

# GET JOB READY WITH **CAREERSNOW!**

**Kenjgewin Teg and Food and Beverage Ontario invite Anishinabek youth and adult members from Manitoulin Island to participate in new training for a successful start to a job in the food and beverage processing industry.**

**KENJGEWIN TEG** 



**FOOD AND  
BEVERAGE  
ONTARIO**



**If you are interested in prepping for a job in food and beverage processing, this program is for you. Registration is easy!** Begin by creating a free account at CareersNOW! Jobseeker and start your training. Each course has been selected to support improved technical and soft skills and give your confidence a huge boost.

**START YOUR TRAINING  
AT CAREERSNOW! JOBSEEKER**



**Questions? Contact us:**

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**Interested in learning**

**more about CareersNOW!?**

Visit [careersnow.ca](http://careersnow.ca)

Kenjgewin Teg, an Ontario accredited Indigenous post-secondary place of learning by the Indigenous Advanced Education and Skills Council.

Food and Beverage Ontario is the food and beverage processing industry's voice and advocate delivering exciting workforce development programs like CareersNOW!

Food Processing Skills Canada is the skills development organization for the Canadian food and beverage processing industry providing training such as the CareersNOW! Job Ready Skills Training.

## WHAT YOU NEED TO KNOW!

**14 e-COURSES**

**30 HOURS OF SELF-PACED, ONLINE TRAINING**

**GRADUATION & TRANSCRIPT PACKAGE ON COMPLETION**

**TRAINING WAGE AVAILABLE**

**ACCESS TO CAREERSNOW!  
VIRTUAL JOB FAIRS & JOB POSTINGS**

**MENTORSHIP OPPORTUNITIES**

## JOBS AVAILABLE

**Process Operator**

**Quality Assurance**

**Frontline Worker**

**Maintenance  
Supervisor**

**Production Lead**

**Product Development**

**Food Safety**

**Many more!**



This Employment Ontario project is funded in part by the Government of Canada and the Government of Ontario.

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## CURRICULUM 2022

Participating is easy! Simply create an account and follow the prompts to complete a total of 14 courses over 30 hours. Graduation certificates and transcripts are awarded!

<b>I AM FOOD: INTRODUCTION TO THE FOOD &amp; BEVERAGE MANUFACTURING INDUSTRY</b>	I AM FOOD introduces participants to the Canadian food and beverage processing industry and its greatest strength — the people who work in it.
<b>GOOD MANUFACTURING PRACTICES (GMPs)</b>	This course teaches the knowledge and skills necessary to understand how GMPs support the safe manufacturing of food and beverages and how to successfully implement GMPs in the workplace.
<b>EMPLOYER EMPLOYEE EXPECTATIONS</b>	Canadian workplace culture requires individuals to be competent in speaking and listening; be respectful of cultural differences; dress appropriately for the work environment; and, work effectively with others.
<b>FOOD SAFETY CULTURE AND YOU</b>	Learn the importance of following food safety procedures and practices to ensure consumers are protected and government regulations are met.
<b>WORKPLACE ESSENTIALS: ORAL COMMUNICATIONS</b>	This course provides guidance on oral and general communication, active listening and feedback, and fostering a positive work environment through team work.
<b>WORKPLACE ESSENTIALS: THINKING SKILLS</b>	This course provides guidance on decision-making, critical thinking, resolving conflict, and facilitating change for a positive workplace culture.
<b>INTRODUCTION TO EMOTIONAL INTELLIGENCE</b>	Learn about the value of emotional intelligence to your personal and professional life with skills that help an individual understand themselves better and be more effective in their day to day activities.

“

WE HAVE PARTNERED WITH FOOD AND BEVERAGE ONTARIO AND CAREERSNOW! TO OFFER STUDENTS THE VERY BEST ACCESS TO TRAINING FOR JOBS IN THE FOOD AND BEVERAGE PROCESSING INDUSTRY.”

**KENJGEWIN TEG** 

## CURRICULUM 2022

<b>ALLERGENS: LEVEL ONE</b>	This course teaches the requirements to managing food spoilage and food safety by describing how problems occur and how to prevent them.
<b>SANITATION: LEVEL ONE</b>	This course teaches the basic requirements for cleaning and sanitation in a facility with direction on how to use, handle, prepare and store chemicals, and comply with regulations.
<b>WORKPLACE AND INDUSTRIAL SAFETY</b>	This course reviews the responsibilities of employers and employees in identifying hazards, mitigating impacts and complying with regulations for workplace and industrial safety.
<b>LOCK OUT &amp; TAG OUT</b>	Worker safety is paramount in any food and beverage manufacturing facility and requires training with industrial scale processes, automated equipment and potential hazards to ensure a safe workplace.
<b>INTRODUCTION TO SOPS AND SSOPS</b>	This course reviews the concept of standard operating procedures and sanitation standard operating procedures and the importance to a safe and regulatory compliant business.
<b>CANADIAN WORKPLACE CULTURES</b>	Learn basic Canadian facts, understand appropriate etiquette, and identify the qualities employers expect in the workplace.
<b>WORKPLACE ESSENTIALS: WORKING WITH OTHERS</b>	Learn the essential skills needed to work with a partner or a team in the workplace to successfully complete tasks such as resolving a production issue or meeting a rush order.