

**Olds College is offering a new intake to meet the needs of our Chinese partners. These intakes will provide for certificate completion and run from January 2010-August 2010.**

### **Meat Processing Certificate**

The Olds College Meat Processing Certificate provides students with skills in sanitation, food safety, slaughter, meat cutting and value-added processed meats. This 15 week certificate program will be offered in January and provides intensive hands-on training. Students gain proficiency in a broad range of skills and techniques, which enable you to reach professional levels in meat cutting, trimming, boning, breaking, wrapping, sausage-making and curing. Students gain first hand knowledge on the role of sanitation and valuable insight into food safety applications. The meat processing environment includes an Introduction to HACCP (Hazard Analysis Critical Control Point). Students also develop skills in slaughter techniques such as skinning, eviscerating and carcass preparation of beef, pork and lamb. As an added benefit, students also learn applied retail merchandising and customer service skills by working the retail counter in the College's own meat outlet. This experience will enable students to respond to customer inquiries, complete receipts, and explain the attributes and benefits of various processed products and meat cuts.

### **Meat Industry Management Certificate**

The Meat Industry Management Certificate focuses on the skills required to effectively manage the business, marketing, manufacturing and food safety requirements in meat processing operations. This 15 week certificate program will be offered in the spring session. The Meat Industry Management Certificate builds upon the skills gained in the Meat Processing Certificate but can be taken separately by participants with appropriate backgrounds and experience. (The Meat Program Committee will conduct a prior learning assessment for approval to enter the program). This program is designed to provide students with the opportunity to enhance their career options in the meat industry by gaining proficiency in the application of management level skills. Over the term students will use the knowledge and skills gained in the program to build an operational, business and marketing plan which supports the manufacture of a value-added meat product that is produced under the requirements of a recognized food safety standard. The integrated nature of the program provides a solution based platform upon which graduates will be able to demonstrate their management capabilities to prospective employers. This certificate is also applicable to businesses who may want to sponsor and advance a current employee into a leadership role within their operations.

### **Meat Inspector Training Program**

This training program was developed in conjunction with the Alberta government to prepare non-trained personnel for employment as an entry-level meat inspector. The curriculum covers all the skills required within the federal or provincial inspection systems. This program will be taken in conjunction with the Meat Processing and Meat Industry Management certificates. Through classroom and laboratory instruction, the following curriculum is taught:

- HACCP and food safety
- slaughter techniques
- sausage making and value-added production
- government regulations
- animal anatomy
- inspection procedures
- animal welfare
- animal handling
- management skills
- conflict management
- and many more

### **Meat Practicum**

Olds College in collaboration with NOVO, will coordinate work practicum's in Manitoba. In the practicum students where they will be exposed to all aspects of animal handling, slaughter, meat processing, HACCP and food safety protocols and inspection procedures. This is on the floor and a hands-on experience. Students will be responsible for transportation to Manitoba and for accommodations which is an expense which will be paid individually (approximate cost \$1,500.00 for travel and accommodations). Tuition fee covers program costs, workers compensation coverage and medical coverage).

## Costs for Meat Processing Program 2010

	<b>Per Person</b>
<b>Meat Processing Certificate</b>	
Tuition	4568.49
Student fees (ID card, Service Fee, Grad, Rec & Pool Fees)	101.00
Books/Supplies (approx)	600.00
<b>Meat Industry Management Certificate</b>	
Tuition	4568.49
Student fees (ID card, Service Fee, Grad, Rec & Pool Fees)	101.00
Books/Supplies (approx)	600.00
Bus & Driver for Airport Pick-up and Drop-off	100.00
Residence (double room) with 21 meals per week (185.80 x 31 weeks)	5759.80
Medical Insurance (245 days @ \$1.45/day)	355.25
Work Experience Fee	1000.00
<b>TOTAL</b>	<b>17754.03</b>

**\*\*Meat Inspection Certificate tuition is included in the fees for the above two certificates.**