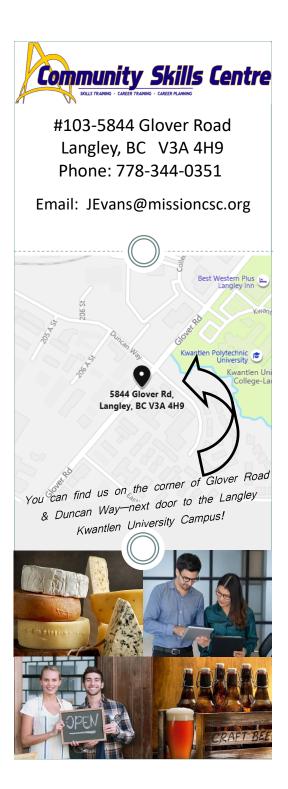
#### WHO IS ELIGIBLE?

- Participants must be at least
   15 years of age
- Canadian Citizens or those permitted to work in Canada
- Unemployed
- Underemployed (casual, seasonal or part-time), or
- Precariously Employed (at risk of losing their job)
- Permanently employed participants are NOT eligible

#### **REQUIREMENTS:**

- Reliable Wi-Fi and a comfortable/quiet space
- Commitment to completing training and working full-time or launch your business at the completion of the program







The Small Scale Food Processor
Association is proud to
announce it's NEW innovative
program to support
Ag-Food Entrepreneur's
& Ag-Food Supervisors!



Are you a **Food Entrepreneur** with innovative ideas and a passion to create?



Are you working in the dynamic Ag-Food industry and looking to advance into a *Supervisory* role?



SUPPORTS INDEPENDENT FOOD PROCESSORS & GROWERS

### CERTIFICATES & TRAINING INCLUDE:

- Outline of Business & Self Employment
- Intro to a BC HCCP Plan
- Intro to Good Manufacturing Practice
- Intro to Food Processing & Food Safety
- Intro to Traceability
- Recall In A Wired World
- Intro to Supply Chain Management
- Orientation to Financial Resources
- Understanding the Mfg. Process
- Mobile Equipment Safety
- Intro to Work Orders & Quality Control
- Speed & Accuracy in Manufacturing
- ☐ Personal Growth Assessments
- ☐ Leadership & Credibility Building
- ☐ Conflict Resolution
- ☐ Communication & Employment Tools





Funding provided by the Government of Canada through the Canada-British Columbia Workforce Development Agreement.

### FOOD FOR THOUGHT:

Today, the food sector is one of the few that is witnessing resiliency.



Whether securing food locally, looking for healthy alternatives, ingenuity or unique design; the consumer is driving the demand for home-grown food innovation.

That being said, why do so many food start-ups fail? How can you overcome the challenges and mistakes in the initial start-up phase?

This program is designed to give you insight, both personal and professional, and to introduce you to concepts, plans and systems necessary to grow your Ag-Food business idea!



## A RECIPE FOR SUCCESS:

Looking to advance into a supervisory role within the Ag-Food industry?

Looking to supervise and coordinate the activities of a team?

Learn to keep employees on-task and ensuring the safety and quality of your product is properly grown/sourced, harvested, processed, packaged and/or distributed.

# OTHER TRAINING & CERTIFICATES INCLUDED:

- Work Safe BC-Occupational First Aid Level 1
- Work Safe BC—Back Talk
- Workplace Hazardous
- Materials Information Systems (WHMIS)

#### INCLUDES FORKLIFT TRAINING & TICKETS IN:

- □ SDCB FORKLIFT COURSE
- □ WAREHOUSE SAFETY
- □ ORDER PICKER FORKLIFT
- □ POWER WALKIE RIDER FORKLIFT
- ☐ STAND UP FORKLIFT
- □ NARROW AISLE REACH

