



**RUSS EDWARDS
SCHOOL**
Agriculture & Environment

FOOD PROCESSING

ANIMAL PROTEINS

8-Month Certificate

**ELIGIBLE FOR
FINANCIAL AID
& AWARDS**

Kickstart your career in Canada's thriving meat processing sector. Acquire practical skills in retail meat cutting and butchery, while also developing specialized industrial expertise that is highly sought after by local employers in the meat processing industry.

PROGRAM LEARNING OUTCOMES

- Understand the fundamentals of meat theory, including meat structure, nutrition, grading, and inspection.
- Order, judge and select meats.
- Use safe and sanitary practices relating to meat storage and handling.
- Prepare fresh meat (poultry, beef, pork, goat, and lamb), fish, poultry, and value-added items.
- Process pork carcasses into primal cuts.
- Butcher and package pork primal cuts into value-added specifications for local, national and international premium markets.
- Carry out other tasks related to the processing of meat for shipping to customers or storage.
- Care for and safely operate hand tools and power meat-cutting equipment.
- Provide quality customer service during the Retail Meat Store training component.
- Engage in business fundamentals, including purchasing, receiving, marketing strategies, inventory control, and product merchandising.
- Apply business math techniques in profit principles, retail pricing and spreadsheet analysis.
- Adhere to Hazard Analysis and Critical Control Points (HACCP), Canadian Food Inspection Agency (CFIA) and food safety standards.



Campus/Delivery Options
Victoria Avenue East campus



Available Intakes
September and May



Work Integrated Learning
12 weeks

You might be a good fit for this program if you would enjoy:

- ✓ Working in the meat industry in Canada, including a paid practicum placement in the industry for 12 weeks.
- ✓ Learning about practical cutting methods, preparation of specialty meats, storing and handling meats and general operation and maintenance of shop equipment, sausage-making and value-added meat products.
- ✓ A physically demanding occupation in an industrial environment.

EXPECTATIONS

Program & Industry

- Have physical strength and stamina, as well as mobility and motor skills to undertake the required tasks.
- Have good manual dexterity.
- Have the ability to perform repetitive physical tasks and to stand for long periods of time.
- Use knives and other equipment to disassemble hog (pork) and beef product for further processing.
- Have the ability to work in a wide-range of environmental conditions from cool to warm and wet to dry, and to work in refrigerated environments for long periods.
- Stand for long periods of time, while using saws, meat grinders and slicers, knives, and many other types of kitchen equipment.
- Cooperate with others in a diverse team environment.
- Ensure safe and hygienic practices are applied to all tasks.
- Adhere to strict personal hygiene standards.
- Work shift work as this is reflective of typical work hours in industry.
- A valid driver's license and access to a vehicle is strongly recommended given the potential need to travel for practicum placement.

CAREER OPPORTUNITIES

Abattoirs • specialty meat operations • large scale processing plants • supermarkets and retail

ADMISSION REQUIREMENTS

- A complete Manitoba Grade 12 or equivalent
- IELTS score of 5.5 with no sub-score less than 5.0 or equivalent
- Must be 18 years of age by program start date

NEXT STEPS

Confidence in the career path you choose to embark on is key and selecting the right program for you is the first step. At Assiniboine, we offer an opportunity to explore and experience a program before applying. Choose to:

SPEND A DAY WITH US

Our Spend a Day program runs from November to March for most programs. When you spend a day at Assiniboine, we partner you with a current student in the program of your choice so you have the opportunity to:

- ▶ Participate in classroom activities
- ▶ Experience college life
- ▶ Explore all of our helpful services for students
- ▶ Meet current college students and instructors
- ▶ Enjoy a free lunch on us!

ATTEND AN INFO SESSION

Join our free live online info sessions to get the inside scoop on your program of interest and life at Assiniboine. Register in advance and log in from home to learn about Assiniboine.

assiniboine.net/experienceassiniboine

Ready to start?
APPLY NOW!



assiniboine.net/foodprocessing