

To support the upgrading of workforce in Singapore, the School of Chemical & Life Sciences is offering a series of SkillsFuture courses that will help you to acquire new and emerging skills and competencies.

Course Title & Description	Course Date	Duration (hours)	Total Fee (incl GST)
Automation & Digitalization in Food Manufacturing (CL1004) Participants will be introduced to current trends and various e-platforms that are used to improve productivity in the food manufacturing industry from automation in processing to inventory management.	Refer to course website	14 hours	\$353.10
Automation in Clinical Sciences (CL1000) In this module, the participants have the opportunity to understand how automation can assist in enhancing the workflow of a clinical lab to increase the accuracy of patients' medical result.	Refer to course website	14 hours	\$353.10
Current E-platforms in Sensory Evaluation (CL1006) Participants will learn various types of digital tools in analysing various food products and gathering information on product acceptability including online surveys and sensory related apps.	Refer to course website	14 hours	\$353.10
Introduction to Air & Water Pollution Control Analytics (CL1008) Participants will learn about air and water pollution, their sources, equipment & smart sensors used for in-situ and off-line monitoring.	Refer to course website	14 hours	\$481.50
Introduction to Pump Performance Analytics (CL1010) Participants will learn how to use common pump performance monitoring devices, such as vibration monitors and infrared sensors effectively, analyse data collected and predict timeline for preventive maintenance. They will also learn about the fundamentals of pump maintenance.	Refer to course website	14 hours	\$481.50
Overview of Sustainable & Renewable Energy Technologies for a Smart City (CL1082) Participants will learn about renewable energy technologies, how they work and the factors affecting performance.	Refer to course website	14 hours	\$481.50
Process Equipment Energy Efficiency (CL1011) Participants will learn how to analyse operating data to assess energy efficiency of common process equipment and equipped with an understanding of how to monitor and calculate equipment energy efficiency.	Refer to course website	14 hours	\$481.50
Create Healthy Ice Cream based on Food Science Knowledge in Food Pilot Plant (CL1245) Modern technology has made ice-cream-making more user-friendly. Get hands-on experience by using modern technology combined with Food Science knowledge to create ice cream that is friendly to diabetics in this course. In addition, you will learn to explore various digital resources to gain understanding on topics such as the functions of common ingredients used in ice cream, alternative sugar replacements and the ice cream manufacturing process.	Refer to course website	7 hours	\$278.20
Know Your Medicines: An Introduction to Tablet Testing (CL1246) In pharmaceutical industries, tablet testing employs various methods and the use of pharmaceutical analytic equipment. Get to perform the tests using industry-standard test methods and equipment, and understand the Good Manufacturing Practices (GMP) applicable to pharmaceutical industry.	Refer to course website	7 hours	\$278.20
Good Manufacturing Practices (GMP): What You Need to Know (CL1249) Good Manufacturing Practices (GMP) are the cornerstones that guide the manufacturing processes in various industries. GMP enable manufacturers to inbuild safety and quality into product manufacture and supply. Learn how GMP guidelines are weaved into the manufacturing and supply of products such as the food we eat and the products we apply on our skin. Learn about its history and evolution over the years, and also explore the roles played by regulatory bodies in ensuring compliance.	Refer to course website	7 hours	\$224.70
Technology in the war against diabetes (CL1297) Diabetes is on the rise globally. In this course, participants will learn about the latest technology in diabetes management. Topics such as novel blood glucose monitoring devices (eg: smartwatch) will be covered. In addition, participants will discover the various digital tools and platforms that may be used to provide better blood glucose monitoring and information on diabetic diet.	Refer to course website	7 hours	\$224.70

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E-platforms for nutritional information and meal planning (CL1298) In this digital age, there are a myriad of health apps available. Discover and analyse various digital e-platforms that help users to access information on nutrition and food labels. Participants will also learn about nutrition assessments and food selection for better meal planning to meet specific nutritional requirements or limitations.	Refer to course website	7 hours	\$224.70
Sanitisation technology and the management of infectious disease threat (CL1299) This course will cover an overview of utilizing technology on sanitation improvement to prevent infectious diseases such as Influenza infection, Hand-Foot-Mouth Disease and conjunctivitis. In addition, various informative digital resources on viruses and bacteria, different serotypes of infectious agents, herd immunity and how certain strains are more pathogenic will also be covered.	Refer to course website	7 hours	\$224.70
Understanding the immune system and how medication interacts with it (CL1300) This course will equip participants with a basic understanding of the immune system and how it can at times be the underlying cause of allergic reactions. Participants will learn about the things that can trigger allergic reactions, including common medications, and when to seek medical attention. Common medications to treat allergies, including off-the-counter medications, will be discussed.	Refer to course website	7 hours	\$224.70
Right Food with Right Medicine for Diabetes and Heart Patients (CL1301) This course will equip participants with knowledge on diet management and medication used for Diabetes Mellitus and heart conditions. Through classroom lecture and activities, participants will be able to understand the medication used and appropriate diet requirements to manage blood sugar and cholesterol level.	Refer to course website	7 hours	\$224.70
Functional food in human studies (CL1302) Functional foods can be considered to be those whole, fortified, enriched or enhanced foods that provide health benefits beyond the provision of essential nutrients (e.g., vitamins and minerals), when they are consumed at efficacious levels as part of a varied diet on a regular basis. The course aims to provide an overview on how to conduct human studies for functional food. The development of a study protocol will be addressed, including criteria for the selection of participants, treatments, and endpoints, randomization procedures, sample size determination, data analysis, and study interpretation.	Refer to course website	7 hours	\$224.70
Principles of Diagnostic Assays in Clinical Chemistry (CL1303) The majority of the routine tests carried out in clinical chemistry lab are automated. This makes it possible to process a large amount of samples. A skilled technician will need to be familiar with the equipment and how to run the test. However, training of how to run the tests rarely discuss the principles behind the tests and assays. In this course you will learn about the principles behind the photometry and electrochemistry-based tests performed in clinical chemistry diagnostic laboratories. The various types of immunoassays commonly performed in a clinical chemistry lab will also be discussed.	Refer to course website	7 hours	\$224.70

Course Fees Tables (Including GST)				
Program fee (unsubsidised)	\$224.70	\$278.20	\$353.10	\$481.50
SC < 40 yrs old (after funding)	\$67.41	\$83.46	\$105.93	\$144.45
SPR (after funding)	\$67.41	\$83.46	\$105.93	\$144.45
SC ≥ 40 yrs old (after funding)	\$25.41	\$31.46	\$39.93	\$54.45
SC employed by SME (after funding)	\$25.41	\$31.46	\$39.93	\$54.45

The courses are eligible for SkillsFuture credit.

Course Enquiry

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For more information, go to
<https://www.nyp.edu.sg/schools/sc/lifelong-learning.html> or scan:



For bill payment, please indicate reference as: CET(NRIC)(Course code). Example: CET1234567XCL1004