



A Food Processing Skills Canada Premier Program

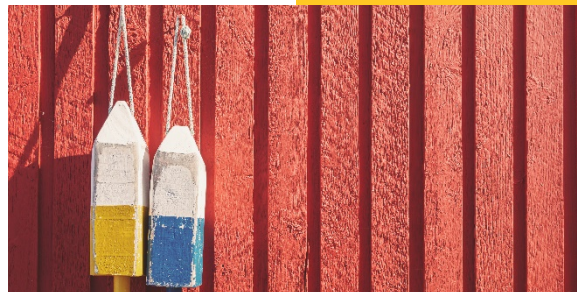
STAC

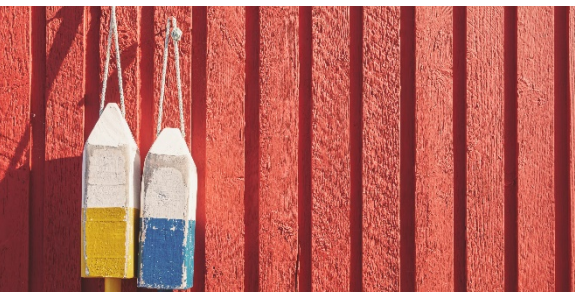
Skills Training Atlantic Canada

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

OVERVIEW PRESENTATION

November 2020





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



Skills Training Atlantic Canada (STAC) is a new two year program designed by Food Processing Skills Canada to advance workforce development in Atlantic Canada with training for **New Hires & Seasonal Workers**, **Frontline Workers** and **Supervisors**.

This program is available at **NO COST** to food and beverage manufacturing businesses in Nova Scotia, PEI, New Brunswick, Newfoundland & Labrador. STAC's course curriculum is aligned with Canada's Learning and Recognition Framework to ensure the most progressive learning environment and to 'raise the bar' for industry workforce development.

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

We recognize there are industry challenges limiting business growth & success.

- Absenteeism
- Lack of skilled talent
- Recruitment and retention barriers
- Limited time available for training
- New Covid-19 workplace environment



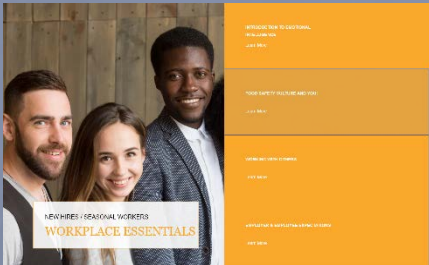


An outcomes-based program building industry resilience & strengthening workplace training and culture.

- Self-paced, **ONLINE** learning for participants
- Proven technical and social emotional learning curriculum
- 55-90 hours to complete and achieve graduation & microcredentials
- **NO COST** to employers
- 3 streams – **Seasonal & New Workers, Frontline Workers, Supervisors**
- A unique leadership coaching course for Supervisors
- Acahkos – a goal-driven emotional intelligence development program
- Valued at \$25,000 per employee
- First cohort begins **February 15, 2021** for the Supervisor stream
- Limited space for companies with a maximum participation of 20 individuals per company
- **Program launch – November 2020**
- **Pre-Register NOW!**

3 streams for individual or employee team participation.

WORKPLACE ESSENTIALS

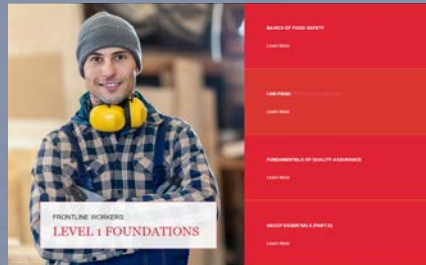


NEW HIRES & SEASONAL

Provides foundation skills for working in the food and beverage processing sector

- For those with no or little work experience
- For those who are new to Canadian work culture or to Canadian food safety culture
- Likely do not have Canadian High School Diploma

LEVEL 1 FOUNDATIONS

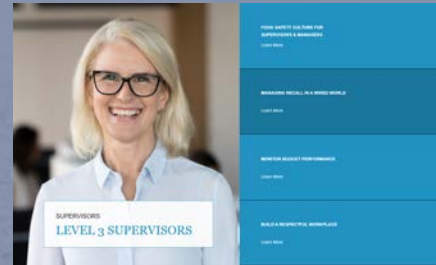


FRONTLINE WORKERS

Establishes an understanding of the food and beverage processing sector

- For those with 1 year of experience or less in a food and beverage processing work setting
- Individuals in or seeking their first employment position in food and beverage processing
- Includes high school and no high school stream

LEVEL 3 SUPERVISOR



SUPERVISOR

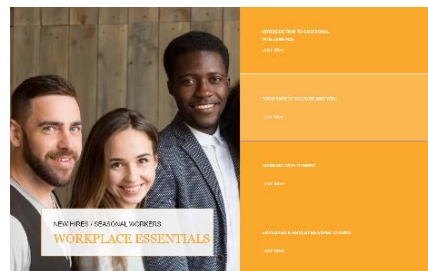
Provides support to set new supervisors up for success

- For those currently holding, or transitioning to, supervisory positions
- Common Core Level 1 required
- Recommend food and beverage processing technical experience of at least 6 months
- Recommend minimum of 1 year of work experience in any sector
- Recommend choice of at least one relevant Level 1 industry-specific elective (e.g. dairy industry, fish & seafood industry, etc).



**Selection of courses
and approximate time
commitments
provided.*

WORKPLACE ESSENTIALS



NEW HIRES & SEASONAL
22 COURSES = 55 HOURS

Introduction to Emotional Intelligence
Oral Communications
Thinking Skills
Document Use
Working with Others
Employer & Employee Expectations
Food Safety Culture and You!
Digital Technology
Numeracy
Building Personal Resilience
Canadian Workplace Cultures
Adaptability in the Workplace
Empathy at Work
Positive Attitudes in the Workplace
Food Spoilage and Food Safety
I Am Food
Sanitation Level 1
HACCP Fundamentals
Good Manufacturing Practices
Lock Out Tag Out
Workplace and Industrial Safety

LEVEL 1 FOUNDATIONS



FRONTLINE WORKERS
24 COURSES = 71.5 HOURS (HS)
31 COURSES – 86.5 HOURS (NHS)

Introduction to Emotional Intelligence
Thinking Skills
Numeracy
Adaptability in the Workplace
Empathy at Work
Building Personal Resilience – Managing your Stress
Introduction to Interpersonal Relationships
Food Safety Culture & You!
I Am Food
Food Spoilage & Food Safety
Allergens Level 1
Workplace Sanitation
Introduction to Quality Control and Quality Assurance
Good Manufacturing Practices
Basic SOP
Workplace & Industrial Safety
Lock Out Tag Out
HACCP Essentials (Part A)
Product Packaging
Distribution Warehouse Food Safety

LEVEL 3 SUPERVISOR



SUPERVISOR
27 COURSES = 69.5 HOURS

Introduction to Emotional Intelligence + Coaching
Interpersonal Relationships
Basics of Food Safety
Fundamentals of Quality Assurance
Good Manufacturing Practices (GMPs)
Standard Operating Procedures (SOP) Master Class
Workplace & Industrial Safety
Lock Out Tag Out
HACCP Essentials (Part A)
Food Safety Culture for Supervisors & Managers
Supervise Employee Performance
Monitor OH&S and Security
Managing Recall in a Wired World
Monitor Budget Performance
Build a Respectful Workplace
Introduction to the Regulatory Environment
Introduction to Preventive Control Plans


Proposed Intake Dates

Pre-Register Now!



What is training worth?

\$15,300 per person



One key assumption in the World Economic Forum's (WEF) calculation is the upskilling and reskilling cost expenditure, which is based on average reskilling costs using the average cost between a two-year college program and the costs of instructors and training rooms, or \$90 per day/per person for 170 days. ROI FOR UPSKILLING: Industry Leadership on Upskilling and Reskilling their Workforce 2020

Data suggests That When Employers Spend \$1,500 Per Employee Per Year On Training, They Achieve Improvements In Profit Margins Of Around 24%

American Society for Training and Development

Employer Benefits

- Increased skill level of workforce
- Improved workplace culture
- Employee commitment
- Improvement to employee recruitment & retention retention/turnover rates
- Lower absenteeism
- Improved productivity



Employee Benefits

- Increased skills in areas of focus
- Higher job satisfaction
- Improved resilience and team building skills
- Career development & advancement
- Part of strengthening workplace culture



Skills Training Atlantic Canada

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

For more information and to pre-register.



Deborah McGowan
STAC Project Manager
902.616.2317
dmcgowan@fpssc-ctac.com



Sheri Nicolle
STAC Project Specialist
902.213.4464
snicolle@fpssc-ctac.com