



# Canadian Food Safety Readiness Program





# Food Processing Skills Canada in the Industry



"Educate, cultivate and empower an exceptionally skilled workforce for  
the food and beverage processing industry."



We act as a leader in delivering Skills information and training tools to support a safe and secure food supply and a viable and competitive food and beverage processing sector. Through the training and support provided by FPSC, Canadians can trust in the safety of their food. Our workers are at the leading edge of Food Safety!

**SKILLS LIBRARY FOR FOOD  
MANUFACTURING  
INDUSTRY**

**PROFESSIONAL DESIGNATIONS**



**CONNECTING AND  
COLLABORATING**



**TRAINING DEVELOPMENT**

**HR RESEARCH ON NATIONAL  
ISSUES**





# The Canadian Food and Beverage Processing Industry



# INDUSTRY AT A GLANCE



Employs 246,000+ workers and 100,000s more in related industries



Consists of 6,500 businesses and growing



Wages are \$25,000 - \$70,000+



Contributes 2% of Canada's Gross Domestic Product



Canada's largest manufacturing industry



Shortage of skilled workers

## What's brewing in the processing industry?



90% of businesses have less than 100 employees



Employs the most immigrant workers (27%) than any other sector



38 colleges & universities offering 94 programs



Food Safety is the most important training topic for employers



Canada ranked #1 in the world for food safety!



Recession-proof

# The 10 Canadian Food Processing Subsectors

## Grain & Oilseed

7,200 employees  
164 facilities



## Bakeries & Tortillas

37,625 employees  
1,747 facilities



## Fruit & Vegetable Processing

19,900 employees  
371 facilities



## Seafood Processing

27,600 employees  
681 facilities



## Meat & Poultry Processing

66,000 employees  
868 facilities



## Dairy Processing

22,200 employees  
454 facilities



## Animal Food

9,400 employees  
474 facilities



## Beverage Processing

28,500 employees  
728 facilities



## Sugar & Confectionary

9,200 employees  
260 facilities



## Ready-to-Eat & Other Foods

202,922 employees  
2,204 facilities







# CANADIAN LABOUR MARKET

## **The Canadian food and beverage processing industry is an important economic contributor to Canada**

- 🍁 The food and beverage processing industry is very diverse
  - 🍁 Exports are an important outlet for Canadian food and beverage products
  - 🍁 Food safety in Canada is recognized worldwide
  - 🍁 Canadian workplaces are culturally diverse and
  - 🍁 It is important to respect cultural differences
  - 🍁 We feed you, your family and all of Canada!
  - 🍁 There is a great need for skilled workers in all subsectors
- For example, the meat industry has a labour force shortage of 7,500!

# CANADA'S LARGEST MANUFACTURING EMPLOYER

REPRESENTING  
MANUFACTURERS OF:



MORE THAN **900,000** DIRECT AND  
INDIRECT JOBS

MORE THAN **6,000** MANUFACTURING SITES IN  
EVERY REGION OF CANADA



WE **CREATE  
JOBS** IN



WE  
ACCOUNT  
FOR **16.7%**



OF TOTAL MANUFACTURING  
JOBS ACROSS THE COUNTRY  
(more than auto & aerospace combined)

## HELPING GROW CANADA'S ECONOMY AND COMMUNITIES

OUR PRODUCTS  
ACCOUNT FOR **\$26.8 BN** IN CANADIAN  
EXPORTS (2014)

OUR INDUSTRY  
CONTRIBUTED **\$28.9 BN+** TO CANADA'S  
GDP (2015)

WE SHIP TO **190 COUNTRIES**

## WORKING TOGETHER



The global population will grow to

**9.6 BN** BY **YEAR 2050**  
requiring **70%** more food.

Canadian manufacturers will play a vital role in  
feeding the world with safe, high-quality products.

We are **committed** to working with the  
federal government to set a **bold strategy**  
for Canada's **food and beverage** industry.

TO FIND OUT MORE,  
VISIT [WWW.FCPC.CA](http://WWW.FCPC.CA)



Just how  
**BIG**  
are we?







# Job Opportunities within the Industry



Canada's Largest Manufacturing Employer



## Business & Administration

- ✓ Admin Assistant
- ✓ Human Resources
- ✓ Accounting
- ✓ Sales & Marketing
- ✓ IT
- ✓ Finance



## Food Safety

- ✓ Quality Control
- ✓ Lab Technician
- ✓ Food Technologist
- ✓ Auditors & Inspectors
- ✓ Food Safety Managers
- ✓ HACCP Professionals



## Logistics

- ✓ Buyers
- ✓ Shippers/Receivers
- ✓ Schedulers
- ✓ Inventory Workers
- ✓ Warehouse Workers
- ✓ Distribution Manager

### Areas of Work

View Competencies by Industry Job Functions

View All





## Food Production

- ✓ Machine Operators
- ✓ Packing Workers
- ✓ Butchers
- ✓ Fish Plant Workers
- ✓ Sanitation Workers
- ✓ Bakers



## Research & Development

- ✓ Food Scientists
- ✓ Chemical Engineers
- ✓ Researchers
- ✓ Nutritionist
- ✓ Chefs
- ✓ Flavourist



## Facility Maintenance

- ✓ Engineers
- ✓ Mechanics
- ✓ Plumbers
- ✓ Electricians
- ✓ Other Maintenance Worker

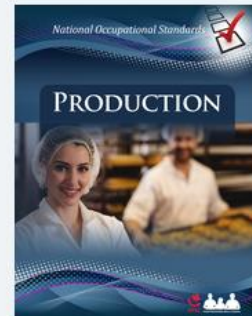
DASHBOARD OCCUPATIONS ASSESSMENTS

Search Library



Food Skills Library » Areas Of Work

Browse Areas of Work





# Wages

## Average Hourly Wages

The average work week consists of 35.5 hours

### Average Hourly Earnings

Employees paid on an hourly basis

Employees receiving salary

**\$18.62**

**\$30.68**



## Education Based Wages

Job	Average	Min	Max
Quality Assurance Manager 37 profiles	C\$69,665	C\$50K	C\$86K
Production Supervisor 34 profiles	C\$61,023	C\$42K	C\$78K
Human Resources (HR) Manager 27 profiles	C\$81,450	C\$56K	C\$96K
Plant Manager, Manufacturing 26 profiles	C\$95,449	C\$71K	C\$130K
Production Manager, Manufacturing 22 profiles	C\$71,701	C\$51K	C\$98K
Quality Assurance (QA) Technician 17 profiles	C\$41,872	C\$32K	C\$50K



# Canadian Food Safety Readiness Program



Open to all individuals who are **COMING** to Canada  
(Pre-Arrival) or **ALREADY** living in Canada

# Program Features

## Access to

- ✓ 21 Courses
- ✓ Electronic Certificates of Achievement Free upon Program Completion
- ✓ Online Training available 24 hours 7 days a week
- ✓ 45 days to complete
- ✓ Over \$10,000 CAD worth of training

## Canadian Issued Certificates

- ✓ Up to 12 official Canadian Certificates after program completion
- ✓ Official Transcript, detailing the skills you acquired in the program

## Transition Faster into Canadian Life

- ✓ A job increases the chances for an easier transition for you and your family to the Canada
- ✓ Optional professional job coaching & Mentoring (CAST)

## Top of the Recruiters' list

- ✓ Training in the skills that F&B companies need the most
- ✓ Live sessions with F&B processing employers





# Program Streams & Levels



## Introductory Stream

- ✓ Level I – Working in Canada Skills
- ✓ Level II – Basic Food Safety Skills

## Advanced Stream

- ✓ Level I – Working in Canada Skills
- ✓ Level II – Basic Food Safety Skills
- ✓ Level III – Technical Food Safety Skills

The program gives you the tools and skills needed for a successful career amongst Canadian Food and Beverage Manufacturing Companies



## Level I – Employability Skills

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1 hr

Employer & Employee Expectations

Workplace Essentials – Oral Communication

1 hr

1 hr

Workplace Diversity

Food Processing Safety & You!

1.5 hr

1 hr

Good Manufacturing Practices



## Level II – Basic Food Safety

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2 hr

Workplace Essentials – Thinking Skills

Food Spoilage & Food Safety

2 hr

1 hr

Food Safety Culture & You

Workplace and Industry Safety

2 hr

2 hr

Workplace Essentials – Job Task Planning

Workplace Essentials – Document Use

2 hr

3 hr

Allergen Management

National Sanitation Training Program

2.5 hr

1.5 hr

Interview Skills for Food Businesses





## Level III – Technical Food Safety

2 hr

Food Safety Culture for leaders, Supervisors and Management

Overview of Food Safety Management Systems and Certification Schemes

4 hr

5 hr

Fundamentals of Quality Assurance

Developing a HACCP System

6 hr

4 hr

Food Fraud & Authenticity

Managing Recall in a Wired World

3 hr

4 hr

Introduction to Internal Audit

# Time Commitment



STREAM	COURSES	HOURS	CERTIFICATES
INTRODUCTORY	14	26	5
ADVANCED	21	55	12

# Program Eligibility



The image shows two documents. The top document is a form from the Registrar of Canadian Citizenship, with a red circle around the 'File no.' field containing '0000000'. The bottom document is the homepage of the Centre for Canadian Language Benchmarks (CCLB), featuring the 'Literacy Placement TEST' and 'Batterie de tests de classement pour adultes moins alphabétisés'.

## Pre Arrival

- ✓ **Have** applied to come to Canada under different immigration classes such as:
  - Economic Immigrants:
  - Quebec skilled worker class,
  - Federal skilled trades,
  - Federal skilled worker program
  - Provincial nominee class
  - Canadian experience class.
  - Family Class
  - Refugees
  - Student
- ✓ **If you have** a Canadian Government issued Unique Client Identifier number (UCI). Please provide in the application. This number is found on all official documents received from Immigration, Refugees and Citizenship Canada (IRCC). It can be 8 or 10 numbers long (Example: 1111-2222 or 33333-44444).

## Post Arrival

- ✓ **Have** been living in Canada for 5 years or less.

## Must Have

- ✓ **Have** an English Canadian Language Benchmark (CLB), of Level 4 or higher. To be successful in this program, participants must be able to speak, read and write English at a minimum level 4 or higher. Applicants wishing to enter the Advanced stream of the program must have a minimum CLB level 7 or higher. Test your level here <https://clb-osa.ca/home>



# Technical Criteria

**The Canadian food and beverage processing industry is an important economic contributor to Canada**

**🇨🇦 Have a reliable internet connection and computer access**

This is an online program and involves daily use of a computer with a reliable internet connection.

**🇨🇦 Have a valid and current e-mail address**

Email will be our main form of communication; it is important that your email address is working properly and filled out correctly on the application form.

**🇨🇦 Have an electronic copy of a Government issued proof of identification**

Passport, Driver's License or Proof of Citizenship. Your identification will be used to verify and validate your application



# Application Process



## Application

[www.fpsc-ctac.com](http://www.fpsc-ctac.com)

- ✓ Legal Name
- ✓ Date of Birth
- ✓ Valid Email address



## Payment Link

You will receive an  
To proceed to payment



## Enrollment Form

- ✓ The process takes 20- 30 min
- ✓ Bring your Resume, Past Work Experience, Education, Professional Photograph



## Program

- ✓ Online Learning System
- ✓ Concentrate
- ✓ Consistency
- ✓ Engage

- ✓ Only individuals who satisfy all basic requirements, collected in the Program Application will receive the Enrollment invitation
- ✓ Individuals accepted into the program will receive a welcome email with information on their start date, their assigned stream, contact information and further instructions

# After Completing the Program

1

Continued access to the Food Safety Management Training Courses – 1 year

2

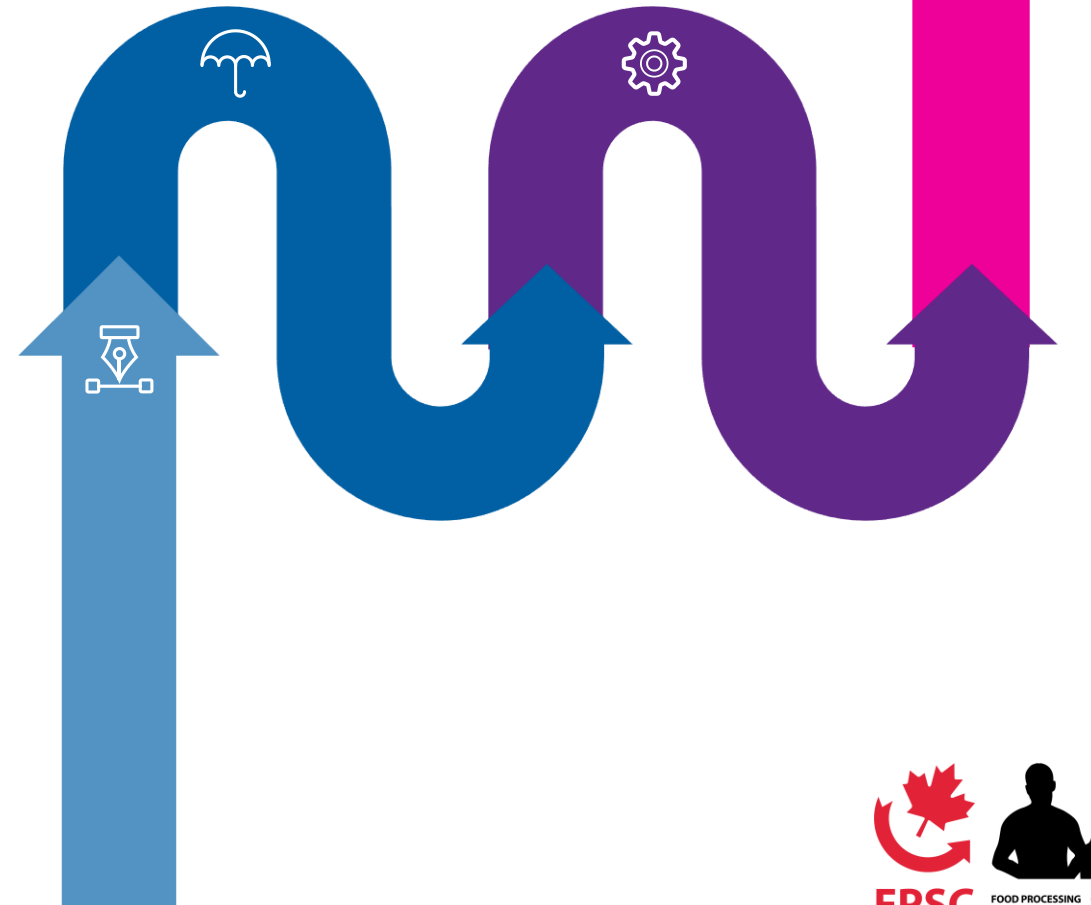
Interviews with Food Manufacturing Companies with optional access to professional job coaching (CAST)

3

Access to Extra courses on Job Searching Skills

4

Certificates and Official Transcript





- ✓ Context
- ✓ Career
- ✓ Connections



- ✓ Assessment
- ✓ Adaptation



- ✓ Summarize
- ✓ Skills
- ✓ Self



- ✓ Teamwork
- ✓ Techniques

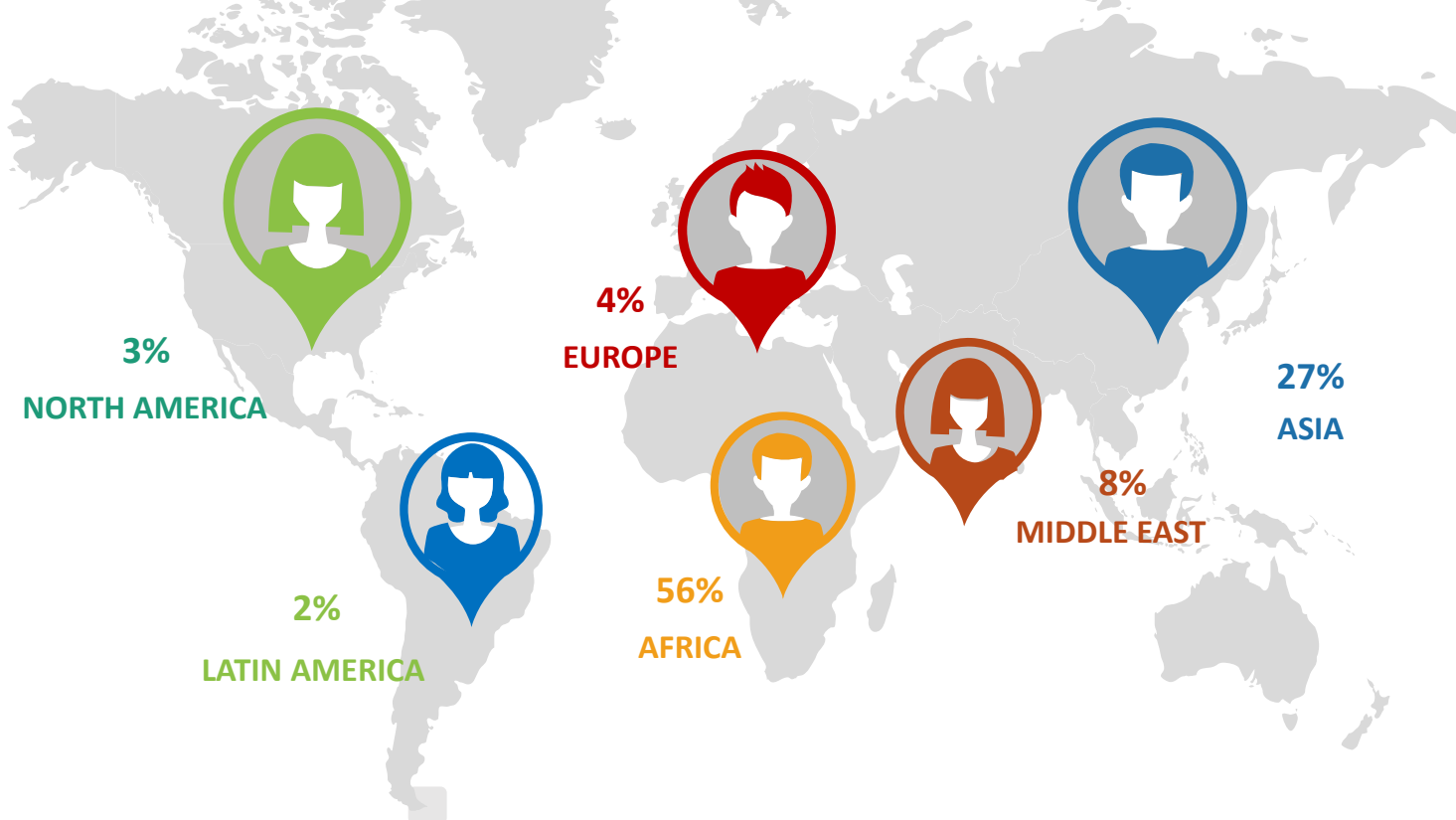
## Career Pathway Employers –Job Search - Strategies

The CAST method follows a series of incremental steps with key activities. This allows you to build your personal vision of your career pathway and overcome individual barriers or challenges to be successful in the Canadian Food & Beverage Industry.

# ABOUT OUR GRADUATES

## GRADUATES COUNTRY OF ORIGIN

*The PAFSMTP had 1300+ graduates from 2016-2019*



Nigeria, Algeria, Egypt, Morocco



Saudi Arabia, Iraq, United Arab Emirates



India, Philippines, Bangladesh



FOOD PROCESSING SKILLS CANADA  
COMPÉTENCES TRANSFORMATION ALIMENTAIRE CANADA



# Our graduates



ANUPRYA CHETAL MENDHE

- ❖ India
- ❖ Master of Science in Biological Systems Eng.
- ❖ Quality Assurance Technician
- ❖ FGF Brands



LEOLEAN NYLE DIAZ

- ❖ Philippines
- ❖ Master of Science in Food Safety
- ❖ Food Safety Program Specialist
- ❖ Saskatchewan Food Industry Development Center Inc



ANTHONY OHUNYON

- ❖ Nigeria
- ❖ Bachelor of Science Microbiology
- ❖ Quality Assurance Coordinator
- ❖ Organigram



ANNIECA EDWARDS

- ❖ Jamaica
- ❖ Bachelor of Science in Biochemistry
- ❖ Laboratory Technology Assistant
- ❖ Greenhouse Juice Co

# Our graduates

## WHAT ARE THE GRADUATES DOING?

84

graduates **participated in one or more interviews** with employers

54

interviewed with **food processing sector companies**

175

persons reviewed their resume following instructions to build a concise 2 pages documents

137

have participated in the exercise about interview techniques and have made job applications

54

graduates have **accepted positions** with employers

237

have participated in job placement services since April 2017



# Program Fees

## ADVANCED STREAM

**\$299** CAD

### INCLUDES

21 Courses  
12 Canadian Certificates  
Official Transcript  
55 Hours  
Online Training 24/7

**APPLY NOW**

## INTRODUCTOR Y STREAM

**\$225** CAD

### INCLUDES

14 courses  
5 Canadian  
Certificates  
Official Transcript  
26 Hours  
Online Training 24/7

**APPLY NOW**

### ★ Advanced Stream

This stream encompasses all 3 levels of the training program. It provides a high-level understanding of Food Safety, paired with practical development of leadership and supervisory skills for the Canadian workplace.

### ★ Introductory Stream

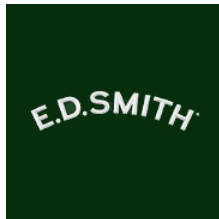
The Introductory Stream features the first 2 levels of the training curriculum; it covers all fundamentals food safety principles as well as essential workplace skills.

## C.A.S.T.

**\$99** CAD  
Complete Career  
Pathway Package

Additional Fee

# Our Industry





# Contact:



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Executive Director

1-613-237-7988 x 225

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**Cristina Osuna**

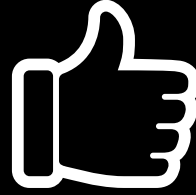
Canadian Food Safety Readiness  
Program

Project Administrator

Tel: 1-613-237-7988 x 229

[cosuna@fpssc-ctac.com](mailto:cosuna@fpssc-ctac.com)





# Thanks for Watching

## Canadian Food Safety Readiness Program



[www.fpsc-ctac.com](http://www.fpsc-ctac.com)

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