

Food Processing Skills Canada in the Industry

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"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!



HELPING GROW CANADA'S ECONOMY AND COMMUNITIES

OUR PRODUCTS \$26.8 IN CANADIAN EXPORTS (2014)



OUR INDUSTRY \$28.9 BN+ TO CANADA'S CONTRIBUTED \$28.015)

WE SHIP TO 190 COUNTRIES

CANADA'S LARGEST MANUFACTURING EMPLOYER REPRESENTING MANUFACTURERS OF:







Consumer Goods





MANUFACTURING SITES IN EVERY REGION OF CANADA













ACCOUNT 16.7%



OF TOTAL MANUFACTURING JOBS ACROSS THE COUNTRY

(more than auto & aerospace combined)

WORKING TOGETHER

††† †††

The global population will grow to

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



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



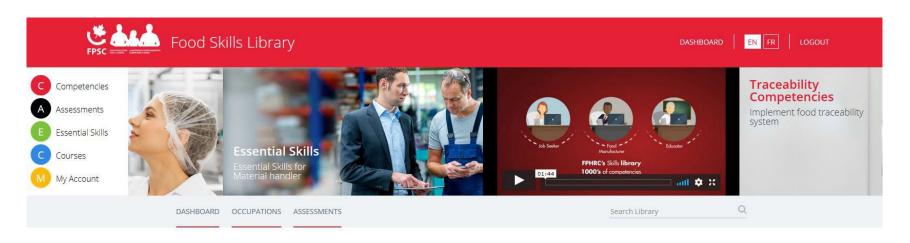
Food Safety

- ✓ 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

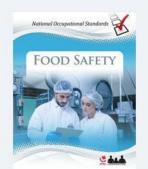
- ✓ Engineers
- ✓ Mechanics
- ✓ Plumbers
- ✓ Electricians
- ✓ Other Maintenance Worker

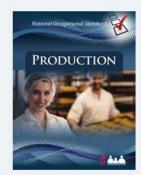
OCCUPATIONS ASSESSMENTS

Search Library

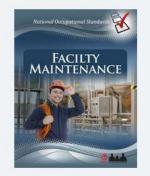
Food Skills Library » Areas Of Work

Browse Areas of Work















Wages

Average Hourly Wages

The average work week consists of 35.5 hours

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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

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

Program Features

Access to

- √ 22 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

- ✓ 22 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)

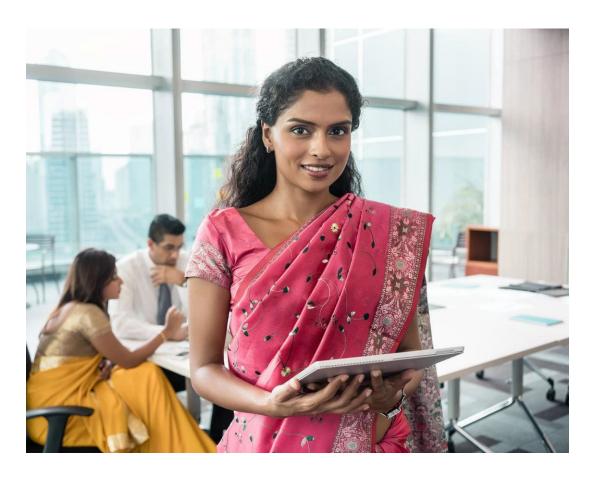
Top of the Recruiters' list

- ✓ 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



- 1. Employer Employee Expectations (2 Hours)
- 2. Oral Communication (3 Hours)
- 3. Canadian Workplace Cultures (3 Hours)
- 4. <u>I AM FOOD: Introduction Food & Beverage Manufacturing (3 Hours)</u>
- 5. Good Manufacturing Practices (3 Hours)
- 6. <u>Digital Technology (3 Hours)</u>





Level II – Basic Food Safety

- 7. Workplace Essentials: Thinking Skills (2 Hours)
- 8. Food Spoilage and Food Safety (2 Hours)
- 9. Food Safety Culture and You (2 Hours)
- 10. Industrial Workplace Safety (2 Hours)
- 11. Workplace Essentials: Working with Others (2 Hours)
- 12. Workplace Essentials: Document Use (3 Hours)
- 13. Allergens (3 Hours)
- 14. Sanitation (2 Hours)
- 15. Introduction to SOP and SSOP (3 Hours)

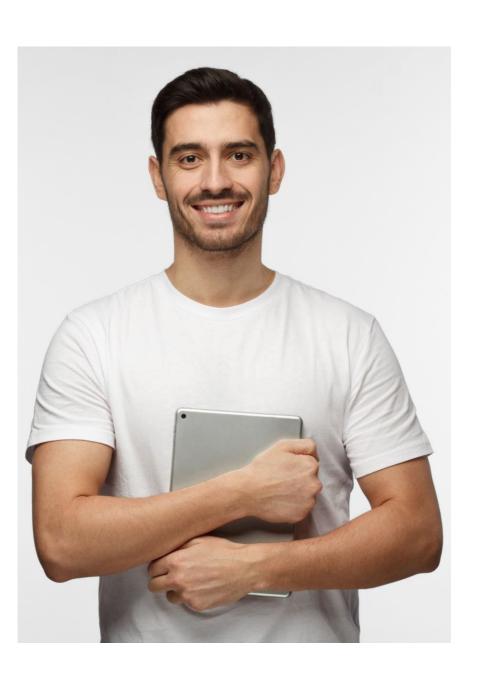






- 16. Food Safety Culture for Supervisors and Managers (4 Hours)
- 17. Overview of Food Safety Management Systems and Certification (4 Hours)
- 18. Introduction to Quality Assurance and Quality Control (2 Hours)
- 19. HACCP Essentials (5 Hours)
- 20. Food Fraud and Authenticity (3 Hours)
- 21. Managing Recall in a Wired World (3 Hours)
- 22. Introduction to Internal Audit (6 Hours)





Time Commitment

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

Program Eligibility





Pre Arrival

- ✓ Have applied to come to Canada under different immigration classes such as:
 - o Economic Immigrants:
 - O Quebec skilled worker class,
 - Federal skilled trades.
 - o Federal skilled worker program
 - Provincial nominee class

- o 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 is 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

- ✓ 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



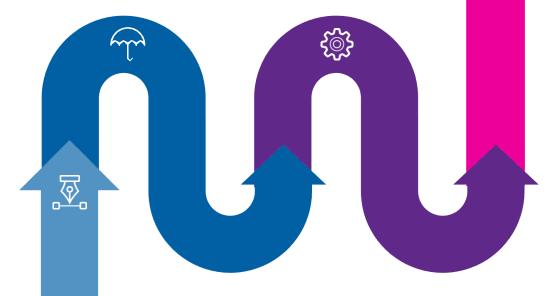
Continued access to the Food Safety

Management Training Courses – 1 year

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

Access to Extra courses on Job Searching Skills

Certificates and Official Transcript







- ✓ Context
- ✓ Career
- ✓ Connections



- ✓ Assessment
- ✓ Adaptation



- Summarize
- ✓ **S**kills
- ✓ Self



- **✓ T**eamwork
- ✓ 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





Arrow process

Our graduates

Please write your great title is here













- 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

★ 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.



Our Industry





















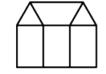


















































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Thanks for Reading

Canadian Food Safety Readiness Program



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