

TRAINING QUALIFICATION PROGRAM

INFORMATION AND APPLICATION PACKAGE

Submit to:

Accreditation Committee Food Processing Skills Canada 201-3030 Conroy Road Ottawa, Ontario K1G 6C2 Tel: (613) 237-7988

Toll Free: 1-877-963-7472 Fax: (613) 237-9939 Email: dpoulin@fphrc.ca



FOOD PROCESSING SKILLS CANADA – PROGRAM DESCRIPTION

Food Processing Skills Canada (FPSC) formerly known as the Food Processing Human Resources Council (FPHRC) is Canada's innovative solution to assist food and beverage manufacturers with the "skills and learning" side of their business. From understanding the people who make up this great industry, to the development of industry based training and competency standards, our goal is to have the most skilled and diverse workforce in the world!

We Are Committed to the Success of the Industry. Our vision is to "Educate, cultivate and empower an exceptionally skilled workforce for the food and beverage processing industry." Our wide variety of projects and materials provide national support for the industry to address human resources issues, as well as ensure Canadian processors are equipped with affordable learning tools, standards, and resources to face the future confidently. To this day, we stand as a top influencer and resource for the industry.

Communicating with food processors, every program is a direct result of responding to industry needs and requests. All training materials are reviewed and validated by food processing industry stakeholders, prior to being made available.

Food Processing Skills Canada relies on the patronage of its industry members to provide support, input and endorsement of its programs and services.

Member companies receive:

- priority, no-cost participant placement in workshop evaluations;
- an opportunity to assist with the establishment of national industry training programs;
- regular updates on industry developments and FPSC initiatives through FPSC newsletters and regional network
- · special member discounts on FPSC products and services; and
- a major voice regarding the future agenda of the FPSC, through its Board of Directors.

For more information contact:

Food Processing Skills Canada 201-3030 Conroy Road Ottawa, Ontario K1G 6C2 Tel: (613) 237-7988

Fax: (613) 237-9939 Email: jgriffith@fphrc.ca Web site: www.fpsc-ctac.com



PROGRAM DESCRIPTION

Food Processing Skills Canada (FPSC), on behalf of its industry partners and the educators serving the food processing industry, has developed a series of training courses. These courses have been developed to meet the specific needs of the industry in changing times; the courses respect the maintenance of voluntary national industry standards, as applicable.

The role of FPSC is to provide the resources necessary to assist trainers in meeting the industry's needs. FPSC provides the materials which include the participant and instructor guides, for each FPSC training course. FPSC training may be delivered through a network of qualified educational and training institutions, including community colleges, private trainers and the in-house training departments of industry employers.

Even though FPSC maintains an "arms length" arrangement with the delivery of its training courses, industry has asked FPSC to take steps necessary to ensure consistent quality and standards in this delivery. Accordingly, FPSC has developed the following process that will serve to identify and qualify those educational institutions, trainers and other organizations that have access to the facilities, equipment and personnel necessary to deliver these training courses.

FPSC has attempted to develop a thorough yet flexible accreditation process, a process that will allow for a wide variety of applications in a number of areas. This process recognizes the realities facing those that may wish to deliver FPSC training, and also acknowledges the needs of adult learners.

The qualification process developed by FPSC is relatively straight forward and economical. Those that wish to deliver FPSC courses are required to complete an application and a "self- audit" of the specific criteria for the particular course(s) in question.

FPSC's board of directors will appoint an accreditation committee to review the contents of each application and to recommend a specific course of action. The committee will make a specific recommendation to the FPSC board of directors who will:

- a) approve, for a one year period, the training institution and the individual trainer(s) for delivery of the course(s) or,
- b) approve, on a conditional basis and subject to further information, the training institution and the individual trainer(s) for delivery of the course(s) or,
- c) defer the approval pending a review of further information or clarification; including the possibility of "on-site" visits by an industry team or,
- d) decline the application to deliver FPSC training courses.



PROGRAM APPLICATION

The application and audit contains a number of key sections; each section details a predetermined set of requirements associated with the effective delivery of a course and maintenance of standards. The following pages make up the application/self-audit form. Organizations or individuals who wish to deliver any FPSC courses must complete the entire application and return it, by email or mail, to the FPSC office prior to any courseware being released to the trainer. Only those organizations or individuals who complete the entire form will have their applications considered.

The qualification period covered by submission of this application will be for one year; at the anniversary date of this application, a renewal of the application will need to be submitted. Granting of the qualification is subject to review, at any time during the period, subject to cause at the sole discretion of the FPSC.

Organizations that have their applications denied may appeal the decision, in writing, to the board of directors of the FPSC. The FPSC board of directors will have final determination as to the status of any application.

In addition to the satisfactory completion of this form, those organizations wishing to apply for qualification must provide the following to FPSC:

- Payment of amount specified as outlined in the application form.
- Executed agreement releasing FPSC from liability that may arise from the applicants delivery of FPSC training programs.
- Satisfactory proof of comprehensive liability insurance in a form acceptable to FPSC.
- Proof, as required, of relevant federal, provincial or municipal registration as an educational institution.
- An up to date resume or C.V. for each individual trainer included in the application.

Applicants should allow between 2 - 4 weeks for processing of the application; incomplete applications or those requiring clarification will delay processing.

Questions or concerns regarding the application process may be directed to the Accreditation Committee, attention to Dayna Poulin at 613-237-7988, or email: dpoulin@fphrc.ca.



Date Submitted: _	
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APPLICATION FORM

1. Organizational Info	 -	
	y Name	
Head Office Address		
City	Province	Postal Code
Phone	Fax	
Individual Completing A	Application	Title
Email	Website	
☐ Private traine☐ Employer (in-	Community College er/consultant	
Does your organization	provide community-based training?	□ Yes □ No
This application is to	deliver (please check one):	
☐ per FPSC course titl please indicate which c	e (\$1000 per year / per course) EMPLC ourse(s)	OYERS ONLY (in-plant training)
□ per FPSC course titl titles \$4,500 per year / please indicate which c		exception of Cannabis course
	ses (\$15 000 - \$20 000 per year)	



2. Facility and Equipment Information – General Application

a) Classroom training Please confirm (by checking the box beside each applicable point) that the following conditions or equipment requirements will be met: ☐ Classroom – stand alone room, providing appropriate lighting, climate control and sound conditions ☐ On-site restrooms, drinking water as well as access to refreshments ☐ Appropriate seating for each trainee as well as tables or desks to allow trainees to take notes ☐ White board or flipchart of size appropriate to room ☐ Laptop or computer connections ☐ Projector and screen ☐ Television, DVD ☐ Facility complies with local and provincial regulations relative to fire safety and health and safety requirements ☐ Facility carries adequate liability insurance coverage b) Instructional and Resources materials Please confirm (by checking the box beside each applicable point) that the following materials will be available for use: ☐ Instructor's Manual (for each course) and Resources as detailed ☐ Participant's Handbooks (for each participant) ☐ DVD's (if applicable) ☐ All additional instructional materials as prescribed in the instructor's manual of the

Instructional and resource materials specific to FPSC training courses must be sourced through the FPSC office. Other non-specific materials may be sourced through applicable channels.

In addition to the foregoing, FPSC courses have specific requirements relative to equipment and instructor qualifications. These requirements are outlined as an addendum to the main application form and must also be completed as part of the qualification process.

particular course being taught



1. Personnel Information – General Application

Training Management

Please provide the following info overall responsibility for the deli		al within your organization that has training.
Full Name		Title
Organization		
Address —		
City	Province	Postal Code
Phone	Fax	
Email		
FPSC, the employers and to the	equired by course particities employees themselves ed to use to assess the key	ipants is of significant concern to the s. Please indicate which method(s) of knowledge gained by the participants.
3. Quality Control Measures		
	ing standards. FPSC wil	I measures is an essential part of the II collect the data gathered relative to ng of the training courses.
Please indicate how you will m satisfaction with the courses.	neasure the quality of the	he training delivered and the overall
☐ On-site participation surv☐ Follow up email surveys☐ Other (please specify):	with participants and em	



<u>ADDENDUM</u>

Application to deliver FPSC Courses

Title of Courses: 1) Facility Please Confirm that the following materials will be on hand and available for use in the delivery of these courses. ☐ Instructor's Manual and Resources as detailed ☐ Participant's Handbooks (for each participant) ☐ DVDs (if applicable) ☐ All additional instructional material as prescribed in the instructor's manual 2) Instructor/Trainer Qualification a) Instructors or trainers delivering FPSC training must meet the following minimum qualifications: acknowledged expertise in the subject matter in question and / or the appropriate professional qualification, designation or degree and, ☐ a minimum of 2 years of appropriate work experience within the subject area and, ☐ have successfully completed a recognized course in instructional techniques (train the trainer) or can demonstrate competency in instructional techniques through experience b) List of Qualified Instructors Please provide the following information for all instructors / trainers (meeting the minimum qualifications listed in section 2 a) that will be delivering FPSC training. In addition to the completion of this section, the application for qualification must include an up to date resume or C.V. for each of the instructors included in the application. Please use additional pages to record instructors' qualifications as necessary.



Name	Title _	
Organization		
Address		
City	Province	Postal Code
Phone	Fax	(
Email		
Industry Specific Experience:		
Provide the title of FPSC cour	rses for which this instructor will deli	ver the training:
This instructor meets the mini	mum qualifications outlined in section	on 2 a − □Yes □No

- acknowledged expertise in the subject matter in question and / or the appropriate professional qualification, designation or degree and,
- a minimum of 2 years of appropriate work experience within the subject area and, have successfully completed a recognized course in instructional techniques (train the trainer) or can demonstrate competency in instructional techniques
- through experience



Name	Title _	
Organization		
Address		
City	Province	Postal Code
Phone	Fax	(
Email		
	rses for which this instructor will deli	iver the training:
This instructor meets the min	imum qualifications outlined in section	on 2a – □Yes □No

- acknowledged expertise in the subject matter in question and / or the appropriate professional qualification, designation or degree and,
- a minimum of 2 years of appropriate work experience within the subject area and, have successfully completed a recognized course in instructional techniques (train the trainer) or can demonstrate competency in instructional techniques
- through experience



Name	Title	9
Organization		
Address		
City	Province	Postal Code ————
Phone	F	ax
Email		
Industry Specific Experience:		
Provide the title of FPSC courses f	or which this instructor will de	eliver the training:
This instructor meets the minimum	qualifications outlined in sec	tion 2a − □Yes □No

- acknowledged expertise in the subject matter in question and / or the appropriate professional qualification, designation or degree and,
- a minimum of 2 years of appropriate work experience within the subject area and, have successfully completed a recognized course in instructional techniques (train the trainer) or can demonstrate competency in instructional techniques
- through experience



Name	Title	·
Organization		
Address		
City	Province	Postal Code
Phone	F	ax
Email		
Industry Specific Experience		
Provide the title of FPSC cou	urses for which this instructor will de	eliver the training:
This instructor meets the mir	nimum qualifications outlined in sec	tion 2a − □Yes □No

- acknowledged expertise in the subject matter in question and / or the appropriate professional qualification, designation or degree and,
- a minimum of 2 years of appropriate work experience within the subject area and, have successfully completed a recognized course in instructional techniques (train the trainer) or can demonstrate competency in instructional techniques
- through experience