



City School

by

 MOHAWK



SkillsAdvance Ontario(SAO)

Goodwill-Amity
Food Manufacturing Program

COURSE GUIDE
2020-2021



Technical & Food Safety Skills

I AM FOOD – Introduction to the Canadian Food & Beverage Manufacturing Industry.

I AM FOOD introduces participants to the Canadian Food & Beverage Industry and the greatest strength of the industry, the people who work within it. The Canadian food industry is the largest manufacturing sector in Canada. With enormous natural resources from coast to coast. Participants embark on a journey of discovery of how important the food industry is to Canada and all Canadians

Good Manufacturing Practices - GMP's

This course will provide you with the knowledge and skills to understand how GMPs support the safe manufacturing of food and how to implement GMPs.

Food Spoilage & Food Safety

This course is designed to educate candidates on all of the factors involved in managing food spoilage and food safety and to encourage their active participation in the development of a food safety culture within the production environment.

Did you know that Canada is #1 in the WORLD for food safety?

And just WHO is responsible for food safety on Canada?

YOU are! And we are, and everyone who works in the food and beverage industry is. It is a shared responsibility between employers, government and those working in the industry. It is important that you know what to do in your role, but is even MORE important that you understand WHY because the what and how are going to change faster than we can imagine. When you understand the WHY, change is no big deal.

Food Safety Fundamentals for Industrial Meat Cutters

Food Safety & Meat Processing 101 is an interactive, online course for Small, Medium and Large meat processing companies, currently employed industrial meat cutters, entry-level hires and temporary foreign workers in meat processing plants, unemployed or underemployed youth and adults, adults interested in careers in food processing, high schools' recent graduates in municipalities where meat processing plants are located, and post-secondary meat programs





Food Safety Culture & You

This course discusses the importance of following food safety procedures and practices when working in Canadian food companies, as these are part of food safety culture. It outlines the role of governments, food companies and employees in protecting our food supply,

Distribution and Warehouse Food Safety

This course provides guidelines on food safety procedures and responsibilities for workers in distribution systems and warehouse facilities. Allergen control, contamination, food security, traceability practices and individual roles are examined. The warehouse and distribution systems are often overlooked as the first line of defence in a manufacturing facility.



HACCP Fundamentals

This course provides foundation level understanding of what HACCP stands for, the importance of HACCP, how HACCP is applied in the workplace and the role of every worker in a food safety culture. You will review the causes of food contamination with emphasis on the prevention of biological contamination and identifies and explains the seven HACCP principles

Fundamentals of Quality Assurance

This course provides Canadian food workers at the Quality Technician level with general knowledge and standard occupational skills necessary to successfully perform a role in Quality Assurance.

Recall in a Wired World

This course examines techniques that assist processors to deliver information to the public, consumers, media, government and suppliers that aid in managing recalls effectively

Introduction to Cheesemaking *Sep. 2020*

This course examines techniques, terminology and recognized standards used in commercial cheesemaking.

Allergens Level I

This course highlights the importance and impact of allergens on consumer safety as well as why allergen awareness and management are a key food industry concern. Learn the causes and effects related to food allergens, the issues associated with managing and prevention of unwanted food allergens.

Sanitation Level I

This course provides a functional knowledge of sanitation programs from start to finish. Covering chemical safety, cleaning practices, the purpose of sanitation and the importance of the role that employees play in this process.

Workplace & Industrial Safety

The course reviews regulatory responsibilities for employees and employers, and the many proactive strategies employed to identify hazards, mitigate their impact and the associated Canadian federal and provincial regulatory requirements.

Fundamentals of High-Volume Baking *Sep 2020*

This course introduces the learner to the fundamentals of high-volume baking in a commercial setting.



FOOD SAFETY & TECHNICAL COURSES ARE BROUGHT TO YOU BY



Canadian Food
Processors Institute

FOOD PROCESSING SKILLS CANADA