

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approval etc...)

Food Processing Operational Leadership

2020

FANS01377 Food Processing - Operational Leadership CVS Application

Fanshawe College

Follow this and additional works at: [https://first.fanshawec.ca/
cae_tourismhospitalityculinary_foodprocessingopsleadership_documentation](https://first.fanshawec.ca/cae_tourismhospitalityculinary_foodprocessingopsleadership_documentation)



Ontario College Quality Assurance Service

Service de l'assurance de la qualité des
collèges de l'Ontario

Food Processing - Operational Leadership

Fanshawe College | APS # FANS01377 | MTCU # 73211
Ontario College Graduate Certificate | Funding requested - full-time

Purpose

This one-year full-time program is designed to prepare graduates for a supervisory career in the food-processing industry. Learners will apply concepts that lead to excellence in food processing and business processes with a focus on quality assurance, food safety, and continuous improvement including lean six sigma to design systems. Students will have the opportunity to participate in experiential learning with local food processing industry partners.

Admission

Ontario College Diploma, Ontario College Advanced Diploma, Degree, or equivalent preferably in culinary, nutrition, food science or similar agri-business discipline;

-or-

- An acceptable combination of related work experience and post-secondary education as judged by the College*

Occupational Areas

Supervisors in food and beverage processing supervise and co-ordinate the activities of workers who operate processing and packaging machines, and workers who grade food and beverage products. They are employed in fruit and vegetable processing plants, dairies, flour mills, bakeries, sugar refineries, fish plants, meat plants, breweries and other food and beverage processing establishments. (from NOC - 9213 Supervisors, food and beverage processing)

Laddering Opportunities

There are currently 19 Culinary Management diploma programs and 5 Nutrition and Food Services Management diploma programs that are viewed as feeder programs for this proposed program. In addition, there is a logical connection between this program and the Agri-Business and Research and Evaluation graduate certificate programs offered at Fanshawe as well as the soon to be offered Food Processing - Product Development program. Any combination of these graduate certificates would be especially attractive to international students.

Fanshawe's Nutrition and Food Services Management program already has in place a pathway to Brescia University College (as indicated below) that will be explored for expansion to include the Food Processing - Operational Leadership program. This articulation agreement with Western University and Brescia University College enables a pathway from the Nutrition and Food Services Management diploma program at Fanshawe to the Bachelor of Science (Food and Nutrition)

Honours degree program at Western/Brescia. A new articulation agreement will be investigated with Western and Brescia both to and from this new program.

Additional pathways will be explored to and from this program connecting it with agri-business/agri-science and nutritional programs at universities both at home and abroad.

Program VLOs

1. Develop quality assurance and continuous improvement processes to monitor the operation of the supply chain in the food processing sector.
2. Analyze regulations applicable to food processing and their effects on operational activities in a food processing facility to ensure that the highest standards for product quality are being met.
3. Evaluate best practices such as Lean Six Sigma and Total Preventative Maintenance, with the intent to improve operational efficiencies in food processing.
4. Monitor and maintain food safety and traceability systems specific to food processing to support efficient, safe and quality operations.
5. Interpret information regarding Overall Equipment Effectiveness (OEE) to identify opportunities for improvement of the manufacturing operation
6. Select and use appropriate and effective principles and practices of team-building and leadership to implement and maintain new procedures and practices in all areas of the processing operation.
7. Prepare accurate and relevant production cost charts that include all cost factors to support appropriate financial decisions related to plant operations.
8. Manage the scope, cost, timing, and quality of a project as defined by project stakeholders to contribute to the brand reputation and financial success of the business.

Curriculum

- **SFTY-XXX1 - Food Safety, Traceability and Quality Assurance** (Semester 1 - 60.00 hours)
This course will introduce food regulations regarding food safety and good manufacturing practices (GMP), including HACCP and other globally recognized food safety systems. The student will build the skills required to enable them to prepare customized preventative control plans (PCP).
- **FOOD-XXX1 - Foundations of Food Processing** (Semester 1 - 60.00 hours)
This course will provide an overview of food processing methods, such as pasteurization, cooking, filling, cupping and packaging. Through plant tours and theory sessions students will be exposed to the food manufacturing process with focus on concepts of food safety, product quality, continuous improvement, lean manufacturing, sustainability and waste management.
- **SFTY-XXX2 - Cleaning and Sanitation** (Semester 1 - 45.00 hours)
Effective cleaning and sanitation practices for the food processing industry including specific methods for choosing chemical agents for treatment and elimination will be explored in this course. Students will have the opportunity to test various cleaning and sanitation procedures. Inspection methods including microbiological and ATP swabbing will be utilized to determine efficacy.
- **MGMT-XXX5 - Collaborative Supervision, Mentorship and Employee Engagement** (Semester 1 - 45.00 hours)
Leaders working at the supervisory level are an essential link in the production process, providing

effective communication from the production floor to senior management. In this course, learners will learn how to manage, mentor and motivate others to optimize operational effectiveness.

- **MGMT-XXX6 - Human Resource Management** (Semester 1 - 45.00 hours)
This foundational HR course will introduce learners to the strategic role of the supervisor in the context of human resource management. Students will learn to navigate industry specific challenges related to collective agreements, performance management and employment legislation.
- **MGMT-XXX1 - Food Production - Operational Management** (Semester 1 - 45.00 hours)
This course will focus on how food-processing operations are planned and managed on a daily basis. Emphasis will be placed on new product development and production, marketing and product speculation, concurrent engineering, design for manufacturing, facility layout and process flow. Additional topics include operational analysis and health and safety management.
- **SFTY-XXX3 - Quality Assurance Systems** (Semester 2 - 60.00 hours)
Through case studies, product evaluations and audit examples, students will study regulations and standards pertaining to Standard Operating Procedures (SOP), product specification compliance and quality assurance programs. QA tools will be evaluated for purpose, quality and efficacy.
- **SFTY-XXX4 - Total Food Production Maintenance** (Semester 2 - 30.00 hours)
After an introduction to the types of equipment used in food processing, this course will allow students practical hands-on experience in disassembling, assembling and trouble shooting maintenance or repair issues for common types of food processing equipment.
- **MGMT-XXX2 - Food Production Operations - Continuous Quality Improvement** (Semester 2 - 60.00 hours)
Students will focus on the implementation and use of continuous improvement processes in food production. Students will evaluate the effectiveness of a variety of industry CQI tools and practice communicating change requirements as well as how to build management and staff support for proposed changes.
- **MGMT-XXX3 - Supply Chain Functionality** (Semester 2 - 30.00 hours)
Effective leaders know how their company works; they acknowledge specialized functions, goals, challenges and operations of all departments. Students will gain knowledge of how a typical food processing company works and identify areas of strengths, weaknesses, and opportunities to improve cross-functional effectiveness.
- **MGMT-3011 - Project Management** (Semester 2 - 45.00 hours)
Project Management is about meeting unique challenges. Project management involves understanding and managing the relationship between people and event, and the scarce resources of time and money. This course will provide practical theories for the successful development, implementation and evaluation of projects and events to meet the strategic and operational goals/objectives of a business. Students will be introduced to a variety of principles, practices, tools and resources to manage workplace projects, personal projects and events.
- **SFTY-XXX5 - Occupational Health and Safety** (Semester 2 - 30.00 hours)
This course will address the need for increased awareness of hazardous situations in an industrial environment. Students will be exposed to their obligations, rights and responsibilities of employees, supervisors and employers regarding health and safety regulatory compliance. Students will practice responding to legal, economical, technical and personal dimensions associated with hazard awareness in the workplace.
- **MGMT-XXX4 - Lean Management/Capstone** (Semester 2 - 60.00 hours)
This course will provide students with industry specific tools such as lean six sigma that can be effective in managing and leading continuous improvement across all functions of an organization. Students will practice effective communication methods for gaining support at all levels of the

organization. Through the application of this structured approach, students will connect with industry partners, research and prepare a proposal to reduce waste, minimize defects, or eliminate non-value additives in food processing.

VLO Mapping

Code	1	2	3	4	5	6	7	8
SFTY-XXX1		X		X				
FOOD-XXX1			X		X			X
SFTY-XXX2	X	X						
MGMT-XXX5						X		
MGMT-XXX6						X		
MGMT-XXX1							X	X
SFTY-XXX3	X	X		X				
SFTY-XXX4			X		X			
MGMT-XXX2	X		X			X		
MGMT-XXX3		X	X	X			X	
MGMT-3011	X						X	X
SFTY-XXX5		X			X			
MGMT-XXX4	X	X	X	X	X	X	X	X

Certification/Accreditation

Certification type:

There is no recognition (None exist)

Attachments

None

Contact Information

Patti Kaye, Curriculum Consultant

T: 519-452-4430;4078 | E: pkaye@fanshawec.ca