



A Food Processing Skills Canada Premier Program

STAC

Skills Training Atlantic Canada

Future Proofing the Food and Beverage Processing Workforce In Atlantic Canada.

JUST THE FACTS



Skills Training Atlantic Canada

(STAC) is a new program developed by Food Processing Skills Canada and partners to advance skills training in Atlantic Canada's food and beverage manufacturing workforce.

The program has three training streams:

1. New Hires & Seasonal Workers
2. Frontline Workers
3. Supervisors

Food and beverage manufacturers and related businesses in Nova Scotia, PEI, New Brunswick, and Newfoundland & Labrador are eligible to apply.

The first cohort for Supervisor training begins on **February 15, 2021**. Cohorts for New Hires & Seasonal Workers and Frontline Workers will follow shortly after.

Interested in learning more? Email dmcgowan@fpssc-ctac.com

Interested in registering your company? [Pre-register here.](#)

How does the program work?

- STAC provides comprehensive, online training to strengthen employee teams in Atlantic Canada, all at **NO COST**.
- Canada's Learning & Recognition Framework guides competency-based training and is validated as the industry's learning pathway.
- The STAC program will transform your workforce into confident digital learners through a blended learning approach that includes; onboarding, regular check-ins, goal-driven content, coaching, gamification and self-directed technical and social learning.
- Training is available for up to 20 participants per company.
- Curriculum includes courses in;
 - Essential skills such as *Numeracy* and *Working with Others*
 - Food Safety and technical and such as *Quality Assurance* and *Sanitation*
 - Operational and leadership skills including *Supervise Employee Performance* and *Monitoring Budget*
 - Emotional intelligence skills such as *Adaptability* and *Empathy* featuring the **Acahkos Program**. *The Acahkos Program is a goal-driven learning experience to build emotional intelligence and leadership development skills using coaching touchpoints.*
- Curriculum is aligned to 3 levels of the Framework requiring 55-90 hours to complete.
 - Workplace Essentials
 - Level 1 Foundations
 - Level 3 Supervisors
- Participant graduation packages and microcredentialling promise skilled employees. Employer participation guarantees an improved company culture with a commitment to continuous learning.



[Food Processing Skills Canada](#) (FPSC) is the food and beverage manufacturing industry's workforce development organization. As a non-profit, located in Ottawa with representatives across Canada, we support food and beverage manufacturing businesses from coast to coast in developing skilled and professional employees and workplace environments.

Skills Training Atlantic Canada is funded by the Government of Canada's [Future Skills Centre](#).

Skills Training Atlantic Canada Regional Contacts



Project Manager
[Deborah McGowan](#)



Project Specialist
& Regional
Representative PEI
[Sheri Nicolle](#)



Regional Representative
Atlantic
[Cynthia Perry](#)



Regional Representative
New Brunswick
[Sherri Deveau](#)

Food Processing Skills Canada Contacts



Food Processing Skills
Canada, Executive
Director
[Jennefer Griffith](#)



Food Processing
Skills Canada, Senior
Communications Advisor
[Isabel Dopta](#)