



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.
- » Must be 18 years of age by program start date

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.

Be Confident IN YOUR CAREER PATH

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.

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 and you will 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 ONLINE INFO SESSION

Our free, live online information sessions give you the inside scoop on our college, the program you're interested in and life at Assiniboine. Register in advance and from the comfort of your own home, log in to learn what Assiniboine has to offer.

STILL NOT SURE?

Contact our recruitment team to arrange a campus tour or an appointment to discuss your career options.

Scan the QR code or visit assiniboine.net/experienceACC to register or connect with our recruitment team!

