

# RETAIL MEAT PROCESSING PROGRAM

## Foundation Trades Training for Secondary School Students

Hosted by School District No. 73 and Thompson Rivers University

### Program Description:

This program includes nine months of full time training and provides the knowledge and skills required to enter employment as meat cutters in custom cutting, curing and sausage operations, supermarkets and smaller retail outlets, and manufacturing and processing plants.

### Training courses include:

- Sanitation, safety and equipment
- Meat nutrition and cooking
- Seafood processing
- Meat science
- Beef and veal processing
- Pork, lamb, and poultry processing
- Product identification and nomenclature
- Fresh, smoked and cooked sausage manufacturing
- Value added processing and jerky manufacturing
- Customer service and employment skills development
- Beef and pork merchandising
- Retail meat store operations
- Business calculations and procedures

This is an occupation where teamwork in meat operations really counts, so strong communication and writing skills are a must. It is also very important to have good reading, math and problem-solving skills. Attention to detail and quality will help you advance quickly in this occupation.

### Job Opportunities:

Graduates of this program have had 100% success rate in obtaining employment in the trade. The need for professionally trained meat cutters means job opportunities in a range of locations from small custom operations in a rural setting, to slaughter and custom cutting and sausage operations. Other types of operations include supermarkets, mega-markets and manufacturing plants. These jobs offer a whole range of industry-related skills training opportunities. The skills developed at TRU combined with further training, provides opportunity to start a business!

### Benefits of Attending a SD73/TRU-hosted Foundation Program:

- Early admission to post-secondary studies while still in secondary school.
- **No post-secondary tuition fees while enrolled in a SD73/TRU-hosted Foundation Program (a savings of over \$2,700).** Students are responsible for some program costs – such as books and/or training guides, personal safety equipment and TRU ancillary fees (although SIDIT funding is available for the ancillary fees).
- **Obtain thirty-two Grade 12 credits for your high school diploma and the TRU Retail Meat Processing Certificate in one school year!**
- Get a jump-start into a meaningful trade career.

### Who is Eligible to Apply for the 2009 SD73/TRU-hosted Retail Meat Processing Program?

- There are four (4) seats available for secondary school students for this program (*subject to funding*)
- Students must be born after September 30, 1991 to allow them to participate in post-secondary training during their Grade 12 school year
- Students attending a SD 27, SD 58, SD 73 or SD 74 Secondary School, who are currently in Grade 10, are eligible to apply prior to the **early application deadline of April 9, 2009**. Grade 10 students from other school districts should contact their school counselor to discuss their eligibility.
- Applications received after the April 9, 2009 early registration deadline will be assessed on a first-come-and-qualified, first-served basis. Qualifying students will be assigned to any remaining seats or added to program waitlist.

# SD 73/TRU-Hosted Retail Meat Processing Foundation Training

## What credentials can I earn with this Program?

Upon successful completion of this program, the student will obtain the TRU Retail Meat Processing Foundation Training Certificate. With this certificate, the student may be granted by the Industry Training Authority, up to full credit for level one apprenticeship in-school training.

## What further training do I qualify for?

Upon becoming indentured as an apprentice, receiving ITA credit for first level apprenticeship in-school training, and fulfilling the first level apprenticeship work experience requirement, the student will be eligible to enter the second level of apprenticeship training. Upon successful completion of the second level of the apprenticeship program, the student will be eligible to write the inter-provincial exam to gain journey person certification.

## How do I Apply?

SD 73/TRU application forms and brochures are available via the TRU Transitions Webpage:

[www.tru.ca/trades/transition](http://www.tru.ca/trades/transition).

Contact your local school counselor to assist you with the application process. If you require further information, please contact Leslie Matthews: (250) 828-5109 or email: [ljmatthews@tru.ca](mailto:ljmatthews@tru.ca).

## Application Requirements:

- Full Grade 9 background (no failed core courses) and maintain a passing grade level in current Grade 10 studies
- Interview with secondary school counselor (to select courses and review the application)
- All sections of the SD 73/TRU application form must be completed, a copy of the final Grade 9 and current Grade 10 report cards & attendance records

**Note:** *AFTER reviewing submitted applications, qualifying students may be contacted to arrange an application orientation with the TRU instructor, the applicant and parent/guardian, prior to conditional acceptance into the program.*

## Prerequisites for the Start of Post-Secondary Training:

### Admission Requirements:

- Full Grade 10 background (no failed core courses)
- Successfully complete all Grade 11 and 12 core courses during Grade 11 school year. It is strongly recommended that a student obtain a minimum C average in:
  - a Math 11 - English or Communications 11 and English or Communications 12
- Ensure all Grade 10 and 11 report cards & attendance records are faxed to the TRU Transitions office, attn: L. Matthews – (250) 828-5492, as soon as they are available.
- Student should have a strong physical build, good manual dexterity, and a strong, positive attitude.
- Obtain Food Safe Level 1 Certification & Workplace Hazardous Materials Information System (WHMIS) – both courses are available as part-time courses at TRU or available online, call 828-5413 or email [jbeaver@tru.ca](mailto:jbeaver@tru.ca) for details.
- Write and obtain a satisfactory score on the Accuplacer exam by March 11, 2010. Student is responsible for any testing fees.
- Pass medical requirements and obtain own medical insurance.
- Submit completed instructor recommendations form.
- Student will attend and pass spring/summer upgrading courses and/or Math 040 and/or English 050 **if required to do so.** (Determined by instructor and results of Accuplacer).

# SD 73/TRU-Hosted Retail Meat Processing Foundation

## Two-Year Training Schedule:

- **September 2009 – June 2010:**
  - Complete all Grade 11 and 12 core courses required for graduation plus electives of your choice
- **By March 11, 2010:**
  - Obtain satisfactory score on Accuplacer exam( see next page)
- **Spring 2010:**
  - IF Accuplacer scores are not acceptable, student has the option to take the necessary Math or English upgrading courses during the spring of 2010 – student must commit in writing to this upgrading by April 17, 2010 to maintain his/her seat in the program. Student is responsible for booking and paying for any Accuplacer rewrites necessary. A successful Accuplacer rewrite is required no later than 30 days prior to the start of Post Secondary training.
- **June 2010:**
  - Prior to the start of post-secondary training, student and parent/guardian must attend an Foundation program orientation session
  - During the orientation session, the instructor will confirm the list of materials the student must purchase (i.e. knife set, sharpening stones, apron, uniforms deposit (refundable), learning guides and manuals, safety goggles, gloves, gum boots, calculator, etc.)
  - Student will be required to pay the TRU \$25 application fee at this time – see page 2 of the SD 73/TRU application for more details on program costs for the student.
- **August 2010 – May 2011:**
  - Complete Retail Meat Processing Foundation Training at TRU Kamloops (student is responsible for transportation/accommodations costs)
  - Two - 3 week practicums
  - Student will receive thirty-two (32) Grade 12 credits upon completion of the TRU Retail Meat Processing Foundation Certificate
- **July 2011**
  - Find an employer who will hire and indenture you as their Retail Meat Processing apprentice, submit a copy of your TRU Retail Meat Processing Foundation Certificate with your apprenticeship application to the Industry Training Authority, and request confirmation from the ITA that they will grant you credit for the first level of in-school training for Retail Meat Processing apprenticeship.

**NOTE: Final funding & scheduling decisions may affect seat availability, training length (which may affect start/end dates). Delivery of all programs is subject to funding approval by the Industry Training Authority and TRU.**

# Entrance Requirements for SD 73/TRU-Hosted Culinary Arts Foundation Training Programs

*“bridging secondary and post-secondary education”*

The TRU Culinary Arts Department sets the entrance requirements for secondary school students who are applying for either of the 2009 SD 73/TRU-hosted Culinary Arts Foundation programs (Culinary Arts or Retail Meat Processing). The following information provides details for these entrance requirements:

- **Accuplacer Exam:** The TRU Culinary Arts Department has confirmed that all 2009 Foundation applicants must write the Accuplacer exam. The Department will confirm the required Accuplacer placement levels for the SD 73/TRU-hosted Culinary Arts programs.
- **Writing the Accuplacer Exam:** Applicants will write the Accuplacer exam by March 11, 2010. Students write the Accuplacer exam at the TRU Assessment Centre. Booking is done through the TRU Assessment Centre Coordinator, Cindy James - phone: (250) 828-5471 or email [cjames@tru.ca](mailto:cjames@tru.ca). Applicants are responsible for the Accuplacer exam fee (currently \$30). Detailed information about Accuplacer testing at TRU is available on the TRU Assessment Centre website at:

[www.tru.ca/dsd/assmnt/accuplacer.html](http://www.tru.ca/dsd/assmnt/accuplacer.html)

## SD 73/TRU-hosted Culinary Arts Foundation Entrance Standards

- **Required Placements for the Accuplacer Exam:**

	Math*	English**
Culinary Arts	040	040
Retail Meat Processing	040	040

*(040 is approximately equivalent to Grade 10)*

  - **Note:** *IF Accuplacer scores are not acceptable, student has the option to take the necessary Math and/or English upgrading courses in the spring of 2010 – student must commit in writing to this upgrading by April 17, 2010 to maintain seat in the program. Student is responsible for booking and paying for any Accuplacer rewrites necessary. A successful Accuplacer rewrite is required no later than 30 days prior to the start of Post Secondary training.*
- **Math Requirement:**

Culinary Arts or Retail Meat Processing programs:

  - Essentials of Math 11, Applications of Math 11 or Principles of Math 11 are accepted for these programs.
- **Grade 12 Requirement:** Applicants must complete all Grade 11 and 12 core courses, prior to the beginning of their post-secondary training for a SD 73/TRU-hosted Foundation program.

**Note:** Effective April 10, 2009, any remaining seats will be assigned for the 2009 SD 73/TRU-hosted Foundation programs on a first-come-and-qualified, first-served basis... so completed applications should be submitted to the TRU Transitions Office, attn: Leslie Matthews (250) 828-5109 fax 828-5492 ASAP!