

FOOD PROCESSING

(ANIMAL PROTEINS)

**1-YEAR
CERTIFICATE**

Learn specialized skills for all aspects of meat cutting, including processing and packaging.

Why should you choose a career in Food Processing?

1 Invest in your education

This 11-month certificate prepares you for a cutting-edge career in Canada's growing meat processing industry. Learn all aspects of the trade, including nutrition, safety, tools, workplace values and essential communication skills. Enjoy a newly built, modern teaching lab with all the trimmings. Develop skills in curing and smoking for all types of animal protein, including poultry, beef, pork, goat and lamb.

3 Earn while you learn

Connect with local employers through a 12-week work practicum. If you meet all employer criteria, you may make up to \$6,900 during your work-integrated learning experience; plus, take advantage of additional employment opportunities while enrolled in this full-time program.

2 Expectations for students

Do you agree with raising animals for meat and preparing them for human consumption? Do you like to work with your hands, enjoy physical labour, and are passionate about delivering high-quality goods and services? If yes, then this is the program for you. Expectations include having good manual dexterity, cooperating with others in a team environment, and being able to work in refrigerated environments for long periods. Small class sizes, dedicated instructors and industry connections will prepare you for a fulfilling career in meat cutting.

4 Great employment opportunities

Rest assured, there is no shortage of work in this sector, and demand is high for skilled workers. After you graduate, you may be eligible to apply for a post-graduation work permit; if Immigration, Refugees and Citizenship Canada (IRCC) grants the permit, you may benefit from Assiniboine's partnerships with industry employers. Your work experience, combined with your credentials and personal interest, may lead to career opportunities such as retail meat cutter, retail meat manager, plant manager, production supervisor and/or sales manager.

ADMISSIONS REQUIREMENTS

- A complete Manitoba Grade 12 or equivalent
- IELTS 5.5 or equivalent
- Pass required medical and kinesiology tests

Please note: applicants must have good mental and physical health with the ability to lift 50 lbs, work in cold environments, and be on their feet for long periods.

If you do not meet these admission requirements, please visit assiniboine.net/international for more information.

English is the language of instruction at Assiniboine. All applicants educated outside of Canada or in a country not on the test exempt list must meet the English language proficiency requirement. See assiniboine.net/elp for more information.

CONNECTIONS

Graduates of this program are eligible to receive credit in Assiniboine's Culinary Arts and Hotel and Restaurant Management programs for the following certifications: Emergency First Aid, Fire Safety, FoodSafe, and WHMIS 1.

UNIQUE LEARNING EXPERIENCES

- Modern, well-equipped lab
- Emphasis on practical, applied learning
- Integrated Canadian language and culture training
- 12-week industry-based practicum

CAREER OPPORTUNITIES

Find innumerable employment opportunities 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.

PROGRAM FEES

Tuition, books and supplies, fees, and Students' Association fees total **\$16,770**.

This amount is non-refundable.

COURSES 2019-20

| NUMBER | COURSE TITLE | CREDITS |
|-----------|----------------------------------|----------------|
| HLTH-0030 | 1st Aid - Emergency | 0 |
| MTPR-0001 | Bovine Species - Front Quarter | 6 |
| MTPR-0002 | Bovine Species - Hind Quarter | 6 |
| IAPP-0002 | Canadian Intercultural Awareness | 6 |
| COMM-0384 | Communications - Retail Meats | 6 |
| MTPR-0003 | Curing and Smoking | 6 |
| WRKP-0021 | Fire Safety | 0 |
| COOK-0014 | FoodSafe 1 | 0 |
| MTPR-0004 | Meat Composition & Nutrition | 3 |
| MTPR-0005 | Ovine Species & Seafood | 3 |
| MTPR-0006 | Pork | 6 |
| MTPR-0007 | Pork - International Cuts | 3 |
| MTPR-0008 | Poultry | 6 |
| PRAC-0274 | Practicum - MTPR | 12 (480 hours) |
| HLTH-0282 | Safety, Tools & Sanitation | 3 |
| MTPR-0009 | Sausage Making | 3 |
| IAPP-0003 | Seminar | 4.5 |
| IAPP-0001 | Student Success | 6 |
| MTPR-0010 | Value Added Processing | 3 |
| HLTH-0047 | WHMIS 1 | 0 |
| IAPP-0004 | Workplace Communication | 6 |

Note: Timelines, applicable industry experience, and teaching methodology will depend on program delivery choice; program information sheets subject to change without notice. Visit assiniboine.net for the most up-to-date information.

FOR MORE INFORMATION

Contact Assiniboine's International office:
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