

WE FEED CANADA TRAINING PROGRAM

A job readiness training program powered by Food
Processing Skills Canada



This program is funded in part by the
Government of Canada's
Skills for Success Program

Ce projet est financé en partie par le
Gouvernement du Canada sous le
programme Compétences pour réussir





**Not for profit
located in Ottawa,
Ontario, Canada**

For the love of skills

ABOUT FOOD PROCESSING SKILLS CANADA

At Food Processing Skills Canada, **our mission is to make certain** that the Canadian food and beverage manufacturing sector is **building an empowered and resilient workforce** that is primed for growth. We **create industry-driven programs** for Canada's **14,000+ food and beverage manufacturing establishments** and the sector's **300,000+ people** so that businesses and individuals can achieve their goals.

It's about making certain that **Canadians, new immigrants, and temporary foreign workers** have the **training and confidence** to **successfully begin an exciting job** or advance their career. It is also about ensuring employers and educators have the right **resources to nurture talent** and create the **perfect learning environment**.

FPSC-CTAC.COM

**Welcome to the Food and Beverage
Manufacturing Industry.**



FPSC CAREER WHEEL

fpsc-ctac.com/explore-careers/

An Interactive online tool for Job Seekers & Employers. Allows you to overview each of the 11 subsectors, and 2 job descriptions within each subsector.

Broken down into non-traditional categories, this is a digestable, and fun resource for anyone interested in exploring career paths in the food processing industry.





We Feed Canada is a job readiness initiative created by Food Processing Skills Canada (FPSC) aimed at introducing job seekers to entry-level positions in the Food and Beverage Manufacturing industry, specifically for frontline workers. Additionally, students studying food sciences, as well as professionals like administrators or entrepreneurs, can gain valuable insights about the industry through this program. With hundreds of roles available in the food and beverage sector, this program offers advanced knowledge to better prepare individuals for entering the workforce.

- 13 Online Learning Courses (32 hours of learning)
- 9 Electives in 5 different languages (24 hours of learning)
- Digital Credentials that can be shared with potential employers are added to a personal digital wallet
- Food Safety Courses
- Admin Dashboard to monitor jobseeker progress & status
- Reporting and transcript access
- Jobseeker Dashboards to access curriculum & certificates
- Tools & Resources
- **No cost to participate. Valued at \$5,000 per person**



WHO SHOULD PARTICIPATE?

People interested in knowing more about transferring into the Food and Beverage Manufacturing Industry.

- Jobseekers
- Entrepreneurs
- Food Studies Students
- New Canadians

This program welcomes organizations aiming to enhance the readiness of future employees for careers in the food and beverage manufacturing industry.



Employee
Serving Agencies



Employer
Serving Agencies



Immigration
Serving Agencies



Community
Associations



CURRICULUM



Curriculum includes digital credentials that can be stored and shared, provides advanced knowledge and confidence to begin a new role.

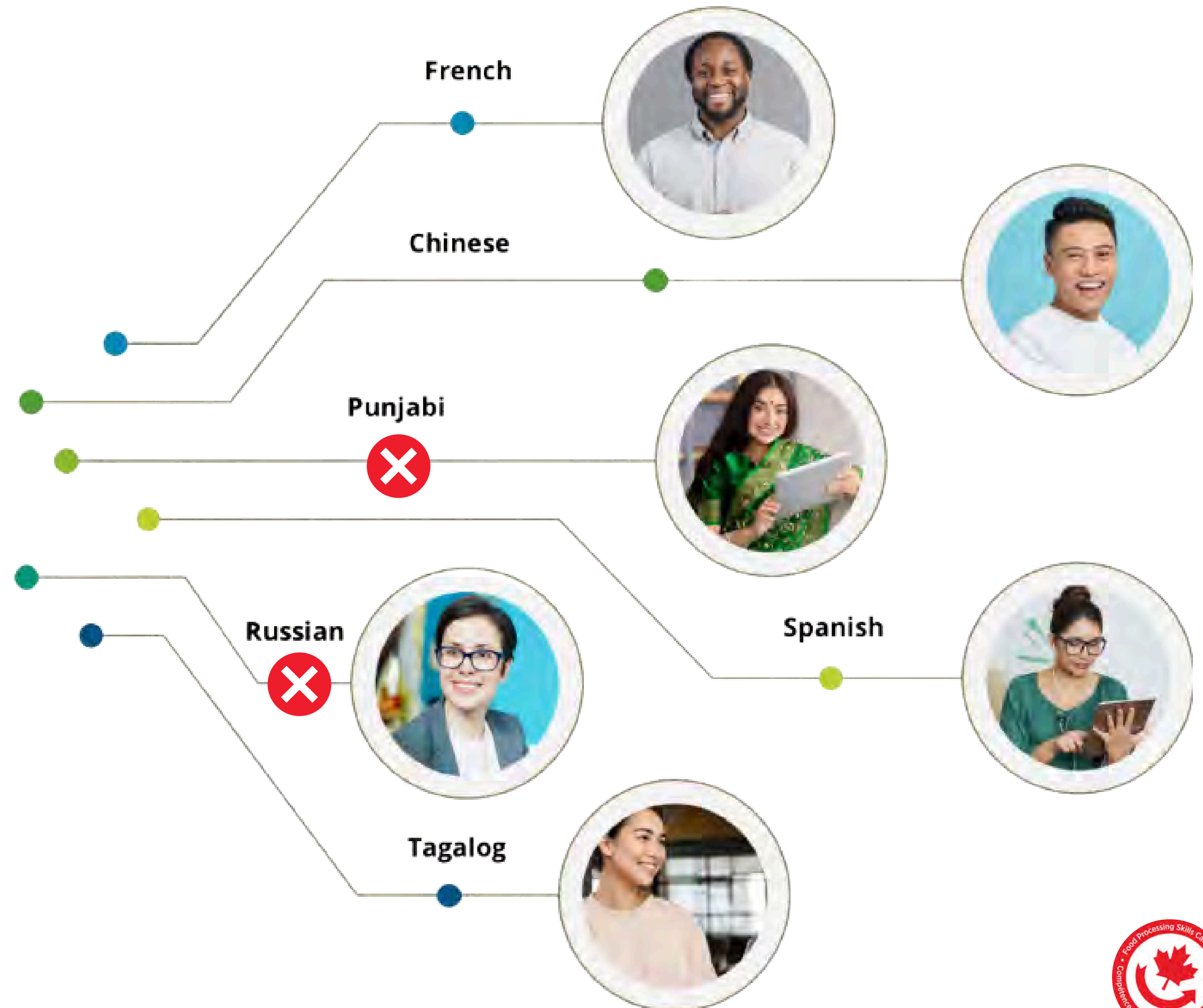
1. I AM FOOD: Introduction to the Food & Beverage Manufacturing Industry
2. Employer & Employee Expectations
3. Food Safety Culture & You
4. Positive Attitudes in the Workplace
5. Oral Communication
6. Working with Others
7. Good Manufacturing Processes (GMPs)
8. Distribution & Warehouse Food Safety
9. Allergens Level One
10. Sanitation Level One
11. Lock Out Tag Out
12. Digital Technology
13. Transferable Skills



9 OPTIONAL COURSES IN 5 LANGUAGES

Note: Punjabi and Russian are not available for this program.

- 1.Canadian Workplace Cultures
- 2.Oral Communication
- 3.Digital Technology
- 4.Industrial Workplace Safety
- 5.Lock Out Tag Out
- 6.Good Manufacturing Practices (GMPs)
- 7.Sanitation Level One
- 8.Allergens Level One
- 9.Basics of Standard Operating Procedures (SOPs) and Sanitation Standard Operating Procedures (SSOPs)





WHAT'S INCLUDED?

ONBOARDING

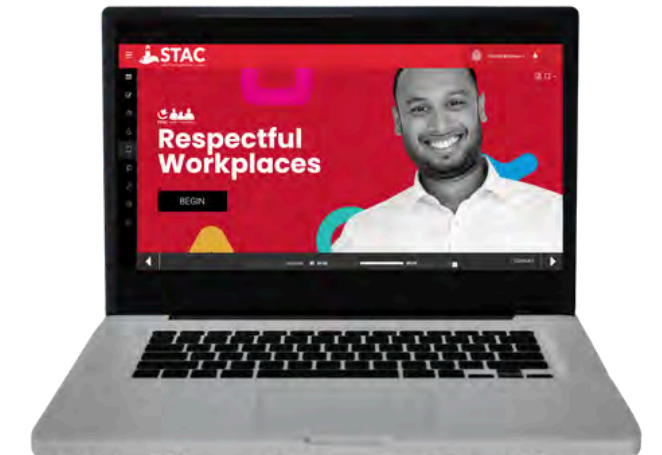
Each jobseeker receives an interactive digital **Workbook**, a **Getting Started Guide**, as well as **Onboarding Videos** to help make their learning journey seamless. Each agency will be onboarded by one of our team members.



ONLINE LEARNING CURRICULUM

Access to a robust Learning Management System (LMS)

- 13 courses
- 32 hours



DIGITAL CREDENTIALS

Participants will receive a certificate and a badge for each course completed. These credentials will be saved to a digital wallet that will belong to jobseekers.

- Food Safety
- Workplace Essentials (Skills for Success)



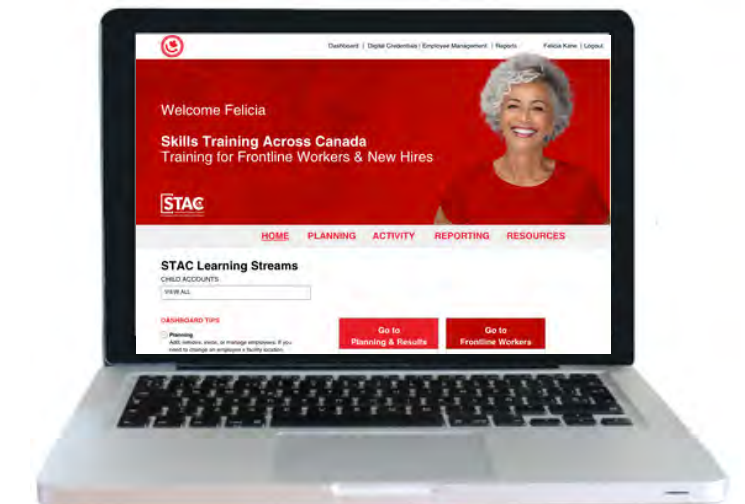
LANGUAGE STREAM

Newcomers can struggle in their new role and environment. To support this, we will also offer 9 elective (optional) courses from our Succeeding At Work (SAW) Language Stream in 5 different languages (English, French, Chinese, Spanish, and Tagalog) to assist with comprehension for those where English is not their first language.



ADMIN DASHBOARD

Manage your jobseekers, monitor progress, view and export detailed reports. This dashboard will provide instant access for administrators to manage their jobseekers, add/remove participants, or change status from “unemployed” to “employed.”



JOBSEEKER/CLIENT DASHBOARD

Jobseekers now have access to learning from this dashboard. They can monitor their achievements, view top courses, access certificates & digital credentials.





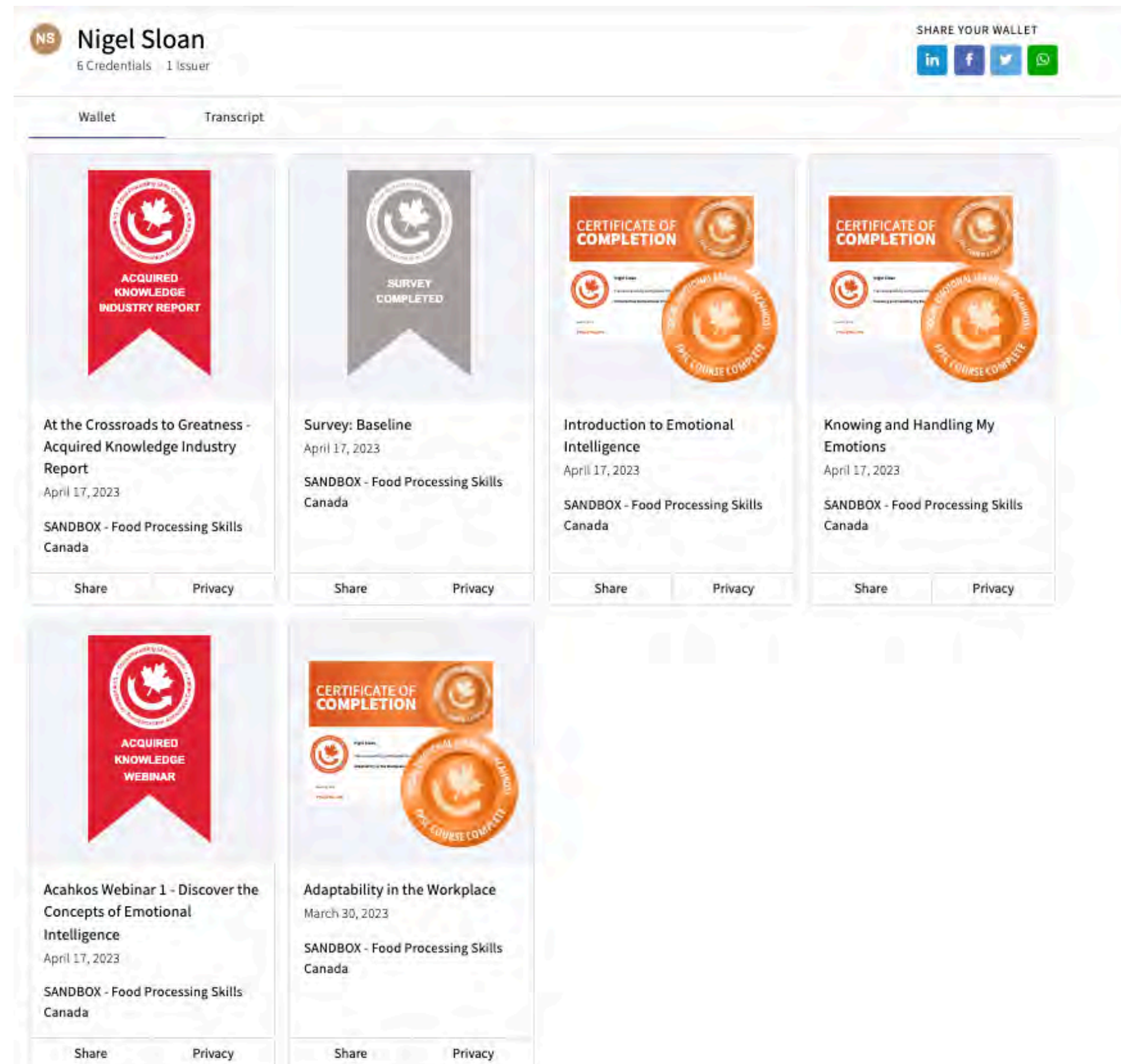
DIGITAL CREDENTIALS – A PORTABLE WAY TO VALIDATE SKILLS AND ACCOMPLISHMENTS

JOBSEEKERS CAN ACCESS ALL DIGITAL CREDENTIALS FROM THEIR DASHBOARD

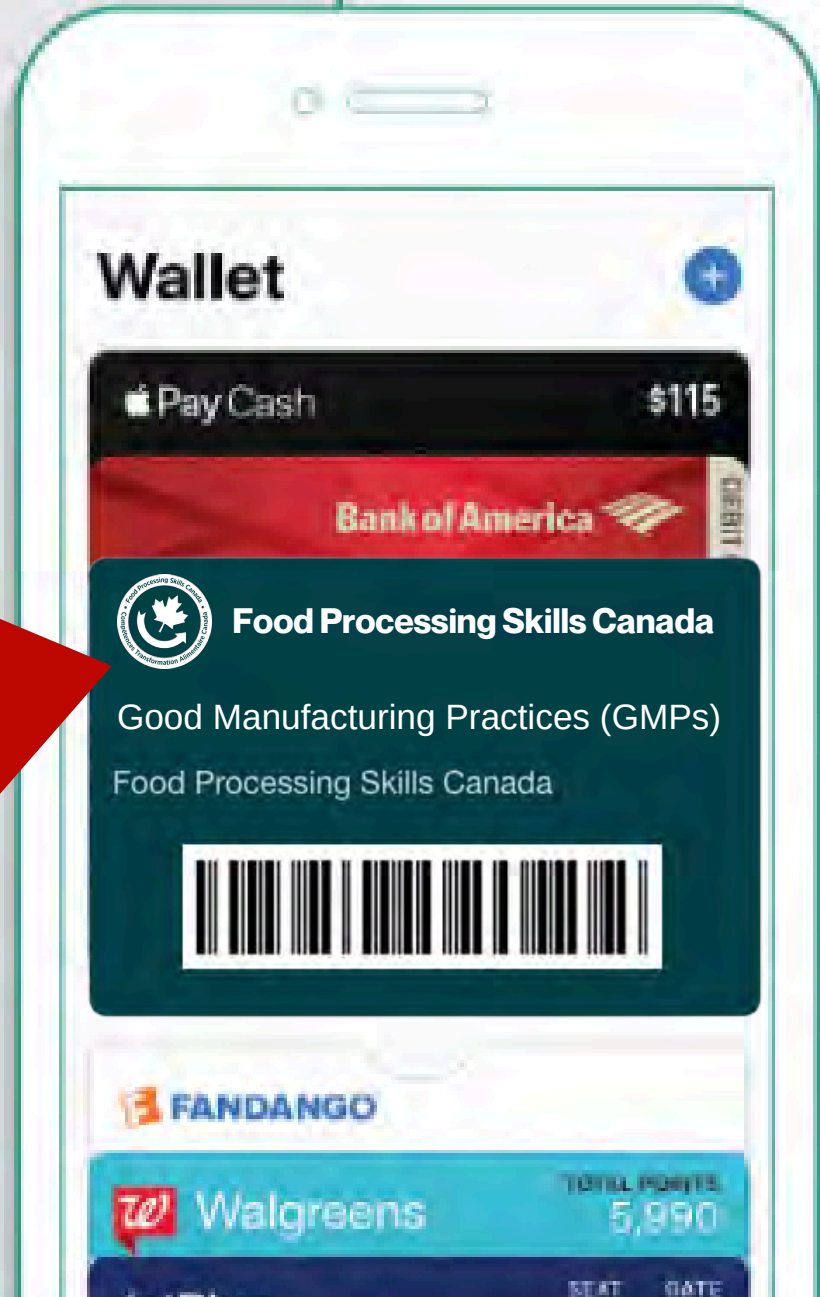
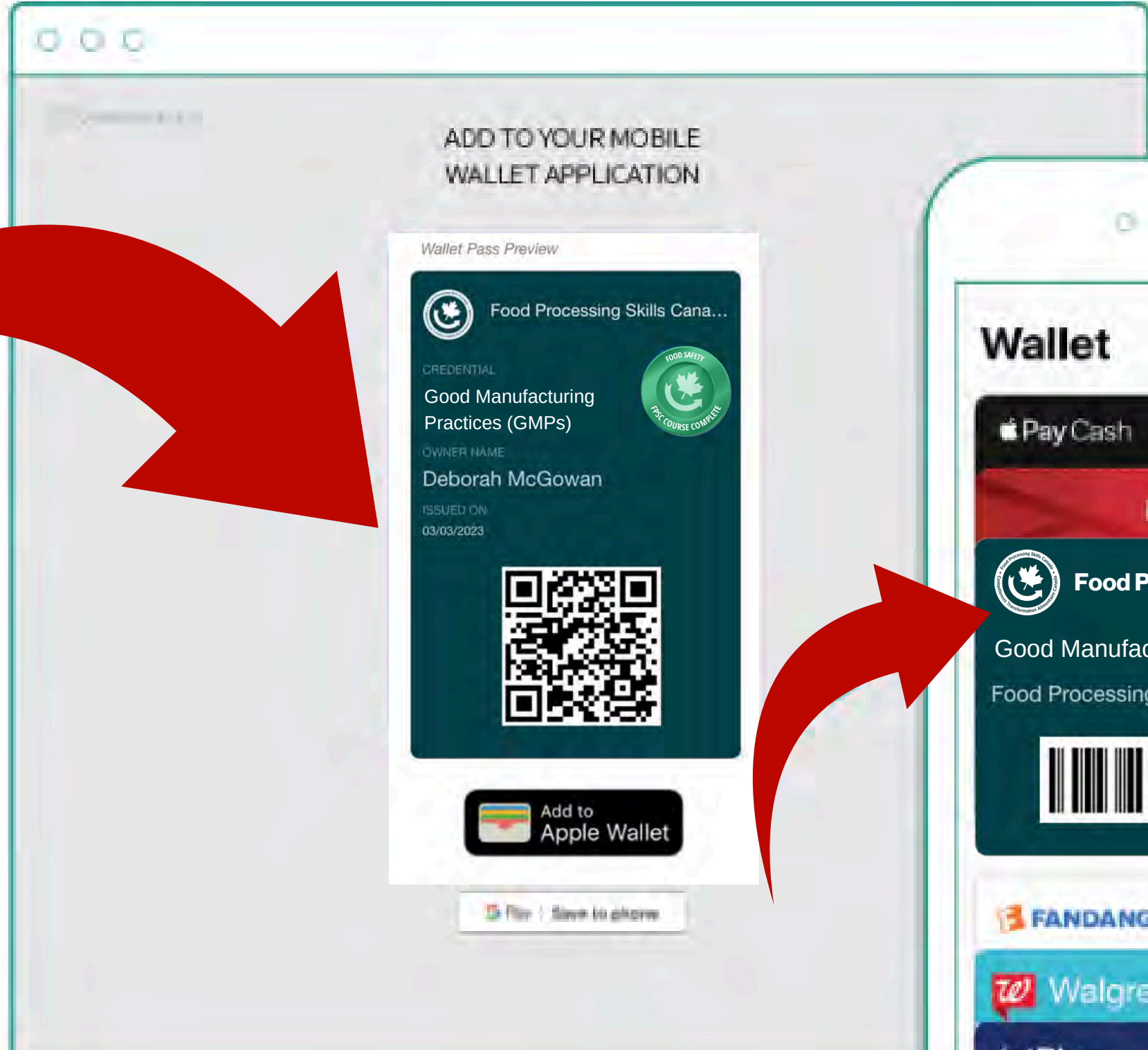
Share credentials

Jobseekers are encouraged to share their block chain verified digital credentials on their socials such as LinkedIn or add their digital wallet link directly in their resume and email signature.

- Great visibility to display skills
- Attractive to employers
- Easy access to validate acquired skills



DIGITAL CREDENTIALS CAN BE SHARED AND STORED




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 View my digital credentials by
Food Processing Skills Canada





PROGRAM SEQUENCE

**Block 1**

BASELINE SURVEY (10 Mins)

I AM FOOD: Introduction to the Food & Beverage Manufacturing Industry (3hrs)

Employer & Employee Expectations (2hrs)


**Block 2**

Food Safety Culture & You (1hr)

Positive Attitudes in the Workplace (3hrs)

Oral Communication (3hrs)

Working with Others (2hrs)


**Block 3**

Good Manufacturing Practices (GMPs) (3hrs)

Distribution and Warehouse Food Safety (4hrs)

Allergens Level 1 (3hrs)

Sanitation Level 1 (2hrs)

**Block 4**

Lock Out Tag Out (2hrs)

Digital Technology (3hrs)

Transferable Skills (1hr)

SURVEY (10 Mins)

**Language Stream (Optional)**

Canadian Workplace Cultures (3hrs)

Oral Communications (2hrs)

Digital Technology (3hrs)

Industrial Workplace Safety (4hrs)

Lock Out Tag Out (2hrs)

**Language Stream (Optional)**

Good Manufacturing Processes (GMPs) (2hrs)

Sanitation Level 1 (2hrs)

Allergens Level 1 (2 hrs)

Basics of Standard Operating Procedures (SOPs) and Sanitation Standard Operating Procedures (SSOPs) (3hrs)

MAIN CURRICULUM (32 HRS)

- 2-4 courses per week will have jobseekers complete the program in 5 weeks
- Interactive workbooks
- Tools & resources are available

LANGUAGE STREAM (24 HRS)

- Optional
- 24 hours of learning
- Available in 5 languages (English, French, Spanish, Chinese, Tagalog)

Certificates, digital credentials, digital wallet and new skills to improve career pathway into the food and beverage manufacturing industry.

STAC-FPSC.COM



**Curriculum is subject to change.*



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Canada

PROGRAM TIMELINE

Apply

Invitations

Progress

We Feed Canada Training Program



Agency Commitment



Jobseekers



Reporting



2 - 4 courses per week for 5 weeks (recommended but not required)

Apply, sign contract, add/invite jobseekers

- Apply at stac-fpsc.com or ask us for the pre-registration link
- STAC contacts you for needs assessment
- Sign partnership agreement
- Attend onboarding session or watch video
- Add jobseekers to the "Planning" section of your Dashboard
- Invite your jobseekers to apply to STAC
- Notify jobseekers that you have invited them in case our email ends up in junk mail.

Login to Dashboard

- Receive Agency email invitation and login details to participate
- Complete application in dashboard
- Watch onboarding video and review resources including digital workbook
- Start learning

Agencies can monitor progress

- Login to dashboard
- Change status to "employed" when jobseeker secures a job
- Export reports to share progress with teams

Required to graduate

- Complete all courses (13) with 70% or more for each course
- Complete all surveys and followup evaluations



Optional

- Electives (optional) courses are available in 5 languages (English, French, Chinese, Spanish, and Tagalog)

OUR LEARNING PROGRAMS ARE “TOP NOTCH!”

Manager of Organizational Learning

I just watched the first video. **This is top notch. So impressed!**

Senior Learning & Development Specialist

STAC is a hot topic here and things are going well overall! Overall course material would **definitely rate as an ‘A’**.

Manager, Learning & Development

Our CEO is advocating for this program, and **it is a big deal here!**

Performance Culture Manager

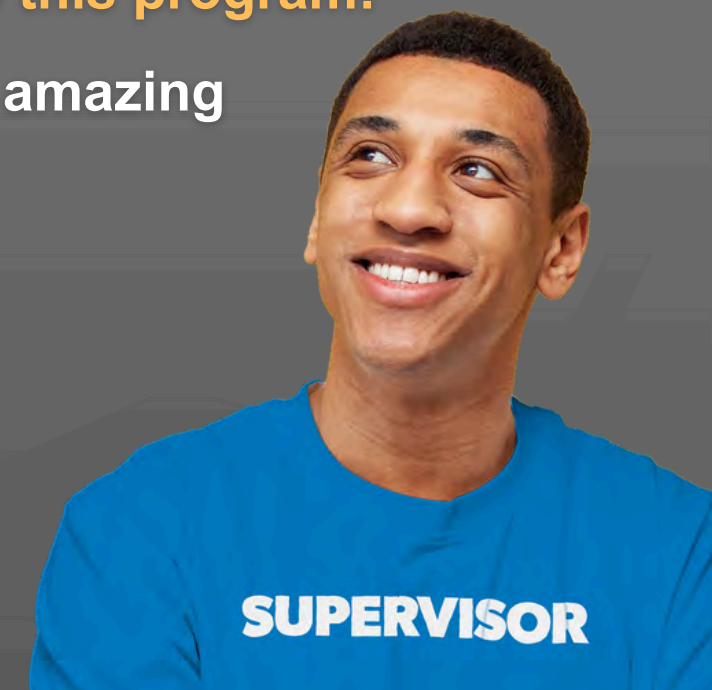
The program is great & materials are so well done! We are excited to be a part of the STAC program!

Human Resources Consultant

Again thank you – several have been very keen to start and we just need to ensure that enthusiasm keeps them focused. **Support like this is incredible for us and I will ensure that we don’t waste this opportunity.**

A few comments from participants who have completed STAC for Supervisors.

- Leadership for Supervisors! It clarifies the personality types and practices.
- **I loved that I could learn at my own pace.**
- **There are so many new techniques I can't wait to try!**
- Learned a tremendous amount of **transferrable knowledge**.
- **Multiple sources to learn! I liked that I could listen to material in the car.**
- Learned more about **food safety**.
- **I’m more confident now as a leader.**
- Great course for new supervisors and lots of information which can be **useful in daily production life**. Thank you for the opportunity to attend this course.
- **All the courses are interesting, and I learned a lot, thanks to this program!**
- For my general feedback all I can say is just **job well done and amazing courses**. Very useful, not only for myself, but for my work too.
- **Excellent learning, highly recommended!**



FOR MORE INFORMATION, CONTACT:



PROJECT
MANAGER, STAC

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