

Food Processing (Animal Proteins)

(one year (11 months) post-secondary certificate)

Please read and think about the following information below carefully to decide whether this program is a good fit for you. This information may change and is simply intended to offer you a helpful perspective on what you will experience in this program.

Program Dates: Will depend on intake date.

Scheduled Breaks: Last week of December and first week of January (two weeks); other short breaks will depend on intake date.

Post-Graduation

Work Permit length: Up to 11 months.

Schedule: Will depend on intake date.
Classes will be Monday to Friday, usually 5-6 hours each day.
Practicum could include 8 or 12 hour shifts, day or evening.

Campus Location: 1430 Victoria Avenue East, Brandon, Manitoba. See campus information [here](#).

What You'll Study:

The program's focus is meat cutting--producing and packaging meat for people to eat. This could be in a large industrial setting or a retail (grocery) setting.

You will learn how to trim, cut, prepare and package all parts of various animals, like pigs, cows, sheep, chickens, fish and others.

Required seminars for certification in first aid, fire safety, food safety, and managing hazardous materials. Cannot continue in many other courses without these certifications. If you miss or fail any seminar, you would need to arrange it on your own and pay again for it.

See course descriptions [here](#). Click on the "Courses & Costs" link.

See PDF document on [this page](#).

How You'll "Learn By Doing"

Most days will include "hands-on" practical learning where you will be cutting and preparing meat. You will study and practice in a modern, well-equipped food processing laboratory at the college campus, especially built for this program. This facility includes a retail store where you will sell meat products to the public.

Part of your studies (12 weeks in total) will be in a large, industrial meat processing workplace. This will be a supervised, paid Practicum; you will be applying the learning from your classes while working. You will be evaluated in classes and in Practicum, so you will need to demonstrate both theoretical and practical learning.

What You'll Need to Do to Graduate

- Attend all classes and activities. Arrive on time every day. Participate fully and ask questions.
- Ask instructors or advisors for help when you need it, and ask for help early!
- Purchase required supplies, if not included in tuition cost.

- During the first weeks of the program, Practicum employers will interview students and do physical testing to determine Practicum placement.
- Programs at Assiniboine have certain technology requirements. Students require access to computer devices at home and may be required to bring these on campus when instructed. Refer to assiniboine.net/tech for more detailed information about the requirements for this program.
- Practice all skills until you can demonstrate “mastery”-- do them correctly and quickly.
- Complete all evaluations.
- To graduate, you must pass all courses **and** have a grade point average (GPA) of C (60%). Attendance, punctuality and professional behavior will be part of grades. Passing many courses with only a D (50%) can make your GPA too low to graduate.
- Re-testing is generally *not* an option.
- **Good physical and mental health is very important.** You must be able to lift 40 pounds (18 kg), walk up and down stairs many times during the day, stand on concrete floors for approximately 8 hours per day and manage being in cold temperatures for extended periods of time, including going into a refrigerator and freezer. You will need good eyesight and hearing. For food safety, it is important that you *not* have untreated and communicable health conditions.
- **Follow Practicum employer requirements** in all areas, including attendance and punctuality, communicating with your supervisor, and working safely. You will be expected to meet the same requirements as any other employee. It is possible to be “fired” from Practicum; if this happens, the college will *not* arrange a new Practicum for you.
- All English skills (reading, writing, listening, speaking) are important. Evaluation could include written tests, group projects, presentations and research papers.
- **Do your own work.** Cheating, not referencing sources of your ideas, or using other people’s work could result in failing grades/suspension.
- Work co-operatively in teams and behave respectfully towards all students, staff and customers.
- **English only.**
- **No cell phones** during class activity.

Safety and Sanitation

Please be prepared for the following:

- You must wear all safety clothing and equipment. This will include appropriate footwear, smocks, balaclavas and/or hairnets, beard nets, hearing protection and a “hard hat”. The hard hat must fit properly to protect your head; religious headwear cannot interfere with the fit of the hard hat.
- No jewelry is allowed, not even a wedding ring or jewelry worn for religious or cultural reasons.
- Depending on your placement, you may wear additional equipment such as belly guards or mesh gloves.

Staff will guide you about proper clothing and shoes for your safety and for clean handling of meat. You may need to buy new footwear.

How Assiniboine College Can Help You

- Trained instructors will share their knowledge and experience from the industry, and will give you frequent and specific feedback on your progress.
- Learning Commons staff available to assist with study skills, like test-taking and writing papers.
- Student advising staff offer support for academic planning and can refer you to resources outside the college such as counselling, housing, and other supports.
- A Regulated International Student Immigration Advisor can answer questions related to permits.

Job Options for Graduates

Opportunities exist in all aspects of the meat cutting industry. Prospective employers include federal and provincial abattoirs, specialty meat operations, supermarkets, custom processors, case ready and wholesale operations, large-scale animal processing plants, and independently owned storefronts. You may benefit from Assiniboine's partnerships with industry employers, including your Practicum employer.

Depending on your work experience and other skills/qualifications, later careers could include retail meat cutter, retail meat manager, plant manager, production supervisor and/or sales manager.

Many jobs will require early morning or evening and weekend work, including long hours.

Possible jobs on Manitoba In-Demand Occupations list: [Industrial butchers and meat cutters, poultry preparers and related workers](#)—in rural Manitoba ONLY (NOT in Winnipeg area).

Other Important Information

You will require a "Co-op Work Permit" from Immigration, Refugees and Citizenship Canada, **before** you can legally start Practicum. If you are applying for your study permit with ACC's letter of acceptance, apply also for your co-op work permit at that time. If you already have a study permit, we will send you co-op letter when you start the program, and you apply for the permit *immediately* after that.

If you fail any courses, or cannot complete Practicum, you will have an "unscheduled break". A student *cannot* legally work during this unscheduled break, and it would also make you ineligible for a post-graduate work permit.

The Food Processing program may not have space every year. Therefore, **if you fail a course and/or cannot go on Practicum**, the college CANNOT guarantee a seat will be available in another intake, **and you may not be able to graduate from the program.**

The Practicum employers will choose work schedules. Both day and evening shifts are possible.

If you wish to work part-time off-campus, you will need a job with flexible shifts, because your Practicum shifts must be the **first priority** for your schedule.

Costs:

Tuition: see website and letter of acceptance. Payable in full **before** program start. NO REFUNDS OR TRANSFERS. If you fail a course and must repeat it, you will pay tuition for that course again.

Health insurance: Approximately \$1000. Payable on date in acceptance letter. **Required.**

Clothing and footwear: Most is provided by college, but you may need to buy new footwear or warm clothing.

Transportation is your responsibility.

Living costs are your responsibility.