

PO.Box 2092, Nerang MDC, Qld, Australia, 4211 Phone: 07 5562 1088 Fax: 07 5562 1099 Email: admin@acs.edu.au Web: www.acs.edu.au PO.Box 4171, Stourbridge, DY8 2WZ, UK Phone: 0800 328 4723 (UK only] Int, Phone: +44 1384 444718 Email: admin@acsedu.co.uk Web: www.acsedu.co.uk

Media Release

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ACS Releases New Course-Food Processing & Technology

ACS Distance Education have recently written and released a new course- Food Processing and Technology.

The food industry is a vital part of the world's economy. Food products are necessary to life, and advancements in food technology can improve nutrient density and delivery, lower cost, and provide nourishment to communities all over the world.

Food is generally divided into two categories – processed or preserved, and fresh. While there are development processes for fresh food, such as the development of new fruit strains, a significant amount of new food development is in the processed and packaged space. Sometimes, this is as simple as repackaging a fresh food, such as offering green beans in a ready-to-cook format. More often, though, it's developing a more complex processed or packaged product that meets a consumer need.

New product development is an important part of any food business, from a small family business through to large corporations.

Without products – and new products – to bring to market, business growth is more likely to stagnate. Most companies use a staged approach to product development.

Being informed and knowledgeable about how to produce new products is just as crucial as is creating products that have market value. This course provides a foundation for developing those new products better, and minimising all types of risks along the way from product quality risks to health and business risks.

This course covers the following lessons:

- Overview -Scope and Nature of Food Processing Industry
- The Role of Nutrition in New Product Development
- Chemical Processing, Preservatives and Additives
- Thermal Food Processing, Pasteurisation and Microwave Cooking
- Managing Health Claims and Other Statements
- Developing New Food Products (including Marketing)
- Packaging, Labelling and Storage
- Legal, Policy and Management
- Developing a New Product Problem Based Learning (PBL) Project

For more information on the Food Processing and Technology course, please visit our website: <u>https://www.acs.edu.au/courses/food-processing-and-technology-721.aspx</u>

If you have any queries or would like to arrange an interview or a review copy of this eBook, please call or email the ACS head office on the Gold Coast on (07) 5562 1088 and ask for our Media and Marketing Officers (admin@acs.edu.au). **About ACS Distance Education** ... Established in 1979, ACS Distance Education is a leading Australian Distance Education provider and eBook publisher offering over 600 courses via correspondence, online or on CDs and over 100 eBook titles. The Institution has offices in Australia and the United Kingdom and has Affiliates in Australia, Philippines, Singapore, UK, New Zealand, France and Ireland. ACS has educated thousands of students, many of whom have gone onto successful employment, both in industry or in their own businesses.