

A MASTERS degree may be the most common postgraduate qualification students obtain but there are other, shorter programs that can still provide the skills many workers need.

Macquarie University acting dean of business and economics Professor Kevin Jameson says experienced workers considering postgraduate education can often benefit more from doing a graduate certificate or graduate diploma program, most of which can be completed in a year.

"For somebody that might be 10 or 20 years into a career ... and are fine-tuning their career path and need that extra, specialised piece of education

in a particular area, often a graduate certificate or a graduate diploma is enough," Jameson says.

"It's all about being strategic and working out where you want to go in your career."

University of South Australia provost and chief academic officer Professor Allan Evans says about half of students enrolled in a masters program exit early with a graduate certificate or graduate diploma qualification.

"Often (those that exit) feel they have the knowledge that they wanted," Evans says.

"If you take nursing, for example, if you were looking to work in a mental health clinic or a clinical environment

"There's not many situations where you need a masters in nursing. The graduate diploma often is enough to allow people to do what they want."

"Only people that want to be involved in cutting-edge research in mental health would probably want to complete a masters (in nursing)."

Tyler Sims, 28, currently works as an engineer with BHP Billiton but wants to move

I was looking for a masters program to start with but the people in the finance team at work, who I was using to bounce ideas off of, suggested I didn't really need the masters to move into a finance-type role," Sims says.

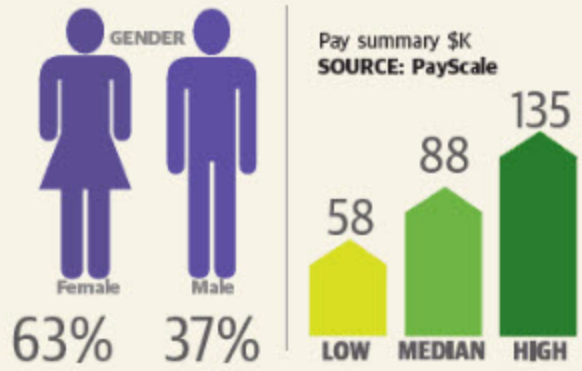
However, the study uncovered Sims' passion for finance and he subsequently enrolled in a masters in finance anyway – gaining credit for the work done through his previous study.

Workers without a bachelor degree but eight years of professional experience may be eligible to enter a graduate certificate, which can be used to complete a masters

TERTIARY COURSES

Second bachelor, graduate certificate, graduate diploma and masters degrees in finance or commerce, majoring in finance, can be studied at

\$11,000, while a graduate diploma can cost more than \$20,000 a year and a masters degree commonly costs more than \$20,000 a year to study. Postgraduate courses are rarely funded by Government.



RIGHT RECIPE: TAFE SA lecturer and chef Katie Otto (left) at Tasting Australia's 2016 Food in Aged Care Think Session with Maggie Beer.



Take care when cooking for seniors

A NEW short course will teach people the skills they need to be a chef in the aged care industry.

The TAFE SA course, which starts on June 15, will focus on modern nutrition and food preparation techniques cooks need to be able to provide balanced meals for older Australians living in care.

It was created by the Maggie Beer Foundation and TAFE SA because of an increasing need

to upskill cooks and caterers, who often are not trained to have older clients in mind when they prepare meals.

The course will be led by Katie Otto, who has worked at ACH Group as well as in the wider hospitality industry, over three five-hour sessions.

"As this population grows, there is likely to be an increase in the number of people living with complex conditions, with

complex care requirements," she says.

TAFE SA cookery lecturer and Barossa Valley local Jan Koerner approached Maggie Beer about how they could create a course and update those who work in the industry.

One of her main concerns is that those who have worked in aged care for years may take the "but that's how I've always done it" approach. She says

traditional approaches to food in many industries need a rethink.

"Government funding has helped the children's services sector in this way but until now the aged care sector's needs have not been addressed," she says.

The course will include tuition on texture-modified diets and how to cater for cultural or religious diets.