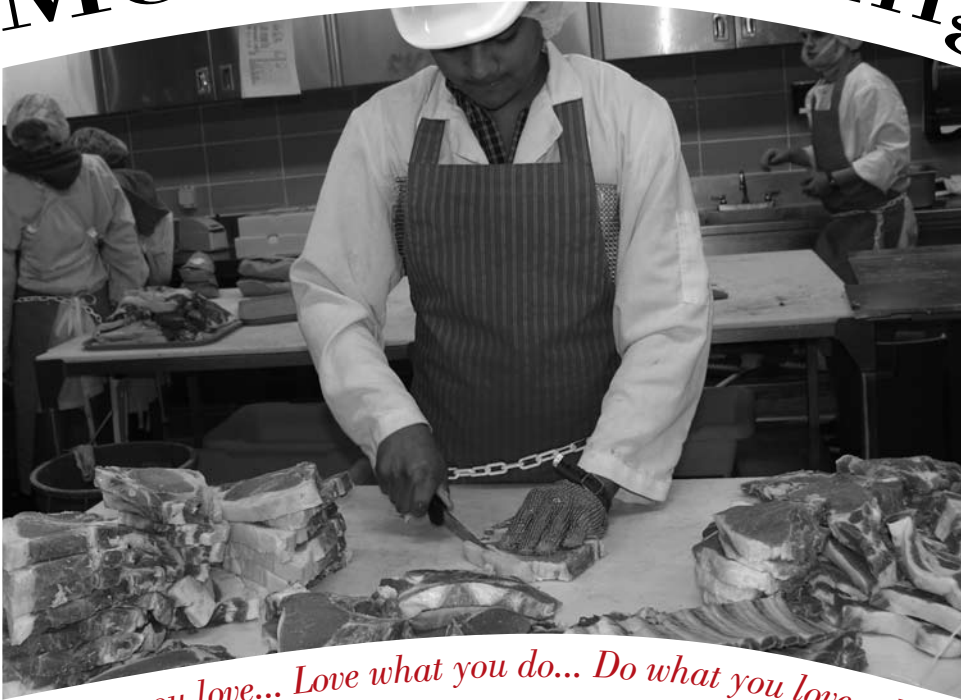


Meat Processing

Certificate



Do what you love... Love what you do... Do what you love... Love what you do... Do what you love... Love what you do... Do what you love...



START A CUT ABOVE THE REST!

Meat processing is one of Canada's largest industries, and this certificate program is the only one in the country—so you will study with people from across the country. You should choose this innovative program because it focuses on practical, hands-on training in an environment designed to match what you will find at work. This fifteen week program provides sound basic skills in meat cutting, slaughter, food safety, HACCP, sanitation procedures and value-added processed meat and sausage production. The second fifteen week program focusses on management and leadership training with courses in Meat Management, Meat Merchandising, Advanced Value Added Processing and Food Safety Management.

Program Description

The Olds College Meat program offers two fifteen week certificate programs: Meat Processing and Meat Industry Management with intakes in September and January.

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 is offered twice a year beginning in September and January and provides intensive hands on training to students to gain proficiency in a broad range of skills and techniques, which enables you to reach professional levels in meat cutting, trimming, boning, breaking, wrapping, sausage-making and curing. You will 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). You will also develop skills in slaughter techniques such as skinning, eviscerating and carcass preparation of beef, pork and lamb. As an added benefit, you will 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 you to respond to

What people say about us...

"I'm very happy with my two Olds College graduates. They are willing, eager, and knowledgeable in most aspects of the meat business. With minor supervision they have improved the efficiency of my operation."

Grant Spooner
Riverside Packers
Drumheller, Alberta



**OLDS
COLLEGE**

program description continued...

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 is offered once per year with the initial offering beginning in January 2010. 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). It 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.

Admission Requirements

Applicants should be 18 years-of-age or older and in good physical condition. A High School Diploma or equivalent is recommended. Applicants under 18 may be admitted under special circumstances and approval of the Program Coordinator.

Tuition Deposit

Accepted students will be required to pay a tuition deposit of \$500.00 within 45 days of admission.

This deposit will be credited towards tuition and is non-refundable. Please refer to the Olds College Academic Calendar for further details.

NOTE: The Meat Processing and Meat Industry Management Certificate programs are offered at cost recovery and therefore requires minimum registrations to be delivered. You will be contacted if the minimum requirement for enrollment is NOT met.

Career Opportunities

Graduates of the Meat Processing certificate have the option to become a butcher or meat cutter in a small meat processing businesses, work in a meat processing

plant, or be employed in a supermarket or retail meat outlet.

Graduates of the Meat Industry Management certificate have the option to advance within a meat processing plant at the supervisory/management level, manage a retail meat operation or their own business.

The college realizes that all facets of each certificate program may not be required for every employment opportunity. The program philosophy maintains that training in all program areas provides students with greater employment and advancement options as well as increasing their overall knowledge and skills in their chosen field within the meat industry.

Graduation Requirements

To obtain a certificate, students must achieve the following:

1. Successful completion of the program and all required courses as listed in the program requirements (45 credits)
2. A cumulative GPA of 2.00 or better, based on written and skills evaluation
3. Fulfillment of the Graduation Policy – Residency Requirement.

Meat Processing

COURSES

- Meat Cutting
- Plant & Food Safety
- Slaughter
- Processed Meats
- Meat Business Management
- Meat Merchandising & Marketing
- Computers & Personnel Skills
- Value Added Processing

For a full listing of program courses visit www.oldscollege.ca/programs

What people say about us...

"I have hired two Meat Processing students from Olds College. I find that not only is their speed acceptable to my standards, but they are willing to work hard, learn new methods, and are very conscious of plant sanitation."

Kelly Ediger

Drake Meat Processors

Drake, Saskatchewan

Olds College leads real-life, hands-on education in Canada. We help you explore your passion.



- Business
- Fashion
- Horticulture
- Animal Sciences
- Land & Environment
- Trades & Technology
- Agriculture

Join us for campus visit days: www.oldscollege.ca/visit **Give us a call:** 403-507-7715 or 1-800-661-6537 **Make an appointment for a campus tour**
Email us: info@oldscollege.ca **Visit our website:** www.oldscollege.ca **Write us:** Student Recruitment, Olds College, 4500 - 50th Street, Olds, Alberta, Canada T4H1R6