

## Work Based Learning (WBL) Placement Description

### Host Details

<b>Host Organisation</b>	SPC Operations Pty Ltd
<b>Placement Title</b>	Food Technology/Nutrition Assistant
<b>Placement Location</b>	Hybrid
<b>Address (if onsite)</b>	7-9 George Young Street, Auburn, NSW 2144
<b>Primary Supervisor Name</b>	Serife Uzal
<b>Position Title</b>	Senior Food Technologist
<b>Host Organisation Website</b>	www.spc.com.au

#### **Host Organisation Background:**

SPC is a large manufacturer of fruit, tomatoes and frozen ready meals with over 100 years in operation.

SPC Care is dedicated to providing better care through nutrition, meeting the needs of every vulnerable individual in care and the institutions that support them.

This role will be based out of our Kuisine Co frozen ready meals site in Auburn, NSW and the successful individual will have an opportunity to contribute to the creation of high quality, enjoyable nutrition and meals and care for vulnerable individuals.

### Placement Details

<b>Placement Semester/Term</b>	Semester 2
<b>Start Date</b>	29 <sup>th</sup> July
<b>End Date</b>	25 <sup>th</sup> October
<b>Days/hours per week</b>	
<b>Hours (total)</b>	100
<b>Placement Type</b>	Unpaid

*The host and successful student will have an opportunity to negotiate placement start and end dates, as well as days of the week that align to the Term or Semester dates that the student is enrolled in prior to commencing the placement.*

#### **Desired Course Discipline/Background**

##### **Preferred degree/areas of study:**

Enrolled in a relevant bachelor's degree specialising in Food Technology or Nutrition

#### **Key Duties and Responsibilities**

The purpose of this project is to help develop new and exciting meals for our direct-to-customer Good Meals Co range, as well as our hospital meals. The Food Technology/Nutrition Assistant will review the current range of meals to determine gaps or opportunities, set nutrition targets for specific consumer groups, develop up to 10 recipes, ensuring they meet those nutrition targets via FoodWorks nutrition software, and review the final product costing.

The student is welcome to come for a factory tour and to work onsite, however this role can also be performed fully remotely.

## Selection Criteria

### Essential:

- Understanding of food recipes and general understanding of nutritional dietary requirements
- Demonstrated ability to work as a team and independently
- Good verbal communication skills
- Expertise in computer software programs including Word, Excel, PowerPoint

### Desired:

- Passion for food

## Pre-Placement Compliance Checks & Requirements

- Police Check
- Working With Children Check (WWCC)
- Other (Please Specify)
- None

## Work Based Learning (WBL) – Subject Information and Requirements

<b>Subject Code</b>	LTU3IND
<b>Subject Information</b>	
<b>Subject Prerequisites</b>	<ul style="list-style-type: none"><li>• Completed 120 credit points of your degree</li><li>• Have 1 elective space in your course plan</li></ul>

## How to Apply

**Application Deadline: 22 May 2024**

### Application Instructions:

Please provide:

- CV/Resume
- Cover letter. Please address why you are interested in this placement opportunity.
- Apply through the following link: [Industry Placement Application Form, Careers and Opportunities, La Trobe University](#)

For help with your cover letter and resume - [Resumes and job applications, Careers and Opportunities, LTU](#)

*Thank you for considering a Work Based Learning Placement!*