



CAREERS IN FOOD PROCESSING

- Bakers
- Butchers, meat cutters, and fishmongers - retail and wholesale
- Construction millwrights and industrial mechanics
- Biologists and related scientists
- Business development officers and marketing researchers and consultants
- Dietitians and nutritionists
- Inspectors in public and environmental health and occupational health and safety
- Supervisors, food and beverage processing
- Biological technologists and technicians
- Chemical technologists and technicians
- Industrial electricians
- Industrial engineering and manufacturing technologists and technicians
- Labourers in food and beverage processing
- Material handlers
- Process control and machine operators, food and beverage processing



For more information on the Specialist High Skills Major Food Processing program, contact your school guidance counsellor, SHSM board lead or visit Ontario.ca/SHSM



YOUR SKILLS.  FUTURE.



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FOOD PROCESSING





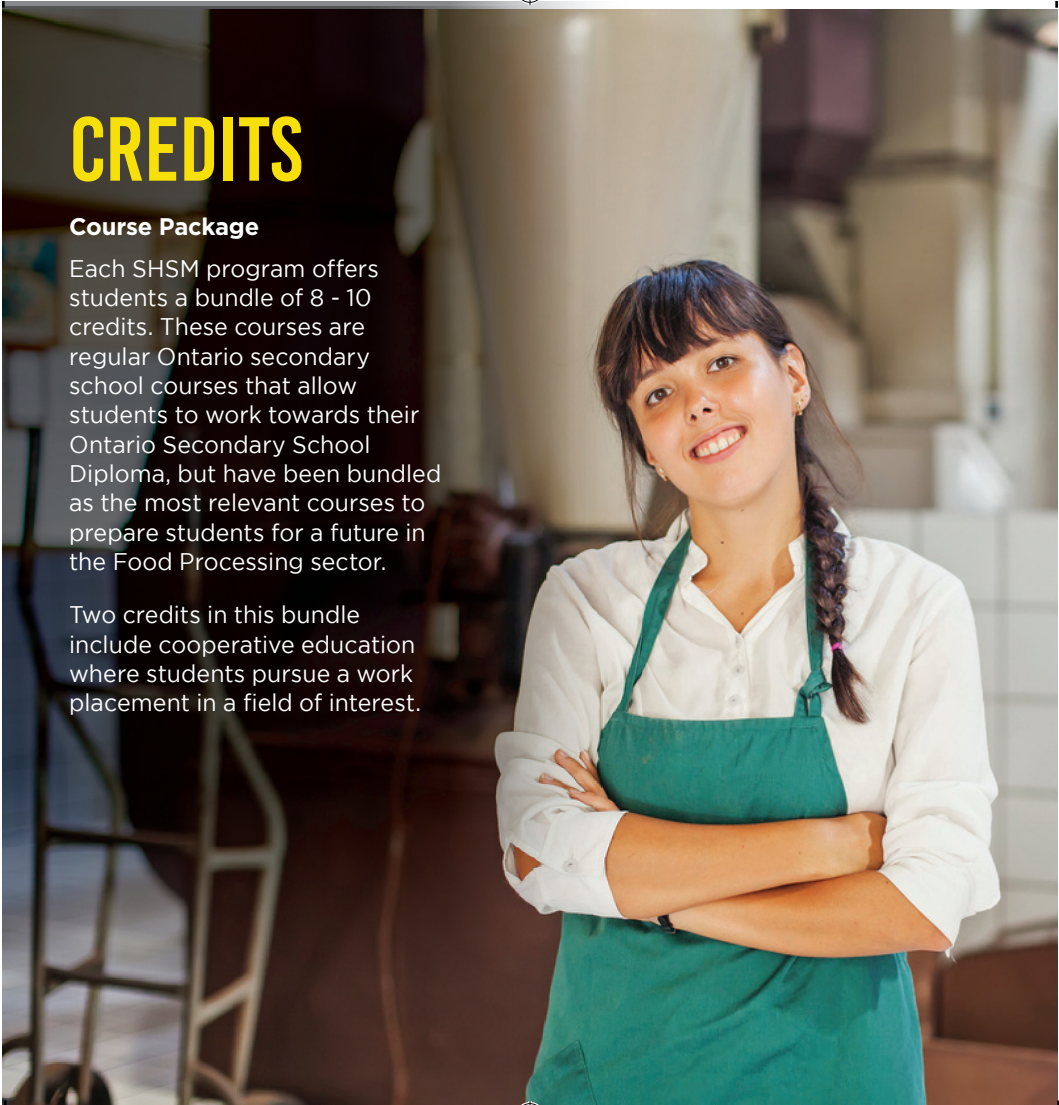
Sector Overview

Ontario's food and beverage processing (FBP) sector is the largest in Canada, accounting for 37% of the industry's revenue in the country. Across the province, more than 4,000 establishments employ more than 95,000 people, and it is one of the fastest-growing sectors in Ontario. The largest areas within the sector are meat processing, beverages and bakeries.

THE EXPERIENCE

Students in the Food Processing Specialist High Skills Major program will:

- Participate in training related to innovating Food Processing techniques
- Visit Food Processing businesses that work on any part of the food-supply chain
- Network with farmers, manufacturing, transportation, chefs or any professionals and/or workers who are a part of the Food Processing Industry
- Develop skills and knowledge about the Food Processing industry



CREDITS

Course Package

Each SHSM program offers students a bundle of 8 - 10 credits. These courses are regular Ontario secondary school courses that allow students to work towards their Ontario Secondary School Diploma, but have been bundled as the most relevant courses to prepare students for a future in the Food Processing sector.

Two credits in this bundle include cooperative education where students pursue a work placement in a field of interest.



The bundle includes:

- **4 “major” credits** in Food Processing in grade 11 and 12
- **Supporting credits:**
 - > 1 Grade 12 English credit or 1 Grade 11 English credit
 - > 1 Grade 11 Math credit or 1 Grade 12 Math credit
 - > 1 Grade 11 or 12 Science or Business studies credit
 - > 2 Cooperative Education credits to experience life in the Food Processing sector

Achievements in the Program

- **Certifications and Awareness Training:** Students complete selected sector-recognized certifications related to the major
- **Experiential Learning Opportunities:**
 - > Have the opportunity to job-shadow industry professionals
 - > Complete 2 Cooperative Education credits and get work experience in the Food Processing sector
 - > See guest speakers, go on field trips to explore careers in Food Processing
- Gain a **Sector Partnered Experience (SPE)** component that includes one of the

following options: Innovation Creativity and Entrepreneurship (ICE) training; sector-delivered contextualized coding; or, sector-delivered mathematical literacy. The SPE will require a 6 hour activity, delivered with a sector partner and have an experiential and an assessment component.

- **Reach Ahead Experiences:** Explore the field and postsecondary education opportunities in the Food Processing sector
- Completing the SHSM program prepares students for their pathway to **apprenticeship, college, university or work**