

Title: Operation of Food Processing Equipment

Code: 4755

Credits: 22

Duration: 330 hours

Training sector: Mechanical Manufacturing (11)

Certification of studies: Skills Training Certificate (STC) (awarded exclusively by the educational organizations)

Authorized in: 2021

Mandated school service centre or school board: des Chênes

Participating school service centre or school board: Eastern Townships

Occupation: Food Processing Equipment Operator

Program of study objectives: The *Operation of Food Processing Equipment* program of study prepares students for the duties of a food processing equipment operator. Food processing equipment operators work in food processing companies in the following subsectors: fish products, meat products, juices and beverages, dairy products, fruits and vegetables, bakery, sugar and confectionery, and animal feed. This industry includes companies that focus on prepared meals. However, these companies are not considered a subsector as they can be found in several subsectors.

Food processing equipment operators, either manually or with multifunction industrial process machinery or equipment, process food, for example by grinding, extracting, mixing, blending, and cooking food products. These persons also bag, can, or otherwise package food products through various processes.

Conditions of admission:

A person who meets the following conditions is eligible for admission to a program of study leading to an STC:

- 1** Has obtained at least Secondary III credits or the equivalent in the language of instruction, second language and mathematics;
- or** Has obtained an Attestation of Equivalence of Secondary Studies (AESS);
- or** Has successfully completed the General Development Test (GDT) with or without specific prerequisites.
- 2** Has interrupted their full-time studies for at least 12 months;
- or** Is 18 years old when entering training;
- or** Has obtained a Secondary School Diploma (SSD) or a Diploma of Vocational Studies (DVS) or their equivalent;
- or** Meets the eligibility conditions of Emploi-Québec's workforce training measure.

This program is accessible via the [TCST-STC bridge](#).

PROGRAM OF STUDY CONTENT

AEP Code	Statement of the Competency	Hours
AEP 755-011	Determine their suitability for the trade and the training process	15
AEP 755-022	Adopt preventive measures in hygiene, food safety, health and safety	30
AEP 755-033	Interpret technical production documentation	45
AEP 755-044	Establish links between ingredients, production processes and quality assurance	60
AEP 755-052	Prepare basic ingredients	30
AEP 755-065	Perform food processing activities	75
AEP 755-073	Perform sanitation and minor maintenance on the equipment	45
AEP 755-082	Carry out operations for the receipt and shipment of food products	30

Recognition of prior learning and competencies might be granted following the completion of the harmonization work.

Documentation available upon request

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| <input type="checkbox"/> Work Situation or Profession Analysis Report (Rapport de l'AST ou de l'AP) | <input checked="" type="checkbox"/> Program of Study (Programme d'études) | <input type="checkbox"/> RAC Tools (Instrumentation RAC) |
| <input checked="" type="checkbox"/> Proposed Training Plan (Projet de formation) | <input type="checkbox"/> Organizational Guide (Guide d'organisation) | |
| <input type="checkbox"/> Harmonization Table (Tableau d'harmonisation) | <input checked="" type="checkbox"/> Evaluation Framework (Cadre d'évaluation) | |