

FOOD PROCESSING SKILLS CANADA



Labour Market Information

LITERATURE REVIEW
OF THE CANADIAN
FOOD & BEVERAGE
PROCESSING SECTOR

**The
Educational
Landscape**

Literature Review



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The opinions and interpretations in this publication are those of the author and do not necessarily reflect those of the Government of Canada.

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Food Processing Skills Canada

FPSC is your labour, skills and workforce development non-profit organization. Our job is to provide leadership in professionalizing the food and beverage manufacturing industry so that the most important resource - people - are the best in the world. We have developed a national skills strategy which is a proven long-term approach successfully utilized by other Canadian professional sectors. This strategy builds collaborations with industry, government, academia, unions, associations, community organizations and other stakeholders.



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Inclusions & Exclusions

This report presents programs of study relevant to the food processing industry identified in Canadian post-secondary institutions and private career training organizations. Offerings at the secondary level (except for vocational education in Quebec) are excluded. Numerous postsecondary institutions offer certificates or individual courses via continuing or open education. All certificates provided via continuing education identified are included in the list of programs.

This report also presents a list of individual courses offered by industry associations and private training providers. In addition, a number of individual courses offered via continuing education are included in this section of the report; however, this should not be interpreted as an exhaustive list of all individual courses available via continuing education.

Introduction

The vast diversity observed in the food and beverage processing industry in terms of occupations and subindustries is reflected in the educational landscape. Training opportunities requiring different commitment levels are available – ranging from workshops and courses to college and university programs. Fields of study also range from practical training related to food and beverage processing operations, to programs that cover food preparation such as baking and culinary arts, to graduate studies on the chemistry of foods such as nutrition and food science. As of fall 2019, 490 industry-relevant programs of study offered by 160 institutions have been identified, offering the opportunity for a mix of theoretical instruction and practical application.

For the purposes of this analysis, programs and courses have been categorized into nine areas of study, including Baking and pastry arts, Beverage processing, Food and beverage services, Food safety, and Food science and technology. The complete list and description of the areas of study is described in Table 1.

Table 1: Classification of areas of study relevant to the food and beverage processing industry

Area of Study	Description
Baking and Pastry Arts	These programs include instruction in baking both as it relates to bread, pastries, and cakes. Some programs combine an introduction to all elements of baking and pastries, such as professional baking and pastry arts, while other program focus on skills in one designation such as bread making or cake decorating.
Beverage processing	Beverage processing programs combine instruction in a variety of areas, including brewing, wine, and other beverages such as teas and ciders. Topics of study can include introductory or advanced training in the technology, operation and management of beverage processing facilities. <ul style="list-style-type: none">• Brewing: Participants receive specialized training in the technology, operations, and management of beer and breweries. This category largely includes brew master or brewery operation programs.• Wine: Wine processing programs can include instruction in the operations, maintenance, and management of wine and wineries. These programs can range from sales and marketing to wine technology programs, yet it is important to note that most viticulture programs are not included here as they focus on the horticultural aspects of grape growing and harvesting rather than processing operations.• Other: Other options in beverage processing include the introductory and advanced instruction in teas, cider-making, and artisan-style distilling techniques. These may be offered as continuing education courses or advanced certificate programs.
Cannabis	Although very few programs are available regarding edibles using cannabis, it is currently possible to pursue programs related to Cannabis cultivation and production, quality assurance, and the chemical and microbiological components of cannabis in crop science. As an emerging industry, there is also a strong emphasis on legislation and regulation in the programs offered. These programs can serve as a basis for those interested in developing edible products using Cannabis.

Area of Study	Description
Culinary Arts	<p>Training in culinary arts is quite diverse and includes both foundational and specialized instruction programs. While this category captures many programs, sub-categories help organize and highlight the unique considerations within each grouping.</p> <ul style="list-style-type: none"> • Chocolate: Programs here include specialized advanced training in chocolate and confectionary arts. • Cook: This training prepares students for work in restaurant kitchens, large catering establishments, or health care institutions. Instruction includes the techniques required in food preparation and presentation and practical lessons in food storage and sanitation. • Culinary arts and culinary skills: These programs include comprehensive training, from basic kitchen skills and food preparation to advanced techniques in butchery and international cuisine, for example. • Culinary management: Culinary management programs combine culinary-based instruction with an additional management component. Programs largely include a range of courses from food preparation and cooking techniques to food business marketing, menu planning, cost control, and other management practices. Program courses may also include human resources, accounting and finance, and risk management topics associated with culinary management. This component prepares students for management in a restaurant or hotel setting, a large catering event, or their own entrepreneurial venture. • Other: Beyond training as a cook or chef, there are specialized programs that deliver training in a specific food or technique such as Asian or vegetarian culinary arts, for example.
Food and Beverage Services	<p>Food and beverage services can include introductory training as a member of a food service team in a commercial, industrial, or long-term care facility or advanced training in food and beverage management. Despite program names that reference hotel or restaurant management, programs in this category are selected based on their training components in food preparation and cooking. These programs may be applied as introduction training towards a prep cook or professional cook.</p> <ul style="list-style-type: none"> • Nutrition: There are also programs within food and beverage services with a strong emphasis on nutrition and management. These programs combine cooking and food service with instruction in nutrition and quality management techniques, preparing students for managing the complex functions of a food services department.
Food Processing Operations	<p>These programs train students in the practical operations of food processing including processing methods (e.g., filling and packaging), equipment adjustment and sanitation, occupational health and safety, and management practices for food processing. This training is targeted those either looking to upgrade their skills for management or supervisory positions or those interested in beginning work in food and beverage processing lines.</p>
Food Safety/ Food Quality	<p>Food safety and Food Quality programs and courses offer opportunities for introductory food safety training in processing operations and advanced study in food quality assurance and quality control. These prepare students for the workplace or continuing studies in food safety and food quality and may range from short courses to advanced graduate degrees.</p>
Food Science and Nutrition	<p>With such a broad range of programs available in nutrition, it is important to make the distinction between those programs that emphasize elements of food science. While other food science programs may focus on the chemical makeup of food, these programs combine instruction in the nutritional aspects of food and metabolism in addition to the study of food science. Food science and nutrition programs can consider the foundation of nutrition in food product development, consumption, and metabolism; the application of nutrition toward policy and legislation; and the scientific properties of food.</p> <ul style="list-style-type: none"> • Nutrition: These programs include the study and analysis of applied nutrition, human biology, and the effects of nutrition on health. Specializations and course options from these programs can vary but include opportunities for food research and development, the relationship between dietary intake and the body, and practical culinary techniques focusing on nutrition.

Area of Study	Description
Food Science and Technology	<p>Food science programs are often multi-disciplinary and combine diverse areas of study that address the transformation of raw ingredients into food products. Instruction often includes the physical and chemical properties of food, elements of food product development and food processing, and preservation and packaging. These programs can combine the natural sciences, nutrition, and principles of engineering to understand the physical and chemical processes involved in new food product development and analysis.</p> <ul style="list-style-type: none"> • Bioresource sciences: These programs use the study of the natural sciences, including molecular biology, biochemistry, and cell biology, to help understand and analyze a variety of areas, including agriculture, health, and the environment. Instruction can combine theory and practical laboratory experience to understand issues surrounding food testing and overall food safety and quality, for instance. While food science and technology programs study food development and analysis, bioresource sciences explore both the chemical composition and the social implications surrounding issues such as food shortages, crop engineering, and environmental sustainability.
Management-Food and Agribusiness	<p>Management in Food and Agribusiness targets emerging issues in food, agriculture, and resource management. These programs provide students with the practical business and analytical tools to understand and work through these issues and the science and business skills needed in the food industry, often including instruction in the business and economics of food, agriculture, and production and processing. This training prepares students for a wide variety of fields such as food product management, supply chain management, government policy, international trade, food safety, and regional development.</p>
Processing	<p>Processing programs include meat, seafood, and dairy processing and offer practical training for work in processing operations. Programs can include both introductory short courses and advanced specialized certifications, including meat cutting and butchery programs, seafood processing workshops, and cheese making technology. While all programs provide instruction in processing techniques, they are organized by several food categories to acknowledge the distinct processing methods required in each category.</p> <ul style="list-style-type: none"> • Dairy: Dairy processing programs include the techniques and instruction needed to produce cheese and ice cream. Programs may offer introductory study or comprehensive, advanced training. • Meat: Butchery and other meat cutting programs and processing are included in this category. Programs may offer basic skills training in cutting techniques or may explore advanced butchery processes. • Aquaculture: These programs explore the technology, management, and operations of aquaculture which often include the study of fish and shellfish production and monitoring, business communication skills, and the processing, grading, and transportation of aquaculture products.
Other Food Studies	<p>This category captures those programs that approach the study of food through different approaches: some programs focus on food issues on a regional, national, and international scale whereas other programs incorporate elements of media communications and hospitality into the study and presentation of food products.</p> <ul style="list-style-type: none"> • Food Studies: These programs help prepare students with the critical thinking and analytical skills required for work in food-related positions such as food processing management, agri-food data analytics, or resource management consulting. • Food Media: Programs in food media are included in this category as they combine elements of business and marketing in the study of food product creation, development, and presentation. • Food Tourism: This category includes programs covering tourism marketing and development within food culture and community traditions.

Programs of Study

In the context of this analysis, a program of study has been defined by a structured series of courses offered by a post-secondary institution (college, university or vocational training center) or by a private career training center that culminate in the obtention of a degree or a certification (e.g., diploma, certificate, Bachelor, Master, PhD). Given the differences in educational systems across Canadian provinces and territories, unique programs of study are counted as follows:

- In most provinces and territories (except for Quebec), a program of study offered by one institution in one or more campuses is counted once.
- In Quebec, the same methodology outlined above is used in the case of universities and private training institutions. However, the count of programs offered by Cégep and Centres de formation professionnelle (CFP) is slightly different. Given that the same program can be offered by multiple Cégep or CFPs, each program offered by one type of establishment is counted only once, even if more than once institution in the province may offer it. This results in duplicating the number of programs offered. A complete list of programs and corresponding Cégep and CFPs is presented in Appendix I.



Programs by Area of Study

As indicated previously, as of the fall 2019, there are close to 500 programs of study relevant to the industry offered in Canada (Table 2). Approximately one-quarter of the programs are related to Culinary Arts (27% of programs), which includes both programs regarding culinary skills and culinary management, as well as apprenticeship programs (e.g., Professional Cooks). The second largest category is Food Science & Technology (17% of programs), including several university-level programs and several specializations related to bio-resources, bio-processing and food innovation across the country. In third and fourth position, Baking & Pastry programs (11%) and Food Science and Nutrition (13%) are noted. The relative number of Baking & Pastry programs is directly influenced by the numerous apprenticeship programs available to train bakers. The number of programs related of Food Science & Nutrition is influenced by the numerous programs related to nutrition proper. Although the relationship with the food processing industry is somewhat indirect, nutritionist and dietitians are trained in areas of importance to this sector.

Table 2: Number of programs by area of study

Area of Study	Number of Programs	Share of Total
Baking/Pastry	54	11%
Beverage Processing	24	11%
Cannabis	14	11%
Culinary Arts	132	11%
Food & Beverage Services	38	11%
Food Science & Technology	82	11%
Food Processing Operations	8	11%
Food Safety/Quality	11	11%
Food Science & Nutrition	66	11%
Management	15	11%
Processing	34	11%
Other Food Studies	12	11%
Grand Total	490	100%

Programs by Province/Territory

The programs included in this analysis are largely concentrated in Central and Western Canada. Ontario and Quebec account for 51% of programs, while Western Canada (British Columbia, Alberta, Manitoba and Saskatchewan) account for 37% of programs. Another 10% of the programs are found in Atlantic Canada (Table 3).

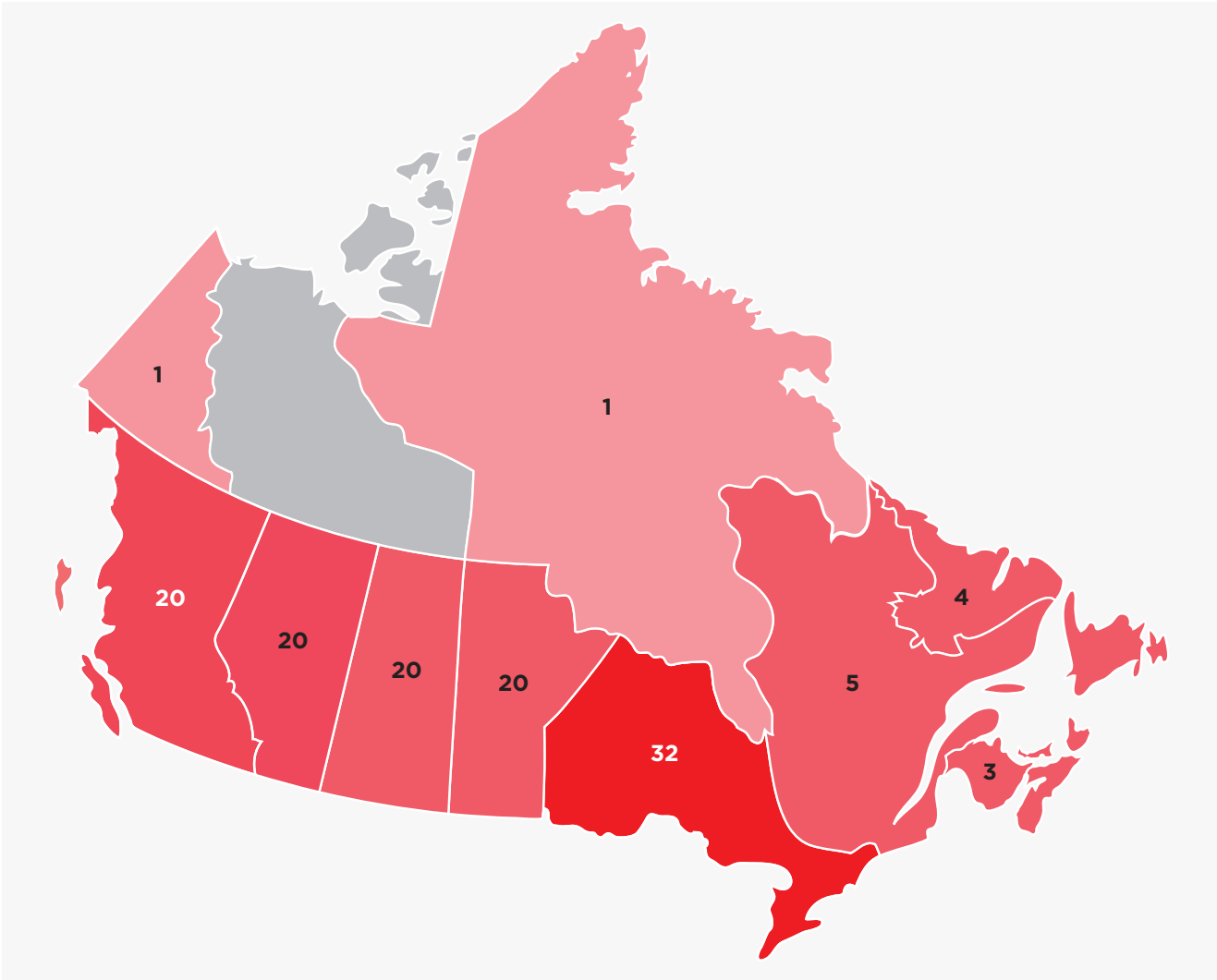
In British Columbia, Baking/Pastry and Culinary Arts account for the majority of programs in the province. In Alberta, programs are distributed evenly across the following areas of study: Culinary Arts, Baking/Pastry, Management and Food Science & Technology. Culinary Arts and Food Science Technology programs are dominant in Saskatchewan, while Food Science & Technology and Food Science & Nutrition programs are dominant in Quebec. The relatively large number of programs in Newfoundland (relative to other provinces in Atlantic Canada) is primarily explained by programs offered by The Marine Institute, which is associated with Memorial University in St. John's. Finally, in Ontario, the largest number of programs are observed in the Culinary Arts (58 programs), followed by Food & Beverage Services (24), Baking/Pastry (24) and Food Science & Technology (23 programs).

Table 3: Number of programs by province and territory

Area of Study	BC	AB	SK	MB	ON	QC	NS	NB	PE	NFL	NU	YU	Total
Baking/Pastry	13	8		2	24	3	1	1	2				54
Beverage Processing	6	1			15	1	1						24
Cannabis					11	1	1			1			14
Culinary Arts	34	11	5	11	58	1	2	2	2	4	1	1	132
Food & Beverage Services	6		4	2	24	2							38
Food Science & Technology	3	8	7	9	23	24	6		2				82
Food Processing Operations	1				7	0							8
Food Safety/Quality	1			1	4	2			2	1			11
Food Science & Nutrition	7	9	5	3	13	19	6	1		3			66
Management	1	8			4	1	1						15
Processing	8	3	1		10	1	4		7				34
Other Food Studies	5				5	1			1				12
Grand Total	85	48	22	28	198	56	22	4	16	9	1	1	490
Distribution	17%	10%	4%	6%	40%	11%	4%	1%	3%	2%	0%	0%	100%

A key driver of the distribution of programs by province is the number of educational institutions that offer programs of study related to the food processing industry in each location. As indicated above, the analysis presented in this report includes programs offered by 160 institutions – a count that includes both Cégep and CFPs. Excluding these two types of institutions – to be consistent with the approach proposed to count programs – the number of institutions falls to 100. The distribution of these institutions across provinces is illustrated in Figure 1. Ontario, Alberta and British Columbia account for more than 60 % of the educational institutions that offer programs related to the food and beverage processing industry.

Figure 1: Distribution of institutions that offer programs relevant to the food and beverage processing industry (excluding Cégep and CFP)



Programs by Area of Study and Province/Territory

The areas of study presented in this analysis are broad categories, including a mix of different areas of expertise. Some interesting programs observed in particular areas of study and regions are highlighted in this section. A full list of programs by province and territory is presented in Appendix X.

Beverage processing: Wine

- Most programs are concentrated in Ontario (10 programs) and British Columbia (5 programs)
- Programs are focused in specific regions within each province: Toronto and Niagara host the programs offered in Ontario and Nanaimo and Penticton offer the British Columbia programs
- Programs in Ontario emphasize business management practices, including wine marketing and advanced study in wine business management

Cannabis:

- Ontario offers 11 cannabis-related programs and is one of only four provinces to offer cannabis programming
- These programs are offered through a college or a private training institute and focus largely either on the relationship between cannabis and applied science or in integrating regulatory or quality assurance principles into program study
- Of interest is the “Cannabis- operations, quality, and edibles” program offered through the Academy of Applied Pharmaceutical Sciences. Offered as either a certificate or a post-graduate certificate option, the four-month program provides instruction in edibles processing and safety, including extraction methods and product development.

**Ontario offers 11
cannabis-related
programs.**



Food and Beverage Services: Nutrition

- Those programs that focus on the nutritional elements of food and beverage services are offered largely in Ontario (10 programs)
- Within these programs, 90% have a nutrition or food services management component and are offered through a college
- One program at the University of Toronto offers a food sciences collaborative specialization through their nutritional sciences program. This is offered at the master's level.

Food Science and Technology:

- Quebec offers 19 programs in food science and technology and the majority are offered through either the University of Laval in Quebec City or McGill University in Montreal
- A combination of both English and French programs is offered at the Bachelor, Master's, and PhD levels
- Within this Food Science and Technology category there are also bioresource programs; however, it is interesting to note that, in Quebec, there is a much stronger focus on food science and its ties to chemistry and microbiology than bioresource sciences.

A combination of both English and French programs is offered at the Bachelor, Master's, and PhD levels.



Processing: Aquaculture

- British Columbia (6 programs) and Newfoundland (6 programs) are the two regions with the most programs in aquaculture
- British Columbia tends to focus more on training in aquaculture technology and technicians whereas Newfoundland offers programs in specific groups of fish such as salmonids
- The Marine Institute at Memorial University of Newfoundland offers a good indication of the prominence of aquaculture training in the province

Processing: Dairy

- Programs in dairy processing are offered exclusively in Ontario (5 programs)
- The University of Guelph offers both ice cream and cheese making programs through continuing education
- Training in cheese making accounts for four out of the five programs available

Processing: Meat

- Meat processing programs are offered in British Columbia and training is provided in butchery, meat cutting, and meat processing techniques
- British Columbia is the only province to offer programming in meat processing

Other Food Studies: Food Media

- Ontario offers two programs in food media, focusing on the combination of business and marketing towards the study of food product development and presentation
- Both programs are located in Toronto

Other Food Studies: Food Tourism

- One program in Ontario provides training in food tourism, bringing elements of tourism marketing to food culture and traditions
- The program combines food writing and communications with studies in wine, beer, and spirits; food distribution; and gastronomy, among other elements

Programs offered by Universities

University programs (both undergraduate and graduate options) offer students the opportunity to focus on the theoretical background and applications to a number of industry topics. These specializations and courses equip graduates with a range of skills applicable to positions in the industry, such as research and development or quality control, for instance. Programs offered by universities are primarily in the areas of Food Science & Technology and in Food Science & Nutrition (Table 4).

Table 4: Number of programs offered by universities by area of study

Area of Study	Undergraduate Programs	Graduate Programs	Other*	Total
Baking/Pastry	1			1
Beverage Processing	4	1		5
Cannabis	1			1
Culinary Arts	4		3	7
Food & Beverage Services		1		1
Food Science & Technology	20	40	1	61
Food Processing Operations	1			1
Food Safety/Quality		3		3
Food Science & Nutrition	28	28		56
Management	7	1		8
Processing	3	3	4	10
Other Food Studies	5	3	1	9
Grand Total	74	80	9	163

*Includes technical or professional programs offered by Thomson Rivers University as well as some continuing education certificates.

**Programs offered by universities
are primarily in the areas of
Food Science & Technology and
in Food Science & Nutrition.**

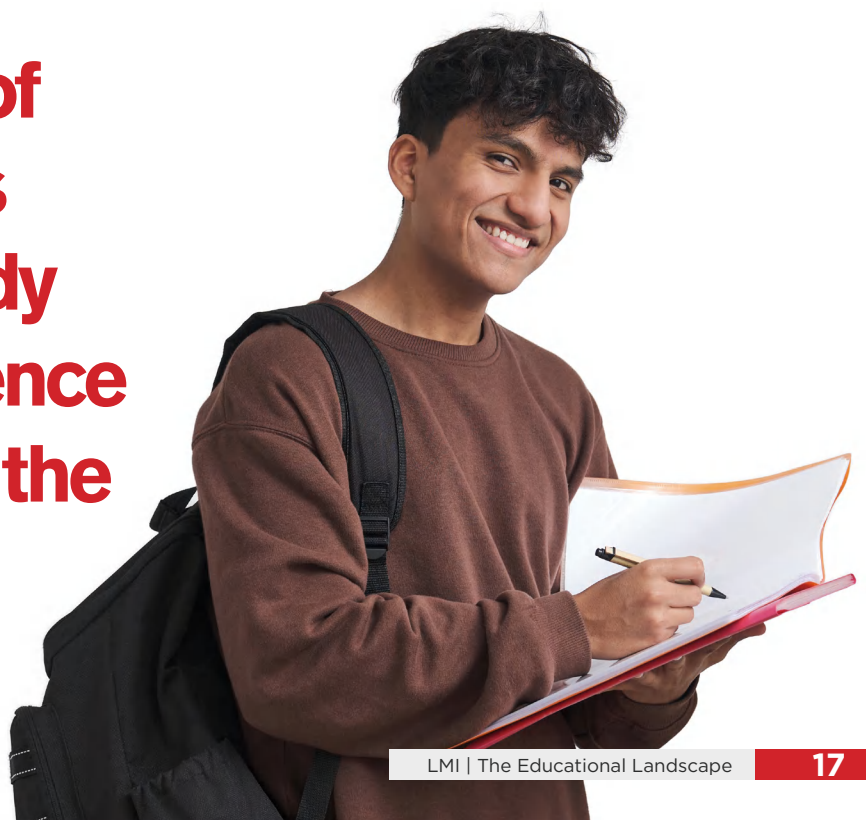
An illustration of the vast diversity of specific topics available for study under Food Science & Technology at the university level is presented in Table 5.

Table 5: Programs offered by universities in Food Science & Technology

Level	Program
Undergraduate certificate	Food Science
	Microprogramme en sciences et technologie des aliments - technologie alimentaire et nouveaux aliments
	Certificat en technologie et innocuité des aliments
Bachelor	BA Génie alimentaire
	BEng Bioresource Engineering - Food and Bioprocess Engineering
	BEng Food Engineering Minor
	BEng Bioresource Engineering - Bioprocess Engineering Stream
	BSA Food and Bioproduct Sciences
	BSc Biosystems Engineering
	BSc Food Science
	BSc Food Science - Food Chemistry Option
	BSc Food Science - Food Science Option
	BScA Food Science
	BScA Food Science - Management concentration
	Honours Bachelor of Integrated Food Sciences in partnership with Le Cordon Bleu
	Honours BSc Food Science
Graduate certificate	Food Bioscience
Graduate diploma	Food Science
Master's	MAG Agricultural Life & Animal Sciences - Food Science & Technology Specialization
	MAG Food Science
	MASc Biological Engineering
	MASc Bioresource Engineering - Integrated Food and Bioprocessing
	MEng Biological Engineering
	MEng Biosystems Engineering - Bio-processing
	MSc Agricultural Life & Animal Sciences - Bioresource & Food Engineering Specialization
	MSc Agricultural Life & Animal Sciences - Food Science & Technology Specialization
	MSc Bioresource Engineering
	MSc Biosystems Engineering - Bio-processing

Level	Program
	MSc Chemical and Biochemical Engineering - Food Processing
	MSc Chemistry - concentration in Food Science & Nutrition
	MSc Food Science
	MSc Food Science & Technology
	MSc Food Science (Food Microbiology, Food Chemistry, Food Processing)
	MSc Génie agroalimentaire
	MSc Food Science - Food Microbiology
	MSc Food Science & Agricultural Chemistry
PhD	Agricultural Life & Animal Sciences - Bioresource & Food Engineering Specialization
	Agricultural Life & Animal Sciences - Food Science & Technology Specialization
	Biological Engineering
	Bioresource Engineering
	Biosystems Engineering - Bio-processing
	Chemistry - concentration in Food Science & Nutrition
	Food Science
	Food Science & Technology
	Food Science (Food Microbiology, Food Chemistry, Food Processing)
	Food Science - Food Microbiology
	Food Science & Agricultural Chemistry

A vast diversity of specific topics is available for study under Food Science & Technology at the university level.



Programs offered by Colleges, Institutes and Private Training Organizations

As the industry goes through a shift in skills requirements, college programs allow students to receive specialized training in programs directly applicable to the needs of the industry. Students gain valuable hands-on experience in industry processes and practices and can go on to further studies in post-graduate certificate programs aimed to develop and specialize their skillset.

The vast majority of programs offered by colleges, institutes and private institutions (excluding CFPs and Cégep) are in the area of Baking & Pastry (16% of programs) and in the Culinary Arts (40%). There are numerous programs in these two areas that are conducive to an undergraduate diploma or certificate as well as being eligible for recognitions as an apprentice. Those programs that are of a more technical nature are classified under the Professional or Technical Group. Continuing education programs (offering more than one course and resulting in a certificate) represent more than 10% of programs offered by this type of institution.

Table 6: Number of programs offered by colleges, institutes and private training institutions by area of study

Area of Study	Undergrad	Graduate	Prof. or Technical	Continuing Education	Grand Total
Baking/Pastry	25	2	17	6	50
Beverage Processing	6	2	3	8	19
Cannabis	5	5	3		13
Culinary Arts	78	4	34	8	124
Food & Beverage Services	14	4	10	7	35
Food Processing Operations	2	1	1	3	7
Food Safety/Quality	3	4	0		7
Food Science & Nutrition	6		1	1	8
Food Science & Technology	17		1		18
Management	5	1	0	1	7
Other Food Studies		2	0	1	3
Processing	10	3	9	1	23
Grand Total	171	28	79	36	314

Programs offered by Cégep and CFP

Given the particular structure of post-secondary education in Quebec, the analysis of programs offered by Cégep and CFPs is presented separately. Programs of study in the areas of interest are offered as vocational training, technical education as well as the possibility of combining the technical education with a bachelor's degree.

Vocational training programs may lead to a Diploma of Vocational Studies (DVS or DEP in French). Schedules and duration of the program vary; some are offered as work-study programs or are paired up with a DCS (DEP-DEC). Vocational training programs can also lead to an Attestation of Vocational Specialty (AVS or ASP in French). These programs are specialization programs that follow a DVS (for instance, Contemporary Pastry Making offered after a DVS in Pastry Making). They may also be offered to those who already have experience and competencies deemed equivalent to a DVS. These programs are generally offered by a CFP - Centre de formation professionnel.

Technical education programs lead to a Diploma of Collegial Studies (DCS or DEC in French). These programs are generally three years long. Some are offered under the work-study program. As noted in the table below, these can be paired with a bachelor's degree (DEC-BAC). Technical training programs can also lead to an Attestation of Collegial Studies (ACS), which are part of the continuing education program and are offered to adults. ACS programs are generally one year long and are developed by the college. There were no ACS programs pertinent to food & beverage processing that were identified during this analysis.

Vocational training programs can also lead to an Attestation of Vocational Specialty (AVS or ASP in French).



Table 7 before also presents the number of institutions that offer these programs. There are 139 institutions in Quebec – distributed across the province – where these programs are offered. For instance, it is possible to obtain Vocational Training in Professional Cooking in 38 institutions. A list of programs and the institutions where these are offered is included in Appendix I.

Table 7: Number of programs offered by colleges, institutes and private training institutions by area of study

Area of Study	Level	Credential	Program	Institutions
Baking/Pastry	Vocational Training	AVS	Contemporary Professional Pastry Making	8
		DVS	Bread Making	5
			Pastry Making	14
Culinary Arts	Vocational Training	DVS	Professional Cooking	38
Food & Beverage Services	Technical Education	DCS	Gestion d'un établissement de restauration	9
	Vocational Training	DVS	Food & Beverage Services	23
Food Safety/Quality	Undergraduate	DEC-BAC	Process technology and food quality/Food science	2
Food Science & Nutrition	Technical Education	DCS	Techniques de diététique	8
	Undergraduate	DEC-BAC	Food Science	6
Processing	Vocational Training	DVS	Retail Butchery	15
Food Science & Technology	Technical Education	DCS	Process technology and food quality/Food science	4
	Undergraduate	DEC-BAC	Biotechnology/ Biological sciences	6
			Process technology and food quality/Food science	1
Grand Total				139

Apprenticeship Programs

For those looking to improve their skills or learn from an industry mentor on-the-job, an apprenticeship training option provides a high level of skills training and development. Offered in 45 institutions across the country (excluding Quebec, where the vocational/technical training approach is used). These programs help supply skilled workers to fill much-needed high skill level positions. Most programs prepare for a career as a Professional Cook or a Baker, and provide different levels of training, from pre-employment introductory programs to 3-year programs allowing to apply to a Red Seal certification or Certified Journey person recognition. An overview of the 78 programs that were identified is presented in the table below.

Table 8: Number of programs with an apprenticeship component by area of study and by province or territory

Area of Study	Province/Territory	Number of programs
Baking/Pastry	British Columbia	6
	Alberta	3
	Ontario	2
	Nova Scotia	1
	Prince Edward Island	1
	Newfoundland	2
Cook	British Columbia	17
	Alberta	5
	Saskatchewan	3
	Manitoba	9
	Ontario	11
	Newfoundland	2
	New Brunswick	1
	Yukon	1
Culinary Management	British Columbia	2
	Nova Scotia	1
Culinary Arts/Skills	Saskatchewan	1
	Nova Scotia	1
	Prince Edward Island	1
	New Brunswick	2
	Nunavut	1
Food & Beverage Services	British Columbia	1
	Saskatchewan	1
Food Processing Operations	Ontario	1
Meat Processing	British Columbia	1
	Ontario	1
Grand Total		78

Programs offered by the industry

There is little information regarding training programs offered by the industry to recent graduates. Food and Beverage Ontario's Taste your Future program has identified several industry organizations that offer programs for recent graduates to gain work experience in various roles. Positions are related to beverage processing (brewing), food and agribusiness management, and culinary arts (chocolate). There are nine program streams available and several are highlighted below:

Labatt Brewing Company

As the largest brewing company in Canada, Labatt has six breweries across the country, including four regional beer institutes and numerous warehouses and offices. Programs offered cover logistics, global management, brewery operations, and sales.

Beverage processing: Brewing

The **Brewery Development Trainee Program** allows participants to gain experience in several roles within the company, including the supply chain, brewing operations, packaging, logistics, and maintenance.

Management- Food and Agribusiness

The **Global Management Trainee Program** sees students work in numerous breweries across the country and provides participants with business management experience. In the 10-month program, they learn brand development strategies in direct collaboration with an innovation team to apply their skills. The Sales Trainee Program helps participants apply trade marketing and business development skills in the sales department.

Ferrero Chocolate

Ferrero is a chocolate and confectionary manufacturer with a large manufacturing plant in Ontario. It is the second largest confectionary and chocolate producer in the world.

Culinary Arts: Chocolate

The graduate program with Ferrero provides a structured, 24-month learning opportunity for participants to receive on-the-job training. This includes a close working environment with other participants from around the world, focusing on technical training, language skills, soft skills, and other onboarding activities.

Kerry Group

The Kerry Group has five operations plants in Canada and produces a wide range of food products.

Management- Food and Agribusiness

The **Graduate Development Program** provides 24 months of training and development opportunities for participants. Learning opportunities are offered in several key areas, including operations, quality, research and development, and supply chain. Throughout the program, participants work on projects in conjunction with company leaders aimed at developing their skills.

Individual Courses

In addition to programs of study, we undertook a review of industry associations and other organizations relevant to the food and beverage processing industry, to identify their educational offerings. These organizations tend to offer individual courses on-line or onsite, as well as offering materials in PDF and webinar format for use by the industry community. A total of 156 institutional websites were verified and courses were found in 28 of these. A complete list of the organizations is presented in Appendix II.

The courses indicated below were also merged with a few examples of single courses offered by post-secondary institutions as part of their continue education or part-time offerings. These courses may be offered as part of a post-secondary education institution’s continuing education course offerings or part-time studies. The list also includes professional or corporate training course offered by a private training institute or other association or, in other cases, may be PDF resources for self-study. Where available, the delivery method is specified (e.g., online training, online PDF resources, or the option to participate in an on-site workshop or self-study). The list of courses has been organized by area of study and region.

More than 229 individual courses offered by different institutions were identified, with the vast majority offered in safety (e.g., FoodSafe) or quality (HACCP). A course is counted as a unit even if it is the same content/title, but it is available via a different organization. A complete list of courses that were identified are presented in Appendix III.

Table 9: Number of courses offered by associations or other organizations

Course Area	Total
Baking and Pastry Arts	1
Beverage Processing	6
Cannabis	6
Culinary Arts	5
Food and Beverage Services	1
Food Safety/Food Quality	139
Food Science and Nutrition	1
Food Science and Technology	4
Other	3
Production and Processing	28
Workplace Health & Safety	35
Grand Total	229

*This list does not contain a comprehensive list of all individual courses offered via continuing education, but rather some salient examples relevant to the food and beverage processing industry.

British Columbia

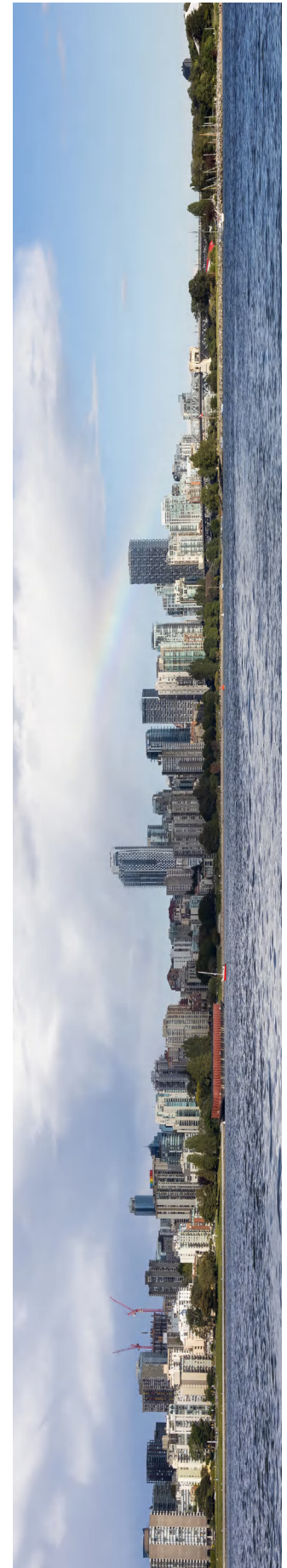
Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
Baking/Pastry	Undergraduate	Pastry Arts	Certificate	Okanagan College	
		Professional Baking & Pastry Arts (Level I)	Certificate	Vancouver Island University	Y
	Professional Program	Baker (Level I, II & III)	Certificate of Qualification	Okanagan College	Y
		Baking & Pastry Arts	Certificate	Pacific Institute of Culinary Arts	
			Diploma	LaSalle College	
				Pacific Institute of Culinary Arts	
		Baking Foundation - High School	Certificate	Vancouver Community College	
		Baking & Pastry Arts (Level I, II & III)	Certificate	Vancouver Community College	Y
		Baking & Pastry Arts (Level I)	Certificate	LaSalle College	Y
		Baking & Pastry Arts - Artisan Baking	Certificate	Vancouver Community College	Y
Beverage Processing		Baking & Pastry Arts - Pastry	Certificate	Vancouver Community College	Y
	Undergraduate	Brewing & Brewery Operations	Diploma	Kwantlen Polytechnic University	
		Viticulture Technician	Diploma	Okanagan College	
		Wine Business	Certificate	Vancouver Island University	
	Continuing Education	Viticulture	Certificate	Okanagan College	
Culinary Arts		Wine Sales	Certificate	Okanagan College	
		Winery Assistant	Certificate	Okanagan College	
	Technical Education	Prep Cook	Certificate	North Island College	
	Undergraduate	Culinary Arts	Certificate	Okanagan College	Y
		Culinary Arts Cook I & II)	Diploma	LaSalle College	
		Culinary Arts Cook I & II)	Certificate	Thompson Rivers University	Y

					University of the Fraser Valley		Y
					Vancouver Island University		Y
				Culinary Arts & Restaurant Ownership	LaSalle College	Advanced diploma	
				Culinary Business Operations	North Island College	Advanced diploma	
					North Island College	Diploma	
				Culinary Management	Selkirk College	Diploma	
				Culinary Management	Okanagan College	Diploma	
				Culinary Management (Cook I, II & III)	Vancouver Island University	Diploma	Y
				Culinary Pathway: Tralee (Ireland)	North Island College	Diploma	
				Professional Cook	College of the New Caledonia	Certificate	
				Professional Cook (Level I)	Nicola Valley Institute of Technology	Certificate	Y
				Culinary Arts (Cook I)	LaSalle College	Certificate	Y
	Graduate			Culinary Management	Selkirk College	Graduate diploma	Y
	Professional Program			Asian Culinary Arts	Vancouver Community College	Certificate	
				Culinary Arts	Pacific Institute of Culinary Arts	Certificate	
					Pacific Institute of Culinary Arts	Diploma	
				Professional Cook (I & II)	Camosun College	Certificate	Y
				Professional Cook (Level I) - High School	Vancouver Community College	Certificate	Y
				Professional Cook (Level I, II & III)	Coast Mountain College	Certificate	Y
					North Island College		Y
					Okanagan College		Y
					Selkirk College		Y
					Northern Lights College	Certified journeyperson	Y
				Professional Cook (Level III - Workplace Entry)	Thompson Rivers University	Certificate	Y
				Culinary Arts (Cook) Apprentice	Vancouver Community College	Certificate of Apprenticeship	Y
				Professional Cook (Level II)	Vancouver Community College	Certificate	Y

British Columbia (cont'd)

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
		Professional Cook (Level I) Plus	Certificate	Vancouver Community College	Y
		Professional Cook (Level I - Workplace Entry)	Certificate	Thompson Rivers University	
Food & Beverage Services	Technical Education	Commercial Kitchen Assistant	Certificate	Selkirk College	Y
		Kitchen Assistant	Certificate of Achievement	College of the Rockies	
			NA	North Island College	
	Undergraduate	Hospitality & Restaurant Business Management	Diploma	LaSalle College	
		Nutrition & Food Service management	Diploma	Langara College	
	Professional Program	Basic Occupational Education - Food Services	Certificate	Douglas College	
Food Processing Operations	Undergraduate	Power Engineering/ Process Operator	Certificate	Vancouver Island University	
Food Safety/ Quality	Undergraduate	Food Safety	Associate Certificate	British Columbia Institute of Technology	
Food Science & Nutrition	Undergraduate	Food and Nutrition	Associate of Science	Langara College	
		Food Nutrition and Health - Food & Nutritional Sciences Double Major	BSc	University of British Columbia	
		Food Nutrition and Health - Food Market Analysis Major	BSc	University of British Columbia	
		Food Nutrition and Health - Food Science Major	BSc	University of British Columbia	
		Food Nutrition and Health - Nutritional Sciences Major	BSc	University of British Columbia	
	Graduate	Human Nutrition	MSc	University of British Columbia	
			PhD	University of British Columbia	

Food Science & Technology	Undergraduate	Food Technology and Operations Management	BSc	British Columbia Institute of Technology	
		Food Technology	Diploma	British Columbia Institute of Technology	
	Graduate	Food Science	MSc	University of British Columbia	
Management	Continuing Education	Food entrepreneur series	NA	College of the Rockies	
	Undergraduate	Food & Resource Economics - Food and Resource Management	BSc	University of British Columbia	
Other Food Studies		Food & Resource Economics - Food Markets & Trade	BSc	University of British Columbia	
	Graduate	Integrated Studies in Land & Food Systems	MSc	University of British Columbia	
		Food and Resource Economics	PhD	University of British Columbia	
		Food and Resource Economics	MFRE	University of British Columbia	
		Aquaculture Technician	Certificate	North Island College	
Processing		Retail Meat Processing Foundation	Diploma	North Island College	
		Shellfish Aquaculture Technician	Certificate	Thompson Rivers University	
		Meat Cutting (Level I & II)	Certificate	North Island College	
	Undergraduate	Fisheries & Aquaculture Technology	Diploma	Thompson Rivers University	Y
	Graduate	Aquaculture	Graduate certificate	Vancouver Island University	
		Fisheries & Aquaculture	Graduate diploma	University of British Columbia	
				Vancouver Island University	

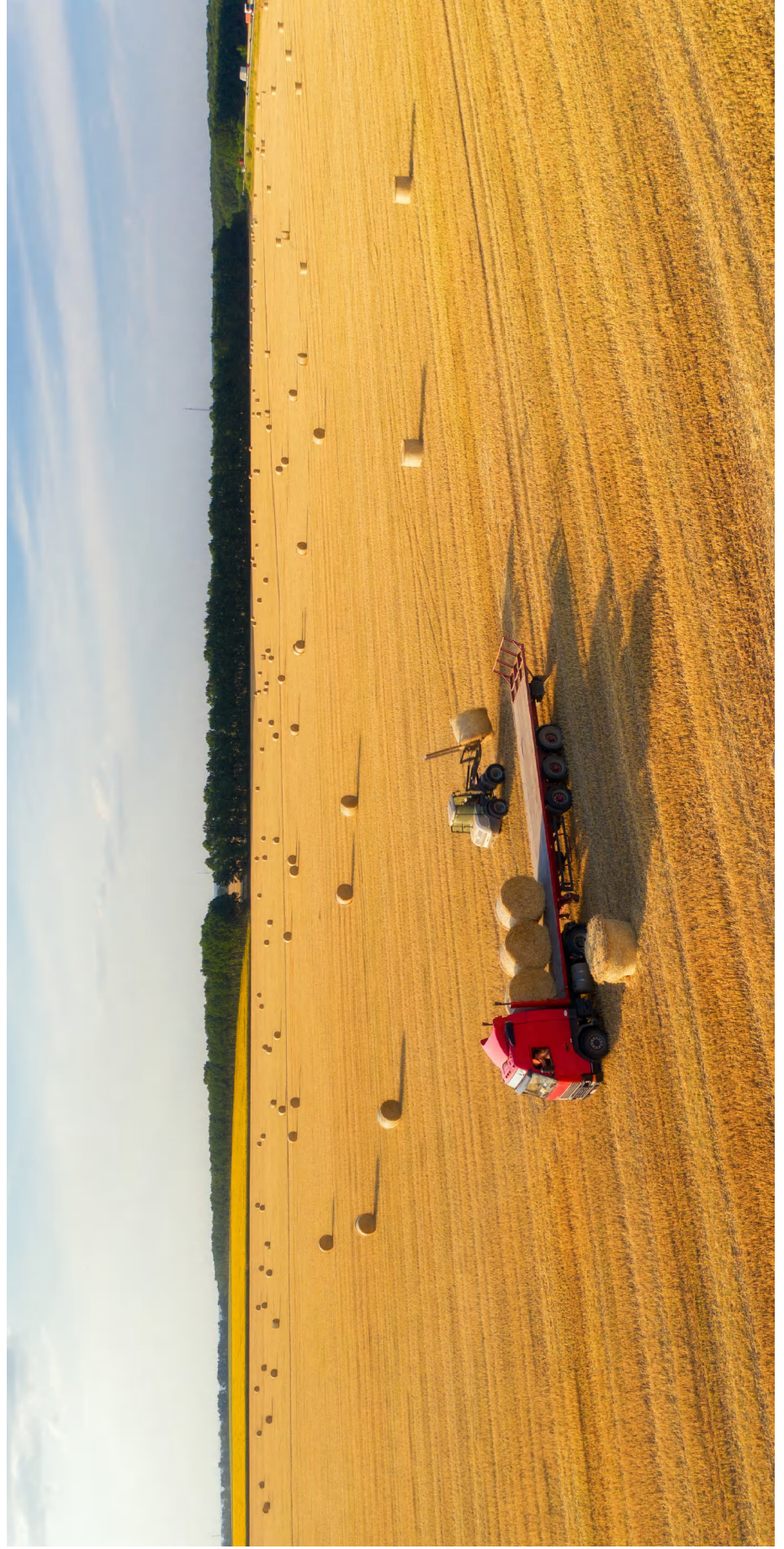


Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
Baking/Pastry	Undergraduate	Baking	Certificate	Portage College	
		Baking & Pastry Arts	Diploma	Northern Alberta Institute of Technology	
				Southern Alberta Institute of Technology	
	Professional Program	Baker (Level I, II & III)	Certified journeyperson	Northern Alberta Institute of Technology	Y
				Southern Alberta Institute of Technology	Y
		Baker (Level I & II)	Certified journeyperson	Lethbridge College	Y
	Continuing Education	Food and Beverage Leadership	Certificate of Achievement	Southern Alberta Institute of Technology	
Beverage Processing	Undergraduate	Brewmaster and Brewery Operations Management	Diploma	Olds College	
Culinary Arts	Undergraduate	Culinary Arts	Diploma	Northern Alberta Institute of Technology	
				Portage College	
		Culinary Careers	Diploma	Lethbridge College	
		Institutional Cook	Certificate	Portage College	
		Professional Cooking	Diploma	Southern Alberta Institute of Technology	
	Professional Program	Cook (Level I, II & III)	Certified journeyperson	Lethbridge College	Y
				Northern Alberta Institute of Technology	Y
				Red Deer College	Y
				Southern Alberta Institute of Technology	Y
		Pre-Employment Cooking	Certificate	Portage College	Y
	Continuing Education	Foundations of Cooking	Certificate of completion	Norquest College	

Food Science & Nutrition	Undergraduate	Nutrition & Food Science	BSc	Red Deer College
				University of Alberta
			Transfer program	Grande Prairie Regional College
				Medicine Hat College
		Nutrition & Food Science - Food Science and Technology Specialization	BSc	University of Alberta
		Nutrition Manager	Certificate	Bow Valley College
	Graduate	Agricultural Life & Animal Sciences - Nutrition & Metabolism	MAG	University of Alberta
			MSc	University of Alberta
			PhD	University of Alberta
Food Science & Technology	Undergraduate	Food Science	Honours BSc	University of Alberta
		Biochemistry	BSc	Red Deer College
	Graduate	Agricultural Life & Animal Sciences - Bioresource & Food Engineering Specialization	MSc	University of Alberta
			PhD	University of Alberta
		Agricultural Life & Animal Sciences - Food Science & Technology Specialization	MAG	University of Alberta
			MSc	University of Alberta
			PhD	University of Alberta
Management	Undergraduate	Agricultural Enterprise Management	Diploma	Lethbridge College
		Agricultural/Food Business Management	BSc	Red Deer College
				University of Alberta
		Agribusiness	BASc	Olds College
		Food Business Management	BSc	Grande Prairie Regional College
		Agricultural Management	Diploma	Olds College

Alberta (cont'd)

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
	Graduate	Culinary Entrepreneurship	Graduate certificate	Southern Alberta Institute of Technology	
		MAG/MBA Combined Degree	MAG/MBA	University of Alberta	
Processing	Technical Education	Professional Meat Cutting and Merchandizing	Certificate	Northern Alberta Institute of Technology	
	Undergraduate	Butchery and Charcuterie Management	Certificate	Southern Alberta Institute of Technology	
		Meat Processing	Certificate	Olds College	



Saskatchewan

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
Culinary Arts	Technical Education	Institutional Cooking	Applied certificate	Saskatchewan Polytechnic	Y
	Undergraduate	Culinary Arts	Diploma	Saskatchewan Polytechnic	Y
		Institutional Cooking	Certificate	Northlands College	Y
		Professional Cook	Certificate	Saskatchewan Polytechnic	Y
Food & Beverage Services	Continuing Education	Introduction to food apprentice	Certificate of Achievement	Southern Alberta Institute of Technology	
	Technical Education	Food and Beverage Service	Applied certificate	Saskatchewan Polytechnic	Y
		Food Service Cook	Applied certificate	Saskatchewan Polytechnic	
				Southeast College	
Food Science & Nutrition	Undergraduate	Food and Nutrition Management	Diploma	Saskatchewan Polytechnic	
	Undergraduate	Nutrition	BSA	University of Saskatchewan	
			Transfer program	Cumberland College	
	Graduate	Nutrition	MSc	University of Regina	
Food Science & Technology			PhD	University of Saskatchewan	
	Undergraduate	Food and Bioproduct Sciences	BSA	University of Saskatchewan	
			Transfer program	Cumberland College	
	Graduate	Food Science	BSc	University of Saskatchewan	
Processing	Graduate	Food Science	Graduate diploma	University of Saskatchewan	
			MAG	University of Saskatchewan	
			MSc	University of Saskatchewan	
	Technical Education	Retail Meat Specialist	Applied certificate	University of Saskatchewan	

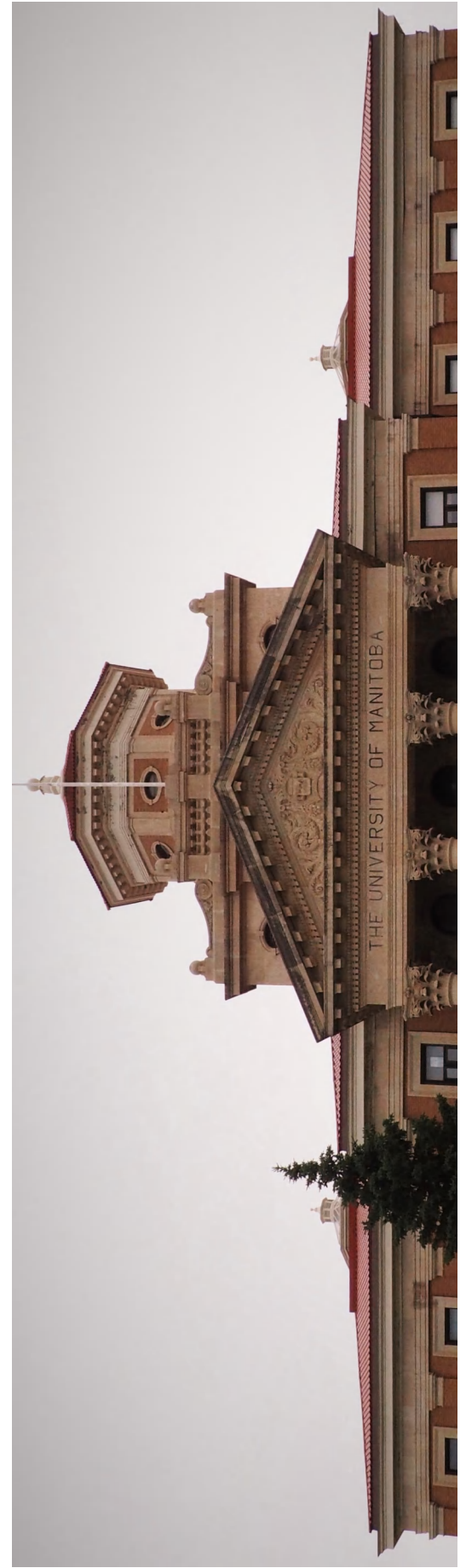
Culinary Arts	Technical Education	Institutional Cooking	Applied certificate	Saskatchewan Polytechnic	Y
	Undergraduate	Culinary Arts	Diploma	Saskatchewan Polytechnic	Y
		Institutional Cooking	Certificate	Northlands College	Y
		Professional Cook	Certificate	Saskatchewan Polytechnic	Y
	Continuing Education	Introduction to food apprentice	Certificate of Achievement	Southern Alberta Institute of Technology	
Food Science & Technology	Undergraduate	Food Science	Honours BSc	University of Alberta	
		Biochemistry	BSc	Red Deer College	
	Graduate	Agricultural Life & Animal Sciences - Bioresource & Food Engineering Specialization	MSc	University of Alberta	
		Agricultural Life & Animal Sciences - Food Science & Technology Specialization	MAG	University of Alberta	
			MSc	University of Alberta	
Management	Undergraduate	Agricultural Enterprise Management	Diploma	Lethbridge College	
		Agricultural/Food Business Management	BSc	Red Deer College	
		Agribusiness	BASc	University of Alberta	
		Food Business Management	BSc	Grande Prairie Regional College	
	Graduate	Culinary Entrepreneurship	Graduate certificate	Olds College	
Processing	Technical Education	MAG/MBA Combined Degree	MAG/MBA	Southern Alberta Institute of Technology	
	Undergraduate	Professional Meat Cutting and Merchandizing	Certificate	University of Alberta	
		Butchery and Charcuterie Management	Certificate	Northern Alberta Institute of Technology	
		Meat Processing	Certificate	Southern Alberta Institute of Technology	
				Olds College	



Manitoba

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
Baking/Pastry	Undergraduate	Baking & Pastry Arts	Certificate	Louis Riel Arts and Technology Centre	Y
		Professional Baking and Pastry	Certificate	Red River College	Y
Culinary Arts	Technical Education	Culinary Arts (Cook I)	Certificate	UCN - College of Trades & Technology	Y
				Winnipeg Global Education College	Y
		Preparation for certification exam (professional cooks)	NA	Red River College	
	Undergraduate	Culinary Arts (Cook I & II)	Diploma	Assiniboine Community College/ MB Institute of Culinary Arts	Y
				Red River College	
		Culinary Skills - Indigenous	Certificate	Red River College	
		Culinary Skills - International	Certificate	Red River College	
		Culinary Arts & Design Program (Cook I)	Certificate	Manitoba Institute of Trades and Technology	
		Culinary Arts (Cook I)	Certificate	Louis Riel Arts and Technology Centre	
				Red River College	
			Diploma	Commonwealth College	

Food & Beverage Services	Technical Education	Commercial Cooking Aide	Certificate	UCN - College of Trades & Technology
	Undergraduate	Food Services Management	Certificate	Red River College
Food Safety/ Quality	Graduate	QA/QC for Pharmaceutical and Food	Advanced diploma	Red River College
Food Science & Nutrition	Undergraduate	Human Nutritional Sciences	BSc	University of Manitoba
	Graduate	Human Nutritional Sciences	MSc	University of Manitoba
			PhD	University of Manitoba
Food Science & Technology	Technical Education	Food Processing & Preservation Workshop	Certificate of completion	Commonwealth College
	Undergraduate	Biosystems Engineering	BSc	University of Manitoba
		Food Science	BSc	University of Manitoba
			Transfer program	Brandon University
	Graduate	Biosystems Engineering - Bio-processing	MEng	University of Manitoba
			MSc	University of Manitoba
			PhD	University of Manitoba
		Food Science	MSc	University of Manitoba
			PhD	University of Manitoba
				University of Manitoba



Ontario

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
Baking/Pastry	Undergraduate	Baking & Pastry Arts	Algonquin College	Certificate	
			Conestoga College	Certificate	
			Georgian College	Certificate	
			Niagara College	Certificate	
		Baking Arts	Fanshawe College	Declaration of academic achievement	
		Baking - Pre-employment	George Brown College	Certificate	
		Baking Skills	Centennial College	Certificate	
		Cake Decorating	Fanshawe College	Declaration of academic achievement	
		Baking & Pastry Arts Management	Algonquin College	Diploma	
			Centennial College	Diploma	
			Conestoga College	Diploma	
			Fanshawe College	Diploma	
			George Brown College	Diploma	
			Humber College	Diploma	
	Graduate	Advanced Baker Pâtissier	Fanshawe College	Graduate certificate	
		Advanced French Pâtisserie	George Brown College	Graduate certificate	
	Continuing Education	Baking Arts	George Brown College	Certificate	
		Baking - Pre-employment	George Brown College	Certificate	
		Cake Decorating	George Brown College	Certificate	
			Mohawk College	Acknowledgement of completion	
		Artisan Bread Baking	George Brown College	Certificate	
	Professional Program	Baker	Humber College	Certificate of Achievement	Y

			Baking	Niagara College	Statement of Achievement	
			Baker & Patisserie (Level I, II & III)	George Brown College	Certificate of Apprenticeship	Y
Beverage Processing	Undergraduate		Brewmaster and Brewery Operations Manager	Niagara College	Diploma	
			Grape and Wine Technology	Brock University	Certificate	
			Oenology and Viticulture	Brock University	BSc	
			Wine Business Management	Niagara College	Certificate	
			Winery and Viticulture Technician	Niagara College	Diploma	
	Graduate		Advanced Wine and Beverage Business Management Program	George Brown College	Graduate certificate	
			Artisan Distilling	Niagara College	Graduate certificate	
	Continuing Education		Advanced Tea Certificate	George Brown College	Certificate	
			Beer Specialist Certificate	George Brown College	Certificate	
			CAPS Certified Sommelier Certificate	George Brown College	Certificate	
			Tea Foundations Certificate	George Brown College	Certificate	
			Wine Specialist Certificate	George Brown College	Certificate	
	Professional Program		Master Taster	Niagara College	Statement of Completion	
			Wine Making	Niagara College	Certificate of Achievement	
			Wine Marketing and Management	Niagara College	Statement of Completion	
Cannabis	Undergraduate		Cannabis Applied Science	Loyalist College	Certificate	
			Cannabis Regulation and Quality Assurance (CAQC)	Seneca College	Certificate	
			Commercial Cannabis Production	Niagara College	Certificate	
	Graduate		Cannabis – Management, Quality & Edibles Diploma and Post-Graduate Diploma Program	Academy of Applied Pharmaceutical Sciences	Graduate diploma	

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
		Cannabis – Operations, Quality & Edibles Certificate and Post-Graduate Certificate Program	Academy of Applied Pharmaceutical Sciences	Graduate certificate	
		Cannabis Applied Science	Fanshawe College	Graduate certificate	
			Loyalist College	Graduate certificate	
		Commercial Cannabis Production	Niagara College	Graduate certificate	
	Professional Program	Industrial Cannabis Production Technology Program	North American College of Pharmaceutical Technology	Diploma	
		Quality Control and Quality Assurance - Cannabis	North American College of Pharmaceutical Technology	Diploma	
		Cannabis Industry Specialization	Durham College	Recognition of Achievement	
Culinary Arts	Undergraduate	Cook (Level I & II)	Algonquin College	Certificate	Y
			Canadore College	Certificate	Y
			Conestoga College	Certificate	Y
			Fleming College	Advanced diploma	Y
		Culinary Arts	La Cité collégiale	Certificate	
		Culinary Management	Algonquin College	Diploma	
			Canadore College	Diploma	
			Centennial College	Diploma	
			Conestoga College	Diploma	
			Confederation College	Diploma	
			Durham College	Diploma	
			Fanshawe College	Diploma	
			Fleming College	Diploma	

			George Brown College	Diploma	
				BCom	
			Georgian College	Diploma	
			Humber College	Diploma	
			La Cité collégiale	Diploma	
			Lambton College	Diploma	
			Loyalist College	Diploma	
			Niagara College	Diploma	
			Sault College	Diploma	
			St. Clair College of Applied Arts and Technology	Diploma	
			St. Lawrence College	Diploma	
			George Brown College	Diploma	
		Culinary Management - Integrated Learning	Algonquin College	Certificate	
		Culinary Skills	Centennial College	Certificate	
			Conestoga College	Certificate	
			Durham College	Certificate	
			Fanshawe College	Certificate	
			Fleming College	Certificate	
			George Brown College	Certificate	
			Georgian College	Certificate	
			Humber College	Certificate	
			Loyalist College	Certificate	
			Niagara College	Certificate	
		Culinary Skills - Chef Training	Canadore College	Certificate	
		Institutional cook (Level I)	Fanshawe College	Certificate	Y
		Cook (Level II)	Fanshawe College	Certificate	Y

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
	Graduate	Advanced Chocolate and Confectionery Artistry	Humber College	Graduate certificate	
		Artisanal Culinary Arts	Fanshawe College	Graduate certificate	
		Culinary Arts - Italian Program	George Brown College	Graduate certificate	
	Continuing Education	Chocolate Science Short Course	University of Guelph	Non-credit	
		Culinary Arts	George Brown College	Certificate	
		Culinary Skills	George Brown College	Certificate	
		Culinary Skills - Introduction	Mohawk College	Acknowledgement of completion	
		Healthy Culinary Arts Certificate	George Brown College	Certificate	
		Professional Chocolatier Certificate	George Brown College	Certificate	
		Vegetarian Culinary Arts Certificate	George Brown College	Certificate	
	Professional Program	Certified Chef de Cuisine	Humber College	Certificate of Achievement	
		Certified Master Chef	Humber College	Certificate of Achievement	
		Cook	Humber College	Certificate of Achievement	Y
			Sault College	NA	Y
		Cook (Level I & II)	George Brown College	Certificate of Apprenticeship	Y
			Niagara College	Certificate of Apprenticeship	Y
			St. Lawrence College	Certificate of Apprenticeship	Y
		Culinary Skills - Chef Training	Sault College	Certificate	
			St. Lawrence College	Certificate	
Food & Beverage Services	Undergraduate	Food and Beverage Management	Centennial College	Diploma	
			Fanshawe College	Diploma	

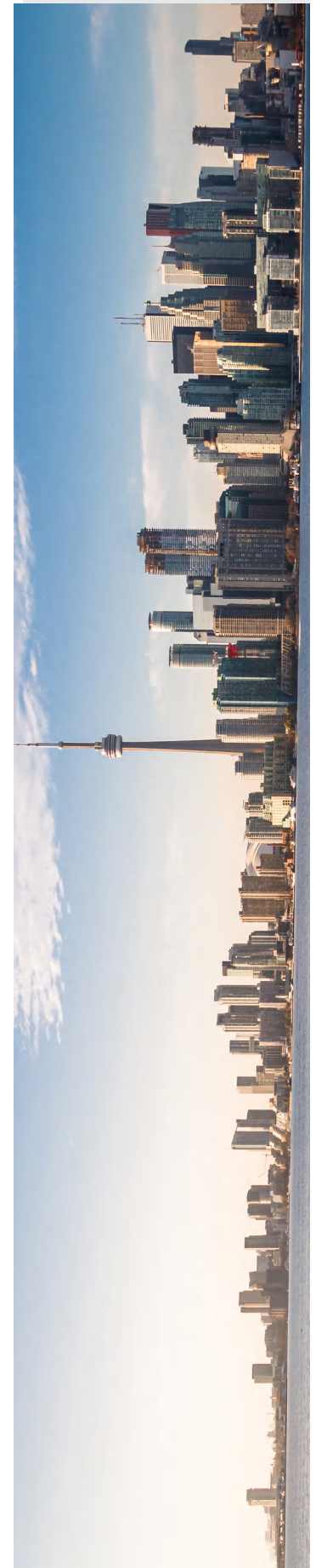
			Food and Beverage Operations Management Program	George Brown College	Certificate	
			Food and Nutrition Management - Diploma	Humber College	Diploma	
			Food Service Worker	Centennial College	Certificate	
				Conestoga College	Certificate	
			General Arts and Science-Kitchen Assistant	Sault College	Certificate	
			Gestion de la Nutrition et des Services Alimentaires	La Cité collégiale	Certificate	
			Nutrition and Food Service Management	Centennial College	Diploma	
				Fanshawe College	Diploma	
	Graduate		Food and Nutrition Management	Algonquin College	Graduate certificate	
				Fleming College	Graduate certificate	
				George Brown College	Graduate certificate	
				Georgian College	Graduate certificate	
			Nutritional Sciences - Collaborative Specialization in Food Sciences	University of Toronto	MSc	
	Continuing Education		Food Service Worker	Algonquin College	Certificate	
				Confederation College	Certificate	
				Fleming College	Certificate	
				Lambton College	Certificate	
				Sault College	Certificate	
			Food Services	Mohawk College	Certificate	
			Kitchen Operations Management Certificate	George Brown College	Certificate	
	Professional Program		Food Service and Nutrition Management	Algonquin College	Certificate	

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
		Food Service Worker	A1-Global College	Diploma	
Food Processing Operations	Undergraduate	Food Processing Technician	Conestoga College	Diploma	
		Packaging Engineering Technician	Conestoga College	Diploma	
	Graduate	Operations Leadership in Food Manufacturing	Conestoga College	Graduate certificate	
	Continuing Education	Food Processing Advanced Sanitation Practices	Conestoga College	Certificate	
		Food Processing Operations	Conestoga College	Certificate	
		Food Processing Supervisor	Conestoga College	Certificate	
	Professional Program	Process Operator - Food Manufacturing (Level I, II & III)	Conestoga College	Certified journey person	Y
Food Safety/ Quality	Undergraduate	Food Technology, Safety and Quality Diploma Program	Academy of Applied Pharmaceutical Sciences	Diploma	
	Graduate	Food Safety and Quality Assurance	University of Guelph	Graduate diploma	
				MSc	
		Food Safety and Quality Assurance- Food Processing	Conestoga College	Graduate certificate	
Food Science & Nutrition	Undergraduate	Applied Human Nutrition	University of Guelph	BASC	
		Honours Bachelor of Food and Nutrition Sciences - Food Sciences option	University of Ottawa	HBFN	
		Nutrition and Food	Ryerson University	BASC	
		Nutrition and Nutraceutical Sciences	University of Guelph	BSc	
		Nutritional Sciences Major	University of Toronto	BSc	

			Food and Nutrition Sciences - Food Sciences option	University of Ottawa	HBFN	
			Food & Nutrition	Brescia University College	BSc	
	Graduate		Nutrition and Communication	Ryerson University	MHS	
			Nutritional Sciences	University of Toronto	MSc	
					PhD	
			Food & Nutrition	Brescia University College	MSc	
	Continuing Education		Culinary Skills Nutrition Certificate	George Brown College	Certificate	
	Professional Program		Nutrition, Health and Sport	Academy of Applied Pharmaceutical Sciences	Diploma	
Management	Undergraduate		Food and Agricultural Business - Value and Supply Chains Stream	University of Guelph	BCom	
			Food, Agriculture and Resource Economics - Food and Agribusiness Management Stream	University of Guelph	BA	
			Management & Organizational Studies - Food Management & Marketing	Brescia University College	BSc	
			Food Industry Management Major	University of Guelph	BBRM	
Other Food Studies	Undergraduate		Minor in Food studies	University of Toronto	NA	
	Graduate		Food Media	Centennial College	Graduate diploma	
			Food Tourism	Centennial College	Graduate diploma	
	Continuing Education		Food and Media Certificate	George Brown College	Certificate	

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
	Professional Program	Food Policy and Regulatory Affairs	University of Ottawa	Certificate	
Processing	Undergraduate	Butchery basics	Fanshawe College	Declaration of academic achievement	
		Food Service Worker	Academy of Applied Pharmaceutical Sciences	Certificate	
		Production fromagère	La Cité collégiale	Certificate	
		Professional butchery techniques	Fanshawe College	Certificate	
		Professional cheese-making	Conestoga College	Certificate	
		Meat Cutting	Seaway Valley Meat Cutting Institute	Certificate	Y
	Graduate	Aquaculture	Fleming College	Graduate certificate	
	Continuing Education	Cheese Making Technology Short Course	University of Guelph	Non-credit	
		Ice Cream Technology Short Course	University of Guelph	Non-credit	
		Professional Fromager Certificate	George Brown College	Certificate	
Food Science & Technology	Undergraduate	Biotechnology	Durham College	Advanced diploma	
			Humber College	Diploma	
			Loyalist College	Diploma	
		Biotechnology - Advanced	Loyalist College	Advanced diploma	
		Biotechnology - Technician	Canadore College	Diploma	
		Biotechnology - Technologist	Canadore College	Advanced diploma	
		Biotechnology Advanced	St. Lawrence College	Advanced diploma	
		Food Science	Carleton University	BSc	
			University of Guelph	BSc	
		Food Science Technology	Centennial College	Advanced diploma	

			Honours Bachelor of Integrated Food Sciences in partnership with Le Cordon Bleu	University of Ottawa	HBIF	
			Industrial Food Technology	Seneca College	Certificate	
			Pharmaceutical and Food Science Technology	Durham College	Advanced diploma	
			Transformation des aliments et assurance qualité	La Cité collégiale	Diploma	
			Food Engineering Minor	University of Guelph	BEng	
			Biotechnology Advanced	Algonquin College	Advanced diploma	
			Culinary Innovation and Food Technology	Niagara College	Advanced diploma	
	Graduate		Chemical and Biochemical Engineering - Food Processing	University of Western Ontario	MSc	
			Chemistry - concentration in Food Science & Nutrition	Carleton University	MSc	
					PhD	
			Food Science (Food Microbiology, Food Chemistry, Food Processing)	University of Guelph	MSc	
					PhD	
	Continuing Education		Food Science Certificate	University of Guelph	Certificate	



Quebec

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
Baking/Pastry	Vocational Training	Bread Making	DVS	École hôtelière de la capitale	
				École hôtelière de la Montérégie	
				École hôtelière de Laurentides	
				École hôtelière de Montréal Centre Calixa-Lavallée	
				Pearson Adult and Career Center	
		Contemporary Professional Pastry Making	AVS	CFP 24 juin	
				CFP de l'Envolée	
				CFP Lac-Abitibi	
				École hôtelière de la capitale	
				École hôtelière de la Lanaudière	
				École hôtelière de la Montérégie	
				École professionnelle des métiers, édifice Normandie	
				St. Pius X Career Centre: Plus - Culinary & Business Centre	
		Pastry Making	DVS	CFP 24 juin	
				CFP Bel-Avenir	
				CFP Fierbourg	
				CFP Jonquière	
				CFP Paul Rousseau	
				CFP Relais de la Lièvre Seigneurie	
				École hôtelière de la capitale	
				École hôtelière de la Montérégie	
				École hôtelière de Laurentides	
				École hôtelière de Laval	

					École hôtelière de Montréal Centre Calixa-Lavallée	
					Institut de tourisme et d'hôtellerie de Québec	
					La Maison Christian Fauré	
					Pearson Adult and Career Center	
Culinary Arts - Cook	Vocational Training	Professional Cooking	DVS		Campus de Brome-Missisquoi	
					Centre André Morissette	
					Centre de formation agricole Mirabel	
					CF de la Côte-Gaspé	
					CF des Batisseurs	
					CFP 24 juin	
					CFP Bel-Avenir	
					CFP de Charlevoix	
					CFP de la Baie-James	
					CFP de la Vallée-de-la-Gatineau	
					CFP de l'Emergence	
					CFP de l'Envolée	
					CFP de l'Estuaire	
					CFP de Nunavik	
					CFP Fierbourg	
					CFP Jonquière	
					CFP Lac-Abitibi	
					CFP Paul Rousseau	
					CFP Pavillon de l'Avenir	
					CFP Pontiac	
					CFP Relais de la Lièvre Seigneurie	
					Collège LaSalle	
					Cowansville Vocational Training Center	

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
				École des métiers de la restauration et du tourisme de Montréal	
				École hôtelière de la capitale	
				École hôtelière de la Lanaudière	
				École hôtelière de la Montérégie	
				École hôtelière de Laurentides	
				École hôtelière de Laval	
				École hôtelière de Montréal Centre Calixa-Lavallée	
				École professionnelle des métiers, édifice Normandie	
				EMSB-AEVS Vocational Training Center	
				Institut de tourisme et d'hôtellerie de Québec	
				Pearson Adult and Career Center	
				SAE de l'Estuaire	
				St. Pius X Career Centre: Plus - Culinary & Business Centre	
Food Science & Technology	Technical Education	Process technology and food quality/Food science	DCS	Cégep de Maisonneuve	
				Cégep régional de Lanaudière à Joliette	
				Institut de technologie agroalimentaire (ITA)	
	Undergraduate	Bioresource Engineering - Bioprocess Engineering Stream	BEng	McGill University	
		Bioresource Engineering - Food and Bioprocess Engineering	BEng	McGill University	
		Certificat en technologie et innocuité des aliments	Certificate	Université de Montreal	

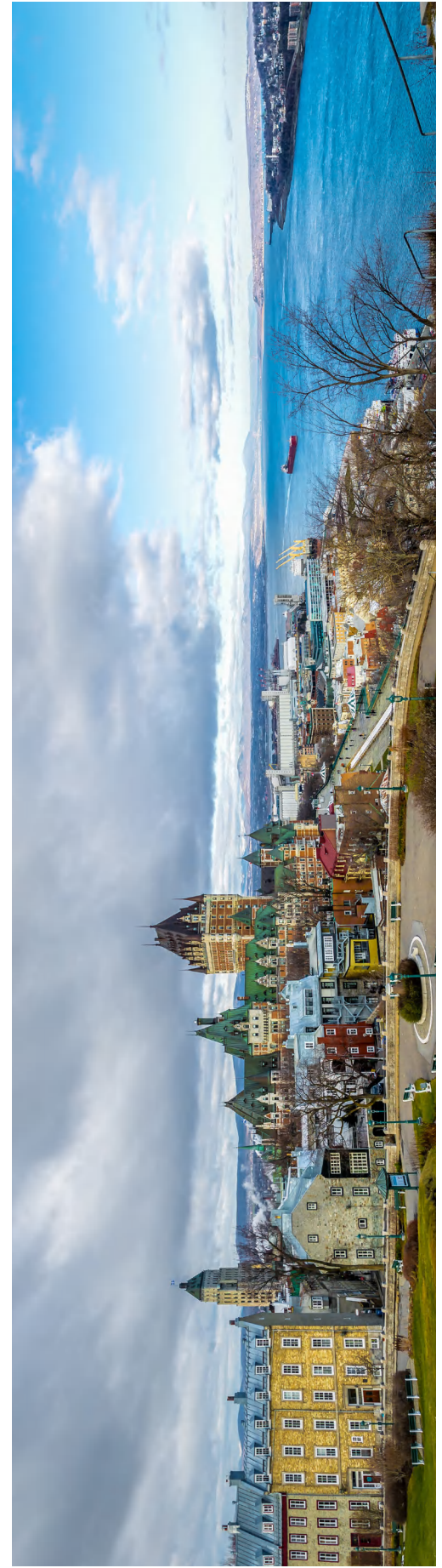
	Food Science	Certificate	Université Laval
		BScA	Université Laval
	Food Science - Food Chemistry Option	BSc	McGill University
	Food Science - Food Science Option	BSc	McGill University
	Food Science - Management concentration	BScA	Université Laval
	Génie alimentaire	BA	Université Laval
	Microprogramme en sciences et technologie des aliments - technologie alimentaire et nouveaux aliments	Certificate	Université Laval
	Process technology and food quality/Food science	DEC-BAC	Cégep régional de Lanaudière à Joliette
Graduate	Bioresource Engineering - Integrated Food and Bioprocessing	MASc	McGill University
	Food Science	MSc	Université Laval
		PhD	Université Laval
	Food Science - Food Microbiology	MSc	Université Laval
		PhD	Université Laval
	Food Science & Agricultural Chemistry	MSc	McGill University
		PhD	McGill University
	Génie agroalimentaire	MSc	Université Laval
Bioresource Sciences	Biotechnology/Biological sciences	DEC-BAC	Cégep de Lévis-Lauzon
			Cégep de l'Outaouais
			Cégep de Saint-Hyacinthe
			Cégep de Sherbrooke
			Collège Ahuntsic

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
				Collège Shawinigan	
	Graduate	Bioresource Engineering	MSc	McGill University	
			PhD	McGill University	
Beverage Processing - Brewing	Graduate	Brewing Science	Graduate certificate	Bishop's University	
Processing - Meat	Vocational Training	Retail Butchery	DVS	Campus de Brome-Missisquoi	
				CFP 24 juin	
				CFP Bel-Avenir	
				CFP de la Pointe-du-Lac	
				CFP de l'Envolée	
				CFP Jonquière	
				CFP Lac-Abitibi	
				CFP Pavillon de l'Avenir	
				CFP Relais de la Lièvre Seigneurie	
				École hôtelière de la capitale	
				École hôtelière de la Lanaudière	
				École hôtelière de la Montérégie	
				École hôtelière de Laurentides	
				École hôtelière de Montréal Centre Calixa-Lavallée	
				Pearson Adult and Career Center	
Food Science & Nutrition	Undergraduate	Food Science	DEC-BAC	Cégep de Chicoutimi	
				Cégep de Rimouski	
				Cégep de Saint-Hyacinthe	
				Cégep de Trois-Rivières	
				Collège de Maisonneuve	
				Collège Montmorency	

			Food Science & Nutritional Science	BSc	McGill University	
			Minor in Human Nutrition	BSc	McGill University	
Nutrition	Technical Education		Techniques de diététique	DCS	Cégep de Chicoutimi	
					Cégep de l'Outaouais	
					Cégep de Maisonneuve	
					Cégep de Rimouski	
					Cégep de Saint-Hyacinthe	
					Cégep de Trois-Rivières	
					Cégep Limoilou	
					Cégep Montmorency	
	Undergraduate		Nutrition	BSc	Université de Montreal	
					Université Laval	
				D.E.S.S.	Université de Montreal	
	Graduate		Human Nutrition	MASC	McGill University	
				MSc	McGill University	
				PhD	McGill University	
			Nutrition	Microprogramme de 2e cycle	Université de Montreal	
				MSc	Université de Montreal	
				PhD	Université Laval	
					Université de Montreal	
			Nutrition - functional foods and health	D.E.S.S.	Université Laval	
			Nutrition - functional foods and health (15 credit program)	Attestation d'études de deuxième cycle	Université Laval	
			Pratique de Première Ligne en Nutrition	D.E.S.S.	Université Laval	

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship	
Management - Food/ Agribusiness	Undergraduate	Minor in Agribusiness	BSc	McGill University		
	Technical Education	Gestion d'un établissement de restauration	DCS	Cégep de Jonquière		
Food & Beverage Services				Cégep de Saint-Jérôme		
				Cégep de Sorel-Tracy		
				Cégep Limoilou		
				Collège de Valleyfield		
				Collège Lafleche		
				Collège LaSalle		
				Institut de tourisme et d'hôtellerie de Québec		
				Méridien collégial privé		
		Vocational Training	Food & Beverage Services	DVS	Campus de Brome-Missisquoi	
					CF de la Côte-Gaspé	
					CFP 24 juin	
					CFP Bel-Avenir	
					CFP de Charlevoix	
				CFP de l'Envolée		
				CFP de l'Estuaire		
				CFP Fierbourg		
				CFP Jonquière		
				CFP Lac-Abitibi		
				CFP Paul Rousseau		
				CFP Pavillon de l'Avenir		
				CFP Relais de la Lièvre Seigneurie		
				Cowansville Vocational Training Center		

						École hôtelière de la capitale
						École hôtelière de la Montérégie
						École hôtelière de Laurentides
						École hôtelière de Laval
						École hôtelière de Montréal Centre Calixa-Lavallée
						École professionnelle des métiers, édifice Normandie
						Institut de tourisme et d'hôtellerie de Québec
						Pearson Adult and Career Center
						St. Pius X Career Centre: Plus - Culinary & Business Centre
Food Studies	Undergraduate	Food Studies (diverse courses offered to students)	NA	Concordia University		
Food Safety/ Quality	Undergraduate	Process technology and food quality/Food science	DEC-BAC	Institut de technologie agroalimentaire (ITA)		
	Graduate	Food Science and Agricultural Chemistry - Food Safety	MSc	McGill University		
Cannabis	Undergraduate	Commercial Cannabis	Diploma	McGill University		



Nova Scotia

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
Baking/Pastry	Undergraduate	Baking & Pastry Arts	Certificate	Nova Scotia Community College	
Beverage Processing	Undergraduate	Cool climate wine and viticulture	Certificate	Nova Scotia Community College	
Cannabis	Undergraduate	Cannabis cultivation	Certificate	Nova Scotia Community College	
Culinary Arts	Undergraduate	Culinary Management	Diploma	Nova Scotia Community College	
		Culinary Skills	Certificate	Nova Scotia Community College	
Food Science & Nutrition	Undergraduate	Applied Human Nutrition	BSc	Mount Saint Vincent University	
		Human Nutrition	BSc	St. Francis Xavier University	
			Transfer program	Cape Breton University	
		Nutrition and Dietetics	BSc	Acadia University	
	Graduate	Applied Human Nutrition	MSc	Mount Saint Vincent University	
			MAHN	Mount Saint Vincent University	
Food Science & Technology	Graduate	Biological Engineering	MASC	Dalhousie University	
			MEng	Dalhousie University	
			PhD	Dalhousie University	
		Food Bioscience	Graduate certificate	Dalhousie University	
		Food Science & Technology	MSc	Dalhousie University	
			PhD	Dalhousie University	
Management	Undergraduate	International Food Business	BAG	Dalhousie University	
Processing	Undergraduate	Aquaculture	Certificate	Dalhousie University	
			BScA	Dalhousie University	
		Aquaculture operations	Certificate	Nova Scotia Community College	
		Fisheries and Aquaculture	Diploma	Nova Scotia Community College	
				École hôtelière de Laval	
				École hôtelière de Montréal Centre Calixa-Lavallée	
				École professionnelle des métiers, édifice Normandie	

							Institut de tourisme et d'hôtellerie de Québec	
							Pearson Adult and Career Center	
							St. Pius X Career Centre: Plus - Culinary & Business Centre	
Food Studies	Undergraduate	Food Studies (diverse courses offered to students)	NA				Concordia University	
Food Safety/ Quality	Undergraduate	Process technology and food quality/Food science	DEC-BAC				Institut de technologie agroalimentaire (ITA)	
	Graduate	Food Science and Agricultural Chemistry - Food Safety	MSc				McGill University	
Cannabis	Undergraduate	Commercial Cannabis	Diploma				McGill University	

New Brunswick

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
Cannabis	Undergraduate	Cannabis culture	Diploma	Collège Communautaire de Nouveau Brunswick	
Culinary Arts	Undergraduate	Culinary Arts	Certificate	New Brunswick Community College	
			Diploma	Collège Communautaire de Nouveau Brunswick	
		Culinary Arts Management	Diploma	New Brunswick Community College	
		Professional Cook	Diploma	Collège Communautaire de Nouveau Brunswick	
Food Safety/ Quality	Undergraduate	Contrôle de qualité - transformation alimentaire	Diploma	New Brunswick Community College	
Food Science & Nutrition	Undergraduate	Nutrition	BSc	Université de Moncton	
			Transfer program	Université de Moncton	
	Graduate	Nutrition - alimentation	MSc	Université de Moncton	

Prince Edward Island

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
Baking/Pastry	Undergraduate	Pastry Arts	Certificate	Holland College	Y
Culinary Arts	Undergraduate	Culinary Arts	Diploma	Holland College	Y
		Entry-level cook training program	Certificate	Holland College	
Food Science & Nutrition	Undergraduate	Food and Nutrition	BSc	University of Prince Edward Island	

Newfoundland

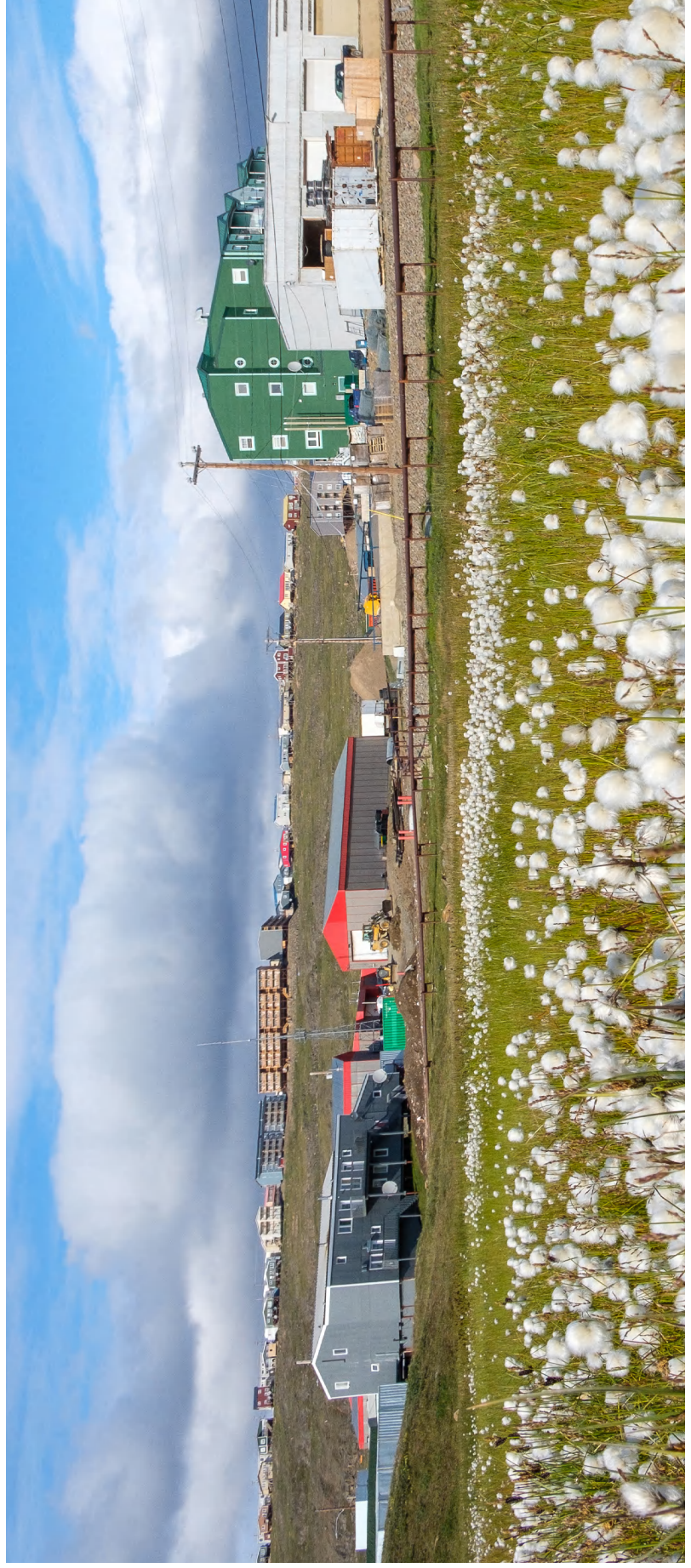
Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
Baking/Pastry	Undergraduate	Baker (Level I)	Diploma of Vocational Education	Academy Canada	Y
		Baking & Pastry Arts	Certificate	College of the North Atlantic	Y
Culinary Arts	Undergraduate	Cook	Certificate	College of the North Atlantic	Y
		Cook (Pre-Employment)	Diploma of Vocational Education	Academy Canada	Y
Food Safety/Quality	Graduate	Food Safety/Quality	Advanced diploma	Marine Institute	
Food Science & Technology	Graduate	Food Science	MSc	Marine Institute	
			PhD	Marine Institute	
Other Food Studies	Undergraduate	Food Studies	Certificate	Marine Institute	
Processing	Technical Education	Aquaculture (mussel)	Technical certificate	Marine Institute	
		Aquaculture (salmonid)	Technical certificate	Marine Institute	
		Aquaculture management	Technical certificate	Marine Institute	
		Retail Meat Cutter	Certificate	College of the North Atlantic	

Newfoundland (cont'd)

	Graduate	Aquaculture	MSc	Memorial University of Newfoundland
		Sustainable aquaculture	Advanced diploma	Marine Institute
		Technology Management - Aquaculture Option	MTM	Marine Institute

Yukon and Nunavut

Area of Study	Level of Instruction	Program Name	Credential Awarded	Institution	Apprenticeship
Culinary Arts	Undergraduate	Culinary Arts	Certificate	Nunavut Arctic College	Y
		Culinary Arts (Cook I & II)	Certificate	Yukon College	Y



APPENDIX II.

LIST OF ASSOCIATIONS & OTHER ORGANIZATIONS

Below is a list of organizations related to the food and beverage industry that were reviewed in the context of this analysis, including associations, councils, government agencies, institutes, private training instructions, research centers and other. Relevant courses were identified in the websites of 28 organizations – these are identified in the column “Courses”. In addition, there are several associations whose websites are not available or are currently undergoing changes and are unavailable to examine further. These cases are noted as footnotes.

Region/Province	Name	Courses	Link
Association			
Canada	Canadian Food Exporters Association	No	https://www.cfea.com/event-category/non-cfea-events/seminars/
Canada	Canadian Food Safety Group	Yes	https://canadianfoodsafety.com/
Canada	Canadian Health Food Association	No	https://chfa.ca/en/
Canada	Flavour Manufacturers Association of Canada	No	http://flavorcanada.com/index.htm
Canada	Food and Consumer Products Canada (FCPC)	No	https://www.fcpc.ca/
Canada	Food Processors of Canada	No	https://foodprocessorsofcanada.ca/
British Columbia	BC Food Processors Association	No	https://www.bcfpa.ca/
British Columbia	BC Food Technologists	No	https://www.bcft.ca/
British Columbia	Small Scale Food Processor Association	Yes	https://www.ssfp.net/
Alberta	Alberta Food Processors Association	Yes	https://www.afpa.com/
Ontario	Alliance of Ontario Food Processors	No	http://www.foodandbeverageontario.ca/
Ontario	Ontario Agri Food Technologies	No	http://www.oaft.org/
Ontario	Ontario Food Cluster Initiative	No	http://ontariofoodcluster.com/
Ontario	Ontario Greenhouse Alliance	No	https://www.theontariogreenhousealliance.com/
Quebec	Quebec Farmers Association	No	https://quebecfarmers.org/available-services/
PEI	Food Island Partnership	No	https://foodislandpei.ca/
Newfoundland	Fish, Food and Allied Workers, NL	No	https://ffaw.ca/
Saskatchewan	Saskatchewan Food Processors Association	No	Website unavailable

Canada	Food and Beverage Canada	No	https://fbc-abc.com/
Atlantic	Atlantic Food and Beverage Processors Association	Yes	https://www.atlanticfood.ca/page-18104
Atlantic	Food & Beverage Atlantic	Yes	https://www.atlanticfood.ca/page-18104
Canada	Dairy Processor's Association of Canada	No	http://www.dpac-atlc.ca/
British Columbia	BC Dairy Association	No	https://bcdairy.ca/
Canada	Baking Association of Canada	No	https://www.baking.ca/index.aspx
Canada	Canadian Aquaculture Industry Alliance	No	https://www.aquaculture.ca/
Canada	Canadian Lobster	No	http://lobstercouncilcanada.ca/about/board-of-directors/
Atlantic	Atlantic Canada Fish Farmers Association	No	https://www.atlanticfishfarmers.com/
Atlantic	Northwest Atlantic Fisheries Organization	No	https://www.nafo.int/
British Columbia	BC Seafood Alliance	No	https://www.bcseafoodalliance.com/
British Columbia	British Columbia Salmon Farmers Association	No	https://bcsalmonfarmers.ca/communities/
British Columbia	British Columbia Shellfish Growers Association	No	http://bcsga.ca/
British Columbia	Seafood Producers Association of BC	No	https://www.seafoodproducers.ca/
Alberta	Alberta Fish Farmers Association	No	http://www.affa.ab.ca/
Ontario	Ontario Aquaculture Association	No	https://ontarioseafoodfarmers.ca/meetfarmers/
Ontario	Ontario Commercial Fisheries Association	No	https://www.ocfa.ca/
Quebec	Association Québécoise de l'industrie de la pêche	No	https://aqip.com/fr/
New Brunswick	New Brunswick Salmon Growers Association	No	https://www.atlanticfishfarmers.com/
Nova Scotia	Aquaculture Association of Nova Scotia	No	http://seafarmers.ca/
Nova Scotia	Fisheries Safety Association of Nova Scotia	No	https://fisheriessafety.ca/
Nova Scotia	Nova Scotia Fish Harvesters	No	https://www.nsfishharvesters.ca/
Nova Scotia	Nova Scotia Seafood	No	https://nsseafood.com/
Nova Scotia	Nova Scotia Seafood Alliance	No	https://www.novascotiaseafoodalliance.ca/our-members
Atlantic	Atlantic Canadian Lobster	No	https://www.tastelobster.ca/eng_home.php
PEI	PEI Aquaculture Alliance	No	https://www.aquaculturepei.com/

PEI	PEI Atlantic Shrimp Corp.	No	https://www.peishrimp.com/html/processingsector.html
PEI	Seafood Processors Association of PEI	No	https://www.peispa.com/
Newfoundland	Association of Seafood Producers, NL	No	https://seafoodproducers.org/links/
Newfoundland	Newfoundland Aquaculture Industry Association	No	https://naia.ca/index.php/members-1/associate-members
Nunavut	Nunavut Fisheries and Marine Training Consortium	No	https://nftconsortium.org/sites/all/themes/nft/assets/docs/application-form.pdf
Nunavut	Nunavut Fisheries Association	No	https://www.qcorp.ca/en/group-of-companies/fisheries-and-marine/nunavut-offshore-allocation-holders
Canada	Canada Pork	No	http://www.canadapork.com/en/
Canada	Canadian Meat Cutters Association	No	https://meatforce.ca/
Canada	Canadian Meat Goat Association	No	https://www.canadianmeatgoat.com/
Canada	Canadian Sealers Association	No	https://www.sealharvest.ca/
Canada	Canadian Swine Exporters Association	No	http://www.canadianswine.com/
British Columbia	BC Cattlemen's Association	No	https://www.cattlemen.bc.ca/
Ontario	Ontario Independent Meat Processors	Yes	https://www.oimp.ca/
Ontario	Ontario Swine Improvement	No	http://www.osi.org/
Quebec	La société des éleveurs de porc du Québec	No	https://www.leseleveursdeporcsduquebec.com/
Ontario	Ontario Agri Business Association	No	https://www.oaba.on.ca/
Canada	Canadian Beverage Association	No	https://www.canadianbeverage.ca/
Canada	Canadian craft brewer's association	No	https://ccba-ambc.org/
Canada	Canadian Vintners Association	No	http://www.canadianvintners.com/
Canada	Spirits Canada	No	http://www.spiritscanada.ca/about-us/
British Columbia	BC Craft Beer Association	No	https://bccraftbeer.com/
British Columbia	BC craft brewers guild	No	https://bccraftbeer.com/
British Columbia	BC Craft Cider Association	No	https://bcciderway.ca/about/
British Columbia	BC Craft Distillers	No	https://craftdistillers.ca/

British Columbia	BC Independent Distiller Association	No	http://bccraftdistilling.com/?page_id=61
Ontario	Ontario craft brewers	No	https://www.ontariocraftbrewers.com/
Ontario	Winery and Grower Alliance of Ontario	No	https://wgao.ca/
New Brunswick	New Brunswick craft brewers association	No	http://nbcba.org/forum/index.php
New Brunswick	New Brunswick wines	No	https://vinsnbwines.com/
Nova Scotia	Craft brewers association of Nova Scotia	No	http://nscraftbeer.ca/
Saskatchewan	Saskatchewan artisan wines and spirits association	No	https://www.sawsa.ca/
Canada	Canadian Cheese Society	No	https://cheeseloverca.wordpress.com/category/canadian-cheese-society/
British Columbia	BC Artisan Cheese Association	No	Website unavailable
Council			
British Columbia	BC Agriculture Council	No	https://bcac.ca/
British Columbia	BC Agricultural Research and Development Council	No	https://ardcorp.ca/
West	Western Dairy Council	No	https://www.westerndairycouncil.com/
British Columbia	British Columbia Dairy Council	No	http://www.bcdairycouncil.ca/
Alberta	Alberta Dairy Council	No	http://www.albertadairycouncil.ca/
Ontario	Ontario Dairy Council	Yes	https://ontariodairies.ca/
Quebec	Conseil des industriels laitiers du Québec (French only)	No	https://cilq.ca/
Canada	Fisheries Council of Canada	No	http://fisheriescouncil.com/
Canada	National Seafood Sector Council	No	http://www.nssc.ca/
British Columbia	BC Salmon Marketing Council	No	https://www.bcsalmon.ca/
Nova Scotia	Nova Scotia Fisheries Sector Council	No	https://www.nsfsc.ca/
Canada	Canadian Meat Council	No	https://cmc-cvc.com/
PEI	PEI Agriculture sector council	No	https://www.peiagsc.ca/
British Columbia	BC Wine Grape Council	No	https://www.bcwgc.org/
Government Agency			
Canada	Food and Beverage Ontario	No	http://tasteyourfuture.ca/
British Columbia	Province of British Columbia: Food Safe	Yes	http://www.foodsafe.ca/courses.html
Alberta	Province of Alberta	Yes	https://www.alberta.ca/agri-food.aspx

Manitoba	Province of Manitoba: Agriculture	No	https://www.gov.mb.ca/agriculture/
Manitoba	Province of Manitoba: Health, Seniors and Active Living	Yes	https://www.gov.mb.ca/health/publichealth/environmentalhealth/protection/foodsafe.html
Ontario	Ministry of agriculture, food, and rural affairs	No	http://www.omafra.gov.on.ca/english/
Quebec	Agriculture, Pêcheries, et Alimentation Québec	Yes	https://www.mapaq.gouv.qc.ca/fr/Pages/Accueil.aspx
Quebec	Conseil de la transformation agroalimentaire et des produits de consommation (CTAC)	No	https://conseiltaq.com/?lang=en
New Brunswick	Agriculture, Aquaculture, and Fisheries	No	https://www2.gnb.ca/content/gnb/en/departments/10/agriculture.html
Nova Scotia	Province of Nova Scotia: Processors	No	https://novascotia.ca/agri/programs-and-services/food-protection/processors/
Newfoundland	Newfoundland and Labrador Federation of Agriculture	No	http://www.nlfa.ca/
Nunavut	Nunavut Health and Social Services	Yes	https://www.hss.gov.nt.ca/en/services/environmental-health/food-safety-training
Manitoba	Food and Beverage Manitoba	Yes	https://foodbeveragemb.ca/
Canada	Canadian Center for Occupational Health and Safety	Yes	https://www.ccohs.ca/products/courses/whmis_ghs_intro/
Alberta	Alberta Health Services	Yes	https://www.albertahealthservices.ca/eph/Page3151.aspx
Canada	Canadian Dairy Commission	Yes	http://www.cdc-ccl.gc.ca/CDC/index-eng.php?id=3817
Canada	Canadian Dairy Information Centre	No	https://www.dairyinfo.gc.ca/index_e.php
Canada	Canadian Dairy Network	No	https://www.cdn.ca/home.php
Canada	Canadian Dairy Research Portal	No	https://www.dairyresearch.ca/
Canada	Dairy Farmers of Canada	No	https://dairyfarmersofcanada.ca/en/dairy-in-canada
Alberta	Alberta Milk	No	https://albertamilk.com/
Manitoba	Dairy Farmers of Manitoba	No	https://www.milk.mb.ca/
Ontario	Dairy Farmers of Ontario	No	https://new.milk.org/
Quebec	Fédération des producteurs de lait du Québec	No	http://lait.org/en/
Nova Scotia	Dairy Farmers of Nova Scotia	No	https://www.dfns.ca/
PEI	Dairy Farmers of PEI	No	https://www.dfpei.pe.ca/

Newfoundland	Newfoundland and Labrador School Milk Foundation	No	http://www.schoolmilk.nl.ca/
Saskatchewan	SaskMilk	No	http://saskmilk.ca/
Canada	Fisheries and Oceans Canada	No	http://www.dfo-mpo.gc.ca/aquaculture/index-eng.htm
Newfoundland	Newfoundland Department of Fisheries and Land	No	https://www.flr.gov.nl.ca/
Manitoba	Manitoba Pork	No	https://www.manitobapork.com/producers
Ontario	Ontario Federation of Agriculture	No	https://ofa.on.ca/resources/?xfilter=webinars
British Columbia	WorkSafe BC	Yes	https://www.worksafebc.com/en/health-safety/hazards-exposures/whmis/education-training
Manitoba	WorkSafe Manitoba	Yes	https://www.safemanitoba.com/Education/Pages/E-Learning-Courses.aspx
Ontario	Health and Safety Ontario	Yes	https://www.wsps.ca/Information-Resources/Topics/Training.aspx#training
Ontario	Ontario Ministry of Labour, Training and Skills Development	Yes	https://www.labour.gov.on.ca/english/hs/training/workers.php
Nova Scotia	Nova Scotia Health and Safety	Yes	https://novascotia.ca/lae/healthandsafety/
Nunavut/ Northwest Territories	Workers' Safety and Compensation Commission	Yes	http://www.wscn.nt.ca/health-safety/ohs-education/whmis-2015-training
Saskatchewan	WorkSafe Sask	Yes	http://www.worksafesask.ca/training/online-courses/online-whmis-training/
Institute			
Canada	Canadian Institute of Food Science and Technology	Yes	https://www.cifst.ca/
Canada	Canadian Institute of Food Safety	Yes	https://www.foodsafety.ca/courses/food-handler-certification-course
Canada	Canadian Centre for Fisheries Innovation	No	http://www.ccfi.ca/
Canada	National Fisheries Institute	No	https://www.aboutseafood.com/
British Columbia	BC Wine Institute	No	https://winebc.com/
Quebec	Institute of Nutrition and Functional Foods (INAF)	No	http://www.inaf.ulaval.ca/no_cache/en/home/#.Xel-iJNKjX4
Other			
Quebec	Foods of Quebec	No	https://www.foodsofquebec.com/
Canada	Canadian Beef Center of Excellence	No	https://canadabeef.ca/centre-of-excellence/
Nova Scotia	Wines of Nova Scotia	No	https://winesofnovascotia.ca/events/

Alberta	Agrivalue Processing Business Incubator	No	https://www.alberta.ca/agrivalue-processing-business-incubator.aspx
Alberta	Alberta Food Processing Development Centre	No	https://www.alberta.ca/food-processing-development-centre.aspx
Ontario	Ontario Agri-food technologies	No	http://www.oaft.org/index.cfm?page=home
Private training organization			
Canada	Food Safety Training	Yes	https://www.foodsafetytraining.ca/
Canada	Food Safety Training	Yes	https://www.foodsafetytraining.ca/
Canada	NSF International	Yes	https://www.nsfcanada.ca/
Research center			
Saskatchewan	Saskatchewan Food Industry Development Center	Yes	https://www.foodcentre.sk.ca/expertise/industry-training
Canada	Canadian Bovine Mastitis and Milk Quality Research Network	No	https://www.medvet.umontreal.ca/rcrmb/en/
Ontario	Vineland Research and Innovation Centre	No	https://www.vinelandresearch.com/
Canada	Canadian Food and Wine Institute Innovation Centre	No	https://www.ncinnovation.ca/specializations/canadian-food-wine-institute-innovation-centre
Quebec	Centre de recherche en économie agroalimentaire (CREA)	No	https://www.create.ulaval.ca/activites
Quebec	Centre de recherche industrielle du Québec (CRIQ)	No	https://www.criq.qc.ca/en/careers-and-bursaries/internships.html
Quebec	Food Research and Development Centre	No	http://www.agr.gc.ca/eng/science-and-innovation/agriculture-and-agri-food-research-centres-and-collections/quebec/saint-hyacinthe-research-and-development-centre/?id=1180639333520
Quebec	Research Groups- Université Laval	No	https://www.fsaa.ulaval.ca/en/research/research-groups/research-groups/
Quebec	Sherbrooke Research and Development Center	No	https://www5.agr.gc.ca/eng/science-and-innovation/agriculture-and-agri-food-research-centres-and-collections/quebec/sherbrooke-research-and-development-centre/?id=1180631304122
Ontario	University of Guelph: Alma Aquaculture Research Station	No	http://animalbiosciences.uoguelph.ca/~aquacentre/aars/aars.html
Ontario	University of Guelph: Aquaculture Centre	No	http://animalbiosciences.uoguelph.ca/~aquacentre/aquacentre/aquacentre.html
Ontario	University of Guelph's Catalyst Centre	No	https://www.uoguelph.ca/oac/tags/catalyst-centre

APPENDIX III.

LIST OF COURSES IDENTIFIED

Region/Area/Organization	Course Name	Delivery
Canada		
<i>Food Safety/Food Quality</i>		
Canadian Food Safety Group	Food Handler Certificate Training	Classroom/ Online
	SafeCheck Advanced Food Safety Training	
	SafeCheck Train the Trainer	
	TAP HACCP	Online
Canadian Institute of Food Safety	Food Handler Certification	
	Food Safety Training	
Foodgrads.com	Good Manufacturing Practices (GMP) Training	Online
	HACCP and Food Safety Training	Online
Nova Scotia Community College	Food Handlers Course	
NSF International	Advanced HACCP: Verification and Validation	Online
	Advanced SQF (Safe Quality Food) Practitioner	Online
	Allergen Management	Online
	Building Your Food Safety Culture	Online
	Documenting your Food Safety System	Online
	Food Defense Management Certification Course	Online
	Food Fraud Vulnerability Assessment Workshop	Online
	Food Plant Sanitation	Online
	Food Safety and HACCP for Fresh Produce Producers	Online
	FSPCA Preventive Controls for Human Food (PCQI Training)	Online
	Fundamentals of Developing Your Environmental Monitoring Program	Online
	GMP Training	Online
	HACCP Food Safety Leadership for Managers and Supervisors	Online
	HACCP for Manufacturing Food Packaging Materials	Online
	HACCP for Retail and Foodservice Operations	Online
	HACCP for Warehousing and Distribution Operations	Online
HACCP I: Prerequisite Programs	Online	
HACCP II: Developing Your HACCP Plan	Online	
HACCP Refresher Training	Online	
IFS Food, Version 6.1	Online	
IFS Logistics, Version 2.2	Online	
IFS PACsecure, Version 1.1	Online	
Implementing SQF Systems Course	Online	

	Implementing SQF Systems for Food Packaging Manufacturers	Online
	Implementing SQF Systems for Food Retail	Online
	Implementing SQF Systems for Primary Production	Online
	Implementing SQF Systems for Storage and Distribution	Online
	Implementing the SQF Fundamentals Code for Manufacturing	Online
	Implementing the SQF Quality Code	Online
	Internal Auditor: SQF	Online
	Introduction to Food Safety and HACCP	Online
	Lean Manufacturing	Online
	Principes de l'audit interne	Online
	Principles of Internal Auditing	Online
	Root Cause Analysis for Corrective and Preventive Action	Online
	Sanitary Design for Food Plants	Online
	SFCR: Comparison with FSMA Preventive Controls for Human Food Rule - Webinar	Online
	SFCR: Preventive Controls and Traceability Requirements	Online
	SFCR: Safe Food for Canadians Regulations Overview	Online
	SHA/AFDO Seafood HACCP Training	Online
	SQF Practitioner's Bundle for Food Packaging Manufacturers (CAN)	Online
	SQF Practitioner's Bundle for Food Manufacturing	Online
	SQF Quality Systems for Food Manufacturing	Online
	Statistical Process Control (SPC) for the Food Industry	Online
	Train the Food Safety Trainer	Online
	Understanding FSSC 22000	Online
	Understanding the CanadaGAP Program	Online
	Verification and Validation of your Food Safety System	Online
Canadian Institute of Food Science and Technology	HACCP & Food Safety e-learning Certificate Program	Online
<i>Food Science & Technology</i>		
Canadian Institute of Food and Science Technology	Certified Food Scientist	
NSF International	Basic Food Microbiology Short Course	Online
	Science of Sensory Evaluation	Online
	Thermal Processing: Low-Acid Canned Foods	Online
<i>Other</i>		
NSF International	Implementing SQF Systems for Food Packaging Manufacturers	Online
	SQF Practitioner's Bundle for Food Packaging Manufacturers (CAN)	Online
<i>Production</i>		
NSF International	NSF/ANSI Food Equipment Standard Training	Online

Workplace Health & Safety		
Canadian Centre for Occupational Health and Safety	WHMIS 2015 for Managers and Supervisors	Online
	WHMIS 2015 for Workers	Online
	WHMIS 2015: An Introduction	Online
Canadian Food Safety Group	SafeCheck WHMIS 2015 (Online)	
Atlantic		
Food Safety/Food Quality		
Food and Beverage Atlantic	Food Safety Considerations in New Product Development	
	Food Safety for Maintenance	
	Food Safety for Managers/Supervisors	
	Internal Auditor Training for Food Processors	
	Quality Control for QC Staff	
Workplace Health & Safety		
Food and Beverage Atlantic	HACCP & Implementation of preventative control plans	
British Columbia		
Cannabis		
Camosun College	Cannabis Industry (upcoming)	
College of the Rockies	Cannabis Legislation & Quality Assurance	
Food Safety/Food Quality		
College of the Rockies	Food Safe Level 1	
	Food safety for food handlers	
Province of British Columbia: Food Safe	Food Safe Level I	
	Food Safe Level I Refresher	
	Food Safe Level II	
	Market Safe	
Small Scale Food Processors Association	Basic Hygiene Training for Food Processing Workers	Online
	Checklists for Co-packing Food Safety	Online
	Food Safety for Co-packing	Online
	Introduction to Food Safety	PDF materials
	Introduction to Traceability	Online
	Recall in a Wired World	Online
Other		
Small Scale Food Processors Association	Recipe for Success	Online
Workplace Health & Safety		
Small Scale Food Processors Association (with Intrisk Training Solutions Ltd.)	ABC HACCP Plan Tool Kit Home Study Program	Online
	Dividing GMP and HACCP for Co-packing	Online

	GMP/HACCP Training for Food Processing Workers	Online
Vancouver Island University	Shellfish Aquaculture Workplace Safety & Skills	
WorkSafe BC	E-Learning Courses (delivered through Can. Center for Occ. Health and Safety)	Online
Alberta		
Baking and Pastry Arts		
NAIT	Pastry Boot Camp	
Beverage Processing		
SAIT	Beverage	
Olds College	Introduction to Brewing	
	Craft Cider Making Workshop	
	Craft Distilling	
Cannabis		
Medicine Hat College	Cannabis Legislation & Quality Assurance	
Culinary Arts		
NAIT	Culinary Boot Camp	
	Cured Meats, Cheese & Pickles	
	Gourmet Boot Camp	
	For the love of chocolate boot camp	
SAIT	Cooking bootcamps	
Food Safety/Food Quality		
Alberta Food Processors Association	Allergen Management	Online
	Certified Manager of Quality/Organizational Excellence (ASQ)	
	Documenting your Food Safety System	
	Food Defense Management Certificate Course	
	Food Plant Sanitation	
	HACCP for Manufacturing Food Packaging Materials	
	HACCP for Warehousing & Distribution Operations	
	HACCP I: Prerequisite Programs	
	HACCP II: Developing Your HACCP Plan	
	HACCP Refresher	NSF Webinar
	Introduction to Food Safety & HACCP	NSF Webinar
	Principles of Internal Auditing	
	Root Cause Analysis - Rules for Problem Solving or Building your Food Safety Culture	
	Traceability and Recall in The Food Industry	On-Site
	Train the Food Safety Trainer	
	Verification & Validation of your Food Safety System	
Alberta Health Services	Food Safety Alberta Certification	
Lethbridge College	Food Safety Alberta Certificate	

NAIT	Food Safety/Quality	
Province of Alberta	Food safety training modules	PDF Resources
SAIT	Food Safety and Sanitation	
Processing: Meat		
Olds College	Animal Welfare and Humane Slaughter	
	Home Game Butchering	
	Home Sausage Making	
	Industrial Value-Added Meat Processing	
Workplace Health & Safety		
Alberta Food Processors Association	Alberta Online Joint Health & Safety Training - PART I	
	Hazard Assessment	
	Health & Safety Program Building (Occupational Health & Safety System Building)	
	Incident & Accident Investigation	
	Internal Auditor Re-Certification	
	Internal Auditor - Refresher required every 3rd year	
	Joint Health & Safety Committees -	
	Roles & Responsibilities for Managers & Supervisors - Refresher required every 3rd year	
Cannabis		
Parkland College	Cannabis Workplace Safety for Employees	Online
Food Safety/Food Quality		
Carlton Trail College	Food safe	
Great Plains College	Food Safe Level I	
Northwest College	Managing Food Safety	
Saskatchewan Food Industry Development Center Inc.	GMP Online training	
	HACCP & Food Safety Online Training	
	HACCP Workshop	
Processing: Meat		
Saskatchewan Polytechnic	Meat, Seafood and Poultry Process	
Workplace Health & Safety		
Saskatchewan Polytechnic	Workplace Hazardous Materials Information System (WHMIS)	
WorkSafe Sask	Online WHMIS Training	Online
Manitoba		
Food Safety/Food Quality		
Food and Beverage Manitoba	Certified Food Handler Training Program	
Province of Manitoba: Health, Seniors and Active Living	Certified Food Handler Training Program	
Workplace Health & Safety		
WorkSafe Manitoba	WHMIS 2015 for Manitoba Workers: Provincially Regulated Workplaces	Online

	WHMIS 2015 for Workers	Online
Ontario		
Cannabis		
Academy of Applied Pharmaceutical Sciences	Quality Assurance for Cannabis Certificate Program	
<i>Food and Beverage Services</i>		
Georgian College	Food Service Worker	
<i>Food Safety/Food Quality</i>		
A1-Global College	Food Handler	
Academy of Applied Pharmaceutical Sciences	Food Handler Certificate	
Conestoga College	Food safety - level I	
Ontario Independent Meat Processors	Food Handler Training	Workshop/ self-study
<i>Processing</i>		
Conestoga College	Food Processing- Basics	
University of Guelph	Dairy Education E-Books	PDF Resources
<i>Production</i>		
Ontario Dairy Council	Plant Milk and Cream Graders' (PMCG) Training Program	
	Train-The-Trainer (TTT) Program	
<i>Workplace Health & Safety</i>		
Conestoga College	Occupational health and safety for the food processing industry	
Ontario Ministry of Labour, Training and Skills Development	Supervisor Health and Safety Awareness in 5 Steps	Online
	Worker Health and Safety Awareness in 4 Steps	Online
Quebec		
<i>Beverage Processing: Brewing</i>		
Bishop's University	Chemical Analysis of Beer and its Ingredients	
	The business of brewing	
<i>Cannabis</i>		
McGill University	Medical Cannabis production and quality control	
<i>Food Safety/Food Quality</i>		
Agriculture, Pêcheries, et Alimentation Québec	Gestionnaire d'établissement alimentaire - Formation en hygiène et salubrité alimentaires	
	Manipulateur d'aliments	
	Séance de formation sur l'hygiène et la salubrité alimentaires	
Institut de technologie agroalimentaire	Élaboration de procédures opérationnelles de nettoyage et d'assainissement	

	Formation des formateurs en hygiène et salubrité alimentaires	
	Formation des formateurs internes HACCP	
	Hygiène et salubrité alimentaires pour les gestionnaires	
	Hygiène et salubrité alimentaires pour les manipulateurs	
	La défense alimentaire et la fraude alimentaire	
	Maintenir et améliorer votre système FSSC-22000	
	Mettre en œuvre FSSC 22000 dans votre entreprise	
	Mise en œuvre programmes préalables système HACCP	
	Préparer un audit interne HACCP efficace	
	Principes généraux du HACCP	
	Validation des mesures de maîtrise du plan HACCP	
<i>Food Science and Nutrition</i>		
Institut de technologie agroalimentaire	Transformation artisanale de fruits : gelées, beurres et sirops	
<i>Production</i>		
Institut de technologie agroalimentaire	Examen de Vérification/réglage des systèmes de pasteurisation - niveau 1, 2 et 3 théorique	
	Examen de Vérification/réglage des systèmes de pasteurisation - niveau 1, 2 et 3 pratiques	
	Contrôle de la fabrication de produits laitiers	
	Initiation à la fabrication artisanale de pâtés et terrines	
	Initiation à la fabrication artisanale de saucisses fraîches	
	Initiation à la fabrication artisanale de saucissons secs	
	Initiation à la fabrication artisanale de viandes et volailles fumées	
	Modalités d'essai des systèmes de pasteurisation	Online
	Principes généraux du procédé de pasteurisation	Online
	Production artisanale de boissons alcooliques	
<i>Workplace Health & Safety</i>		
Institut de technologie agroalimentaire	Élaboration du plan HACCP en ligne	Online
	Mise œuvre programme préalable système HACCP en ligne	Online
	Principes généraux du système HACCP en ligne	Online
Prince Edward Island		
<i>Food Safety/Food Quality</i>		
Biofood Tech PEI	Food Safety Considerations in New Product Development	
	Food Safety for Maintenance Staff	
	Food Safety for Managers & Supervisors	
	Plant Sanitation and Listeria Control for Plant Workers	
<i>Workplace Health & Safety</i>		
Biofood Tech PEI	HACCP and the Control of Listeria	

Newfoundland		
Food Safety/Food Quality		
Marine Institute	Introduction to food safety, sanitation and microbiology	
	Introduction to food sanitation, hygiene, risk and security	
	Quality management	
	Safe foods for Canadians Act and Regulations Workshop	
Processing: Aquaculture		
Marine Institute	Aquaculture work experience	
	Artic Char processing workshop	
	Cod processing workshop	
	Seafood processing for employees	
Workplace Health & Safety		
College of the North Atlantic	Workplace Hazardous Materials Information System (WHMIS 2015)	
Marine Institute	Food safety enhancement program/Hazard analysis critical control point	
	Hazard analysis critical control point (HACCP)	
	Workplace hazardous materials information systems (WHMIS 2015)	
Yukon		
Food Safety/Food Quality		
Yukon College	FOODSAFE Level 1	
Workplace Health & Safety		
Yukon College	Workplace Hazardous Materials Information System (WHMIS)	
Food Safety/Food Quality		
Aurora College	GNWT Food Safety Course	
Nunavut		
Food Safety/Food Quality		
Nunavut Health and Social Services	Food Safety Training	
Workplace Health & Safety		
Workers' Safety and Compensation Commission	WHMIS 2015 Training	Online





Food Processing Skills Canada (FPSC)

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