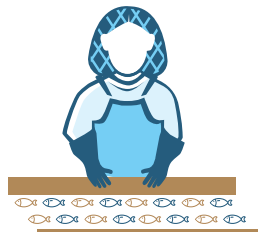


Fish/Seafood Processor Training



Indigenous Training
and Skills Development



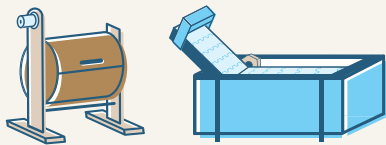
First Aid



Safety



Workplace Safety



Equipment Set-up
and Operation

Rules and
Regulations

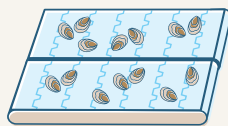


Knowledge

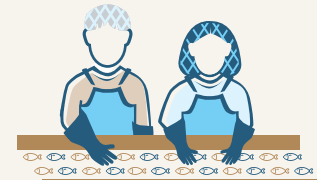
Skills and Abilities



Cutting,
Cleaning and
Trimming



Handling,
Packing and
Labelling



On-the-job
Training

Knowledge and
Skills Transfer



Species-specific

Expertise

Quality
Control and
Assurance



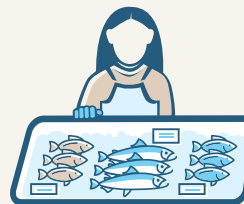
Careers



Fish/Seafood
Inspector



Fish/Seafood
Processing Manager



Fish/Seafood
Retailer



Microbiologist

Fish/Seafood Processor Training Courses*

- **First Aid:** Standard First Aid and Cardiopulmonary Resuscitation (CPR)
- **Workplace Safety:** Fall Protection, Hazard Analysis Critical Control Point, Transportation of Dangerous Goods, Workplace Hazardous Materials Information System, Occupational Health and Safety, Emergency Response Plans
- **Rules and Regulations:** Safe Foods for Canadians Act and Regulations, Food Safety Enhancement Program, Introduction to Food (Sanitation, Hygiene, Risk and Security), Introduction to Food (Safety, Sanitation and Microbiology), provincial/territorial fish inspection legislation and regulations (e.g., *BC Fish Inspection Regulations, NL Fish Inspection Administration Regulations, etc.*)
- **Equipment Set-up and Operation:** Seafood Processing for Employees, Thermal Processing
- **Cutting, Cleaning and Trimming:** Country Food Processing Program, Knife Skills, Seafood Preservation and Processing, Marine Lipids
- **Handling, Packing and Labelling:** Handling Techniques, Handling of Wet and Frozen Seafood
- **Quality Control and Assurance:** Quality Management Program, Code Grade Standard Assessment, Introduction to Statistical Process Control, Introduction to Quality Management, Quality Systems Documentation, Quality Auditing, Product Sampling, Product and Service Quality, National Sanitation Training Program
- **Species-specific:** Arctic Char Processing, Salmonid Harvesting, Handling and Processing, Cod Processing, Shellfish Processing, Introduction to Factory Management (two weeks), Advanced Factory Management

**There may be annual, refresher and/or recertification needs.*



- Food Safety (post-graduate)
- Quality Management (post-graduate)

Advanced Education

University and College

- Seafood Processing Diploma (10 months)
- Food Production Quality Diploma (10 months)
- Bachelor of Science (Food Science)
- Bachelor of Technology (Food Technology)

National Occupational Classifications

9618: Fish/Seafood Plant Labourer
9463: Fish/Seafood Processor
9213: Fish/Seafood Processing Supervisor
0911: Fish/Seafood Processing Manager
2211: Quality Control Technician (Food Processing)
9213: Hazard Analysis Critical Control Point Co-ordinator
0911: Quality Control/Assurance Manager

