialisation subjects such as applied microbiology, applied chemistry and applied biology are integrated with core subjects such as applied maths, quality management, sustainability and technology & innovation. In the second year, students may choose additional elective subjects depending on their areas of interest.

Gain hands-on experience in a diverse range of exciting Tasmanian industries.

Opportunities for students specialising in Applied Science (Fermentation Science and Separation Processes) include brewing, wine making, fermented food and drink product manufacture, distillation, alkaloids, biodiesel, biotechnology, pharmaceuticals, forensics, essential oils and water treatment.

AARON’S STORY

STUDENT, ASSOCIATE DEGREE IN APPLIED SCIENCE

“I’ve wanted to study science for a long time but have had very limited options due to the fact I was working full time and living in Burnie.

When the Associate Degree came up it was the perfect way to study in the field I wanted to and maintain my lifestyle.

Ideally, I’d like to move up into a quality management type role at work or maybe a research and development role, as I really enjoy all the science behind what we do.”