

# FOOD PROCESSING

## (ANIMAL PROTEINS)

**11-MONTH  
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.

#### CAMPUS/DELIVERY OPTIONS



Victoria Avenue East Campus

#### AVAILABLE INTAKES



May



November

#### WORK PLACEMENT(S)



12 weeks

## ADMISSIONS REQUIREMENTS

- » A complete Manitoba Grade 12 or equivalent
- » IELTS academic test with an overall score of 5.5 with no subscore less than 5.0 or equivalent score on other acceptable English Language Proficiency assessment.
- » Age restriction: Must be 18 years of age by program start date

*Please note: applicants must have good mental and physical health with the ability to lift 25 lbs from floor to shoulder and 40 lbs from knee to waist. They must be able to 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.*

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, Food Safe 1, 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

### Domestic:

Tuition: **\$6,305** Course fees: **\$1,463**  
Students' Association fees: **\$240**  
Estimated textbooks, tools and supplies: **\$500**

### International:

Tuition (includes books): **\$17,395** Course fees: **Included**  
Students Association fees: **Included**  
Estimated health insurance: **\$1,000**  
Estimated tools and supplies: **\$250**

*Please note: students may be required to purchase additional supplies for this program.*

*These amounts are non-refundable and full payment is required prior to program start. All fees are estimated and subject to change without notice.*

## COURSES

NUMBER	COURSE TITLE	CREDITS
HLTH-0030	1st Aid - Emergency	0
MTPR-0001	Bovine Species - Front Quarter	3
MTPR-0002	Bovine Species - Hind Quarter	3
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	6
MTPR-0005	Ovine Species & Seafood	3
MTPR-0006	Pork	6
MTPR-0007	Pork - International Cuts	9
MTPR-0008	Poultry	3
PRAC-0274	Practicum - MTPR	12
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:  
Phone: 204.725.8700 ext. 7019  
Email: **international@assiniboine.net**