

Features and Benefits

This five day course provides **Lead Hands and Front Line supervisors** with a practical knowledge and skill based course to help them work more effectively in their roles. Here are some of the features and benefits:

Features	Benefits
1. The course is based on key competencies required for role in the food processing industry.	Course is relevant to food processing supervisors.
2. Includes other relevant essential skills and important concepts that are needed by supervisors in general.	These are transferable to other supervisory positions both in and outside of the industry.
3. Case studies used are specific to the industry.	Provides realistic problem solving opportunities that are relevant to the industry.
4. Set up in modules, each with a specific topic.	It can be tailored to situations and timelines that are desired by the organizations.
5. Can be offered to one company with several supervisors or several companies.	If offered to one company, all supervisors gain the same perspective and the interaction within the course can enable team building. If it is offered to several companies at once, the gain is made by shared learning among other food processors.
6. Previous course evaluations are very positive.	Course has a track record and has demonstrated participant and company satisfaction.
7. Course facilitators are experienced educators who designed and developed the course and are based familiar with the industry. The course is based on adult learning principles.	Level of instruction is high quality.

Supervisory Training 2009 Schedule	
Calgary	February 20 & 27 March 6, 13 & 20
Edmonton	February 18 & 25 March 4, 11 & 18

* Detailed Module topics are available upon request.

Plant Floor Supervisory Training Course



Course Registration Form

First Name: _____ Last Name: _____

Mailing Address: _____ City/Town: _____

Province: _____ Postal Code: _____

Phone Number: _____ Fax: _____ Email: _____

Company: _____ Title: _____

Course Location (please check one):

- | | |
|-----------------------------------|-----------------------------------------------------------------------------|
| <input type="checkbox"/> Calgary | <input type="checkbox"/> Members Price \$695 + GST (for 5 days of learning) |
| <input type="checkbox"/> Edmonton | <input type="checkbox"/> Non-Members \$975 + GST (for 5 days of learning) |

Method of Payment (please check one):

- | | | |
|------------------------------------------------------|--------------------------------------|----------------------------------------------------------------------------------|
| <input type="checkbox"/> Visa | <input type="checkbox"/> Master Card | <input type="checkbox"/> Cheque (payable to Alberta Food Processors Association) |
| <input type="checkbox"/> Invoice (AFPA members only) | | |

Name on Card: _____ Card Number: _____

Expiry Date: _____ Last Three Digits (back of card): _____

Signature: _____

Fax Registration to (403) 201-2513 or for more information email admin@afpa.com or phone (403) 201-3657 ext 25.

****Cancellation Policy:** Enrolment will be accepted on a first –received basis and will be limited to the facilities available. Registration fees, less a \$50.00 administrative charge will be refunded if notification is received in writing 21 days prior to the start of the workshop. No refund will be made after the date. The course may be cancelled if there is insufficient enrolment.

If you do not receive acknowledgement of your registration within a week, that means we did not receive it. Please resubmit. You will be notified as to the exact location with a confirmation letter or email.

