



# FOOD SAFETY AND MEAT PROCESSING 101



## ONLINE COURSE PROFILE

**Title:** FOOD SAFETY FUNDAMENTALS FOR INDUSTRIAL MEAT CUTTERS: FOOD SAFETY AND MEAT PROCESSING 101

**Description:** The Food Safety Fundamentals for Industrial Meat Cutters “Food Safety & Meat Processing 101” is an interactive, online course. It features videos, games, narration, quizzes, and much more to increase the participants’ engagement and retention.

**Who should attend?** This course is applicable to Small, Medium and Large meat processing companies; currently employed industrial meat cutters; entry-level hires and temporary foreign workers in meat processing plants; and unemployed or underemployed youth and adults.

**Duration:** 6.0 hours

**Learning Objectives:** At the end of this course, participants will be able to:

- Distinguish industry regulations
- Have an understanding of a Meat Cutters role in compliance with legislation
- Understand Good Manufacturing Practices (GMPs) basics
- Understand and identify the types and variations of equipment
- Understand a Meat Cutters role in occupational health and safety
- Know the types, sizing, and shapes of meat processed
- Understand meat cutting techniques and knife handling
- Understand food safety management system basics
- Identify potential cleaning hazards
- Understand the legislation and regulations covering product inspection, safety and quality
- Understand the importance of traceability and a Meat Cutters responsibility



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## Major Topics:

- Introduction & Industry Legislation and Regulations
- Workplace Policies and Procedures
- Meat processing Equipment & Safety
- Workplace Health and Safety
- Meat Types and Meat Cuts 101
- Meat Cutting Techniques and Knife Handling
- Knife Sharpening
- Food Safety
- Cleaning & Sanitation
- Product Quality
- Food Traceability System
- Communication and Leadership Skills

**Evaluation Process:** Final Exam – 70% to pass