

Investing in food safety is critical for the success of your business and the well-being of your customers. Food Processing Skills Canada (FPSC) has an exceptional opportunity for you to elevate your workforce's skills through our new 'Pay for Performance' (PFP) training bundles. This program offers up to 70% reimbursement for the training costs upon successful completion of performance targets. Here's why you should enroll your employees today:



## INVESTING IN FOOD SAFETY A Reimbursable Training Program



### Food Safety Refresher Bundle

**\$999**  
per participant

#### eLearning Curriculum:

##### Food Safety

- Good Manufacturing Practices (GMPs)
- Distribution and Warehouse Food Safety
- Allergens Level 1
- Lock Out Tag Out
- Sanitation Level 1

##### Emotional Intelligence/Soft Skills

- Empathy at Work
- Effective Problem Solving

Over 11 hours of industry validated training. Each participant will receive a Chromebook to support access to the training material.

Cost after reimbursement: **\$299.70**

Consider offering the Food Safety Refresher Bundle to employees on **Workers Compensation**. You will help them **stay connected** to their work, **maintain their skills**, and **feel valued** while they recover.

### TAKE ACTION NOW

Don't miss this chance to enhance your workforce's skills, improve food safety standards, and boost employee engagement—all while benefiting from substantial cost savings.

To learn more about the program, contact:

**Mark McGowan**

Program Manager

[mmcgowan@fp-sc-ctac.com](mailto:mmcgowan@fp-sc-ctac.com)



### Principles of Quality Assurance Bundle

**\$1,499**  
per participant

#### eLearning Curriculum:

##### QA/Leadership

- Principles of Food Safety
- Introduction to Quality Assurance and Quality Control
- Introduction to HACCP Principles
- Introduction to Preventive Control Plans
- Basics of Standard Operating Procedures (SOPs) and Sanitation Standard Operating Procedures (SSOPs)
- Supervise Employee Performance

##### Emotional Intelligence/Soft Skills

- Empathy at Work
- Effective Problem Solving
- Coaching for Success

Over 15 hours of vital supervisor level training.

Cost after reimbursement: **\$449.70**

### WHY CHOOSE FPSC TRAINING BUNDLES?

**Cost-Effective:** With the potential to be reimbursed up to 70% of the original training costs, you can significantly reduce your investment while reaping substantial benefits.

**Comprehensive Training:** Our training bundles cover essential food safety practices and quality assurance principles, tailored to the needs of front line workers and supervisors.

**Digital Credentials:** Employees who complete the program will receive digital credentials, certificates, transcripts, and a letter of congratulations from the FPSC Executive Director, adding value to their professional growth.

**Expert-Led Sessions:** Benefit from weekly 'Office Hours' virtual meetings with industry SMEs, ensuring your employees receive the support and guidance they need.

**Enhanced Employer and Employee Engagement:** Employees access all their training and monitor their progress through a personal online dashboard. Employers also have a dashboard to monitor and support their employees.