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NOC GROUPS

SKILLS MAP

LEGEND II NOC Skills Group

O A B C D

TRAINING TIME (in years)

5

4

3

2

1

PROCESS DESIGN & OPERATIONS

MAINTENANCE, INSTALLATION & REPAIR

PRODUCTION

PRODUCTION SUPPORT

QUALITY ASSURANCE

SUPPLY CHAIN LOGISTICS

Manufacturing Design Manager

Food processing Engineers

Maintenance Manager

Machine Fitters

Appliance servicers & Repairers

Millwrights & Industrial Mechanics

Millwright Technician

Mechanical Inspectors

Mechanical Assemblers

Facility Operations Manager

Bakers

Chefs

Cooks

Machine Operators (Fish & Sea Food)

Machine Operators (Food & Beverage)

Industrial butchers/ Meat cutters

Process Control Operators (Food & Beverage)

Supervisors (Food & Beverage Processing)

Laborers in Food & Beverage Processing

Laborers in fish and seafood processing

Fish & Seafood Plant cutters and cleaners

Agricultural & Fish Product Inspectors

Chemical/ Biological technologists

Chemical/ Biological Technicians

Testers & Graders (Food & Beverage Processing)

Purchasing, supply chain Manager

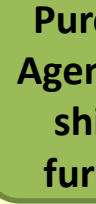
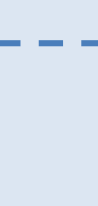
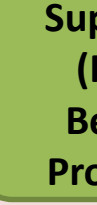
Supervisors Supply Chain

Production Logistics Coordinator

Purchasing Agents(Furnishings & furniture)

Shippers & Receivers

Purchasing Inventory Control workers



# Industrial Butchers and Meat Cutters, Poultry Preparers and Related Workers

## JOB DESCRIPTION

The workers in this group prepare meat and poultry for further processing or for packaging for wholesale distribution. They are employed in meat and poultry slaughtering, processing and packing establishments.

## Development Stage

**Production**

## Median Wage

Toronto: 18\$/hr

Ontario:18\$/hr

## NOC

9462

## Training Type

**On-Job Training**

## Training Time

1 Year

## Job Opp over next 3 years (Toronto)

Good

## Related Job Titles

## Academic & Employment Requirement

## Workplace Competencies

- Ham Cutter
- Industrial Meat Cutter
- Beef Boner
- Meat Trimmer
- Slaughterer
- Poultry Preparer

- Completion of secondary school may be required.
- For industrial meat cutters, completion of a program in industrial meat cutting or experience as an industrial butcher is required.
- On-the-job training is provided for industrial butchers, meat cutters and poultry preparers.

- Slaughter livestock using stunning devices and knives
- Skin, clean and trim carcasses into primal cuts for further cutting, processing or packaging
- Remove inedible parts such as feathers, viscera, skin, excess fat, bruises or other blemishes from carcasses or meat portions.
- May slaughter cattle, calves and sheep as prescribed by religious laws.

## Equipment, People, Resource Management

- N/A



# Process Control Operators , Food, Beverage and Associated Products Processing

## JOB DESCRIPTION

These operators run multi-function control machinery to process and package food and beverage products . They are employed in fruit and vegetable processing plants, dairies, flour mills, bakeries, sugar refineries, meat plants, breweries, and other food and beverage processing establishments

## Development Stage

Production

## Median Wage

Toronto: 15\$/hr

Ontario: 18\$/hr

NOC

9461

## Training Type

On-Job Training

## Training Time

2 Years

Job Opp over next 3 years (Toronto)

Fair

## Related Job Titles

## Academic & Employment Requirement

- Brewhouse Operator
- Control Room Operator
- Pasteurizer Operator
- Fermenter Operator
- Chocolate Refiner
- Fruit Preserver

- Completion of secondary school may be required.
- On-the-job training is provided.
- Experience as a machine operator in food or beverage processing is usually required for industrial process control operators.

## Workplace Competencies

- Observe gauges, computer printouts and video monitors to verify specified processing conditions and make adjustments to process variables such as cooking times, ingredient inputs, flow rates and temperature settings
- Maintain shift log of production and other data.
- Operate multi-function process control machinery through control panels, computer terminals or other control systems to grind, extract, mix, blend, cook or otherwise process food products and to bag, box or otherwise package food products
- Operate multi-function process control machinery to grind, extract, mix, blend, distill, ferment or otherwise process alcoholic or non-alcoholic beverages and to bottle, can or otherwise package beverages

## Equipment, People, Resource Management

- May need to manage and supervise processing machine operators



# Machine Operators, Food, Beverage and Associated Products Processing

## JOB DESCRIPTION

Machine operators in this unit group operate single-function machines to process and package food and beverage products. They are employed in fruit and vegetable processing plants, dairies, flour mills, bakeries, sugar refineries, meat plants, breweries, and other food and beverage processing establishments

## Development Stage

**Production**

## Median Wage

Toronto: 14\$/hr

Ontario: 17.6\$/hr

## NOC

9461

## Training Type

**On-Job Training**

## Training Time

1-2 Years

## Job Opp over next 3 years (Toronto)

Fair

## Related Job Titles

## Academic & Employment Requirement

## Workplace Competencies

- Citrus Juice Extractor
- Fryer Operator
- Winery-Press Operator
- Canning Machine Operator
- Bakery Machine Operator
- Dry Foods Mixer Operator
- Corn Sugar Refinery Operator
- Meat Grinder
- Grain-Processing Machine Operator

- Completion of secondary school may be required.
- On-the-job training is provided.
- Experience as a labourer in food or beverage processing may be required for machine operators.

- Set up and adjust food or beverage processing and packaging machines
- Check products to ensure conformance to company standards and clear machine blockages as required
- Record production information such as quantity, weight, size, date and type of products packaged
- Perform corrective machine adjustments, clean machines and immediate work areas.
- Operate single-function machines to grind, extract, mix, blend, dry, freeze, cook or otherwise process food or beverage products
- Operate single-function machines to box, can or otherwise package food or beverage products

## Equipment, People, Resource Management

- N/A





# Fish and Seafood Plant Machine Operators

<b>JOB DESCRIPTION</b>	These machine operators set up and operate machinery to process and package fish and seafood products				
<b>Development Stage</b>	Production	<b>Median Wage</b>	Toronto: 14\$/hr	Ontario: 15.3\$/hr	<b>NOC</b> 9463
<b>Training Type</b>	On-Job Training	<b>Training Time</b>	1-2 Years		<b>Job Opp over next 3 years (Toronto)</b> Poor
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>			
<ul style="list-style-type: none"> <li>Seafood Preparer</li> <li>Fish Cake Maker</li> <li>Shellfish Processor</li> <li>Trimmer</li> <li>Fish Cutting Machine Operator</li> <li>Shellfish Shucker</li> <li>Fish Plant Worker</li> <li>Fish Cleaner and Cutter</li> <li>Fish Canning Machine Operator</li> </ul>	<ul style="list-style-type: none"> <li>Some secondary school education may be required.</li> <li>On-the-job training is required.</li> </ul>	<ul style="list-style-type: none"> <li>Set up and operate machines to clean, cut, cook, smoke, brine, dehydrate or otherwise process fish or seafood products</li> <li>Set up and operate machines to can, bag, box or otherwise package fish and seafood products<sup>1</sup>.</li> <li>Check products and packaging for defects and to ensure conformance to company standards and perform corrective machine adjustments as required</li> <li>Record production information such as quantity, weight, date and type of products packaged.</li> </ul> <div data-bbox="1471 1142 4228 1246" style="background-color: #4F81BD; color: white; padding: 5px; text-align: center;"><b>Equipment, People, Resource Management</b></div> <ul style="list-style-type: none"> <li>N/A</li> </ul>			



# Cooks

## JOB DESCRIPTION

Cooks in manufacturing plan menus, prepare and cook a wide variety of foods, determine size of food portions, estimate food requirements and costs, and monitor and order supplies

## Development Stage

**Production**

## Median Wage

Toronto: 14\$/hr

Ontario 14\$/hr

## NOC

6322

## Training Type

**Certificate/Apprenticeship**

## Training Time

2-3 Years

## Job Opp over next 3 years (Toronto)

Fair

## Related Job Titles

## Academic & Employment Requirement

## Workplace Competencies

- Short Order Cook
- Grill Cook
- Line Cook
- Dietary Cook
- Journeyman/Woman Cook
- First Cook
- Second Cook

- Completion of secondary school is usually required.
- Completion of a 3-year apprenticeship program for cooks or
- Completion of college or other program in cooking or food safety or
- Several years of commercial cooking experience may be required

- Prepare and cook complete meals or individual dishes and foods, special meals as instructed
- Determine size of food portions, estimate food requirements and costs, and monitor and order supplies
- Ensure compliance with menus, recipes, production schedules, and quality standards
- Maintain cleanliness and organization within the work area and equipment

## Equipment, People, Resource Management

- N/A



Chefs						
Job Description	This group includes various types of chefs who plan and direct food preparation and cooking activities and who prepare and cook meals and specialty foods in a manufacturing set up					
Development Stage	Production	Median Wage	Toronto: 16\$/hr	Ontario: 16\$/hr	NOC	6321
Training Type	College/Certificate	Training Time	2-3 Years		Job Opp over next 3 years (Toronto)	Fair
Related Job Titles	Academic & Employment Requirement	Workplace Competencies				
<ul style="list-style-type: none"> <li>Executive/Master Chef</li> <li>Pastry Chef</li> <li>Sous-Chef</li> <li>Specialist Chef</li> <li>Executive Sous-Chef</li> <li>Saucier</li> </ul>	<ul style="list-style-type: none"> <li>Completion of secondary school is usually required.</li> <li>Cook's trade certification, which is available in all provinces and territories, or equivalent credentials, training and experience, are required.</li> <li>Executive chefs usually require management training and several years of experience in commercial food preparation</li> <li>Chef de cuisine certification, administered by the Canadian Culinary Institute of the Canadian Federation of Chefs and Cooks (CFCC), is available to qualified chefs.</li> </ul>	<ul style="list-style-type: none"> <li>Prepare and cook complete meals or specialty foods, such as pastries, sauces, soups, salads, vegetables and meat, poultry and fish dishes in large scale food production set up</li> <li>Instruct cooks in preparation, cooking, garnishing and presentation of food</li> <li>Create new recipes and participate in testing of foods</li> <li>Maintain cleanliness and organization within the work area and equipment</li> </ul>				
		Equipment, People, Resource Management				
		<ul style="list-style-type: none"> <li>Arrange for equipment purchases and repairs. Ensure all tools and equipment are properly sanitized and in good working order</li> <li>Recruit and hire staff</li> </ul>				



# Bakers

## JOB DESCRIPTION

Bakers prepare bread, rolls, muffins, pies, pastries, cakes and cookies in retail and wholesale bakeries and dining establishments.

## Development Stage

Production

## Median Wage

Toronto: 14\$/hr

Ontario 14\$/hr

NOC

6322

## Training Type

Certificate/Apprenticeship

## Training Time

3-4 Years

Job Opp over next 3 years (Toronto)

Fair

## Related Job Titles

## Academic & Employment Requirement

- Commercial Baker
- Production Baker
- Cake Decorator
- Food Manufacturer
- Pastry chef
- Bakery chef
- Food entrepreneur

- Completion of secondary school is usually required
- Completion of a 3-4-year apprenticeship program for bakers or
- Completion of a college or other program for bakers or
- Several years of commercial baking experience is usually required.
- On-the-job training may be provided. May begin as Baking assistants and progress to being commercial bakers with completion of necessary training and experience

## Workplace Competencies

- Draw up production schedule to determine type and quantity of goods to produce
- Prepare dough for pies, bread, rolls and sweet goods, batters for muffins, cookies and cakes and icings and frostings according to recipes or special customer orders
- Bake mixed doughs and batters
- Frost and decorate cakes or other baked goods
- Purchase baking supplies

## Equipment, People, Resource Management

- May oversee sales and merchandising of baked goods
- May hire, train and supervise baking personnel and kitchen staff.





# Facility Operations Managers (Food and Beverage Processing)

<b>JOB DESCRIPTION</b>	Facility operation managers plan, organize, direct, control and evaluate the operations of manufacturing and other industrial establishments.				
<b>Development Stage</b>	<b>Production</b>	<b>Median Wage</b>	Toronto:35\$/hr	Ontario: 33.65\$/hr	<b>NOC</b> 0714
<b>Training Type</b>	<b>Post Graduate Diploma</b>	<b>Training Time</b>	<b>5 Years</b>		<b>Job Opp over next 3 years (Toronto)</b> Fair
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>			
<ul style="list-style-type: none"> <li>Facilities Maintenance Head</li> <li>Maintenance and Service Superintendent</li> <li>Plant Maintenance Superintendent</li> <li>Maintenance Manager</li> </ul>	<ul style="list-style-type: none"> <li>Facility operation managers require completion of a college or university program in business administration or in a discipline related to facility operation and maintenance or</li> <li>An equivalent combination of technical training and experience in administration or maintenance.</li> </ul>	<ul style="list-style-type: none"> <li>Plan, organize, direct, control and evaluate the operations of commercial, transportation and the included real estate</li> <li>Prepare or oversee the preparation of reports and statistics related to areas of responsibility</li> <li>Oversee the leasing of space in the facility and the included real estate and the development of marketing strategies</li> <li>Plan, organize and direct signage, cleaning, maintenance, parking, safety inspections, security and snow removal</li> </ul> <div data-bbox="1471 1142 4228 1246" style="background-color: #cccccc; padding: 5px; text-align: center;"><b>Equipment, People, Resource Management</b></div> <ul style="list-style-type: none"> <li>Oversee the installation, maintenance and repair of real estate infrastructures including machinery, equipment and electrical and mechanical systems</li> <li>Hire and oversee training and supervision of staff.</li> <li>Plan and manage the facility's operations budget</li> </ul>			



# Fish and Seafood Plant Cutters and Cleaners

## JOB DESCRIPTION

Fish and seafood plant cutters and cleaners cut, trim and clean fish or seafood by hand. Fish and seafood plant workers are employed in fish and seafood processing plants.

## Development Stage

Production Support

## Median Wage

Toronto: 14\$/hr

Ontario: 15.3\$/hr

## NOC

9463

## Training Type

On-Job Training

## Training Time

1-2 Years

## Job Opp over next 3 years (Toronto)

Poor

## Related Job Titles

## Academic & Employment Requirement

## Workplace Competencies

- Seafood Preparer
- Shellfish cleaner
- Trimmer
- Fish Plant Worker
- Fish Cleaner and Cutter

- Some secondary school education may be required.
- On-the-job training is required.

- Cut, clean and trim fish or seafood prior to marketing or further processing
- Scrape away scales, cut fish, separate fillets and remove scrap parts using knife
- Check fish fillets to determine optimal number and size of fillet sections, cut sections according to specifications and place in container for weighing
- Disjoint and remove meat from lobsters or other crustaceans preparatory to canning or further processing.

## Equipment, People, Resource Management

- N/A



# Labourers In Food, Beverage and Associated Products Processing

## JOB DESCRIPTION

Labourers in this unit group perform material handling, clean-up, packaging and other elemental activities related to food and beverage processing.

## Development Stage

Production Support

## Median Wage

Toronto: 14\$/hr

Ontario: 14\$/hr

## NOC

9617

## Training Type

On-Job Training

## Training Time

0-1 Year

## Job Opp over next 3 years (Toronto)

Good

## Related Job Titles

## Academic & Employment Requirement

## Workplace Competencies

- Dairy Helper
- Candy Packer
- Meat Packager
- Food Processing Labourer
- Nut Sorter
- Bottle-Washing Machine Tender
- Frozen Food Packer
- Production Helper
- Brewery Labourer

- Some secondary school education may be required.

- Transport raw materials, finished products and packaging materials throughout plant and warehouse manually, or with powered equipment
- Measure and dump ingredients into hoppers of mixing and grinding machines or mobile tank trucks
- Check products and packaging for basic quality defects
- Assist process control and machine operators in performing their duties

## Equipment, People, Resource Management

- N/A



# Labourers In Fish and Seafood Processing

## JOB DESCRIPTION

Labourers in this unit group perform clean-up, packaging, material handling and other elemental activities related to fish and seafood processing.

## Development Stage

Production Support

## Median Wage

Toronto: 14\$/hr

Ontario: 14\$/hr

## NOC

9618

## Training Type

On-Job Training

## Training Time

0-1 Year

## Job Opp over next 3 years (Toronto)

Poor

## Related Job Titles

## Academic & Employment Requirement

## Workplace Competencies

- Fish Plant Labourer
- Shellfish Labourer
- Fish Briner – Fish Processing
- Shellfish Packer – Fish Processing
- Fish Salter – Fish Processing
- Fish Weigher
- Cannery Labourer

- Some secondary school education may be required.

- Immerse fresh fish fillets in brine solution to condition them for wrapping or freezing
- Sort fish according to species, weight and destination
- Transport supplies and packaging materials throughout plant and storage area manually or with powered equipment
- Measure and dump ingredients into hoppers of mixing and grinding machines.

## Equipment, People, Resource Management

- N/A





Millwright Technicians						
Job Description	Millwright technician supports the installation, maintenance and repair of stationary industrial machinery and mechanical equipment.					
Development Stage	Maintenance, Repair & Installation	Median Wage	Toronto:26\$/hr	Ontario:26\$/hr	NOC	7311
Training Type	Certificate/Diploma	Training Time	1-2 Years		Job Opp over next 3 years (Toronto)	Good
Related Job Titles	Academic & Employment Requirement	Workplace Competencies				
<ul style="list-style-type: none"> <li>Industrial Mechanic Technician</li> <li>Construction Millwright Technician</li> <li>Maintenance Millwright Technician</li> </ul>	<ul style="list-style-type: none"> <li>Completion of a one or two-year college program/certification in industrial mechanical millwrights</li> <li>A period of supervised work experience, usually 2 years, is required before certification.</li> </ul>	<ul style="list-style-type: none"> <li>Install, align, dismantle and move stationary industrial machinery and mechanical equipment</li> <li>Operate hoisting and lifting devices to position machinery and parts during the installation, set-up and repair of machinery</li> <li>Install, troubleshoot and maintain power transmission, vacuum, hydraulic and pneumatic systems, and programmable logic controls</li> <li>Operate machine tools such as lathes and grinders to fabricate parts required during overhaul, maintenance or set-up of machinery</li> </ul>				
		Equipment, People, Resource Management				
		<ul style="list-style-type: none"> <li>N/A</li> </ul>				



Millwrights and Industrial Mechanics						
Job Description	Millwrights and industrial mechanics install, maintain, troubleshoot, overhaul and repair stationary industrial machinery and mechanical equipment.					
Development Stage	Maintenance, Repair & Installation	Median Wage	Toronto:28.35\$/hr	Ontario:29.7\$/hr	NOC	7311
Training Type	Certificate/ Apprenticeship	Training Time	3-4 Years		Job Opp over next 3 years (Toronto)	Good
Related Job Titles	Academic & Employment Requirement	Workplace Competencies				
<ul style="list-style-type: none"> <li>Industrial Mechanic</li> <li>Open-End Technician</li> <li>Treatment Plant Maintenance Mechanic</li> <li>Plant Equipment Mechanic</li> <li>Construction Millwright</li> <li>Maintenance Millwright</li> </ul>	<ul style="list-style-type: none"> <li>Completion of a 3-4-year apprenticeship program or</li> <li>A combination of over 5 years of work experience and industry courses in industrial machinery repair or millwrights o be eligible for trade certification.</li> </ul>	<ul style="list-style-type: none"> <li>Install, align, dismantle and move stationary industrial machinery and mechanical equipment</li> <li>Operate hoisting and lifting devices to position machinery and parts during the installation, set-up and repair of machinery</li> <li>Install, troubleshoot and maintain power transmission, vacuum, hydraulic and pneumatic systems, and programmable logic controls</li> <li>Operate machine tools such as lathes and grinders to fabricate parts required during overhaul, maintenance or set-up of machinery</li> </ul>				
		Equipment, People, Resource Management				
		<ul style="list-style-type: none"> <li>N/A</li> </ul>				



# Mechanical Assemblers and Inspectors

## JOB DESCRIPTION

Mechanical assemblers assemble, fit and install prefabricated parts to form subassemblies or finish products using hand and power tools. Inspectors check and inspect subassemblies and finished products to ensure proper quality and product specifications.

## Development Stage

Maintenance, Installation & Repair

## Median Wage

Toronto: 23\$/hr

Ontario: 23\$/hr

## NOC

9526

## Training Type

On-Job Training

## Training Time

2-3 Years

## Job Opp over next 3 years (Toronto)

Fair

## Related Job Titles

## Academic & Employment Requirement

## Workplace Competencies

- Mechanical Assembler
- Hydraulic Hoist Assembler

- Some secondary school education is required.
- Up to 2 years of on-the-job training are provided.
- 1-2 years experience as a mechanical assembler may be required for inspectors in this unit group.

- Assemble, fit and install prefabricated parts to form subassemblies or finish products using hand and power tools
- Position, align and adjust parts for proper fit and assembly and connect cables, tubes and wires
- Test and check electrical assemblies and wiring for proper connections, alignment, function, quality
- Perform minor adjustments and repairs.
- Operate or tend automated assembling equipment, such as robotics and fixed automation equipment
- Operate small cranes to transport or position larger parts as required.

## Equipment, People, Resource Management

- N/A



Machine Fitters						
Job Description	Machine fitters fit and assemble prefabricated metal parts to build heavy industrial machinery and equipment used in assemble operations					
Development Stage	Maintenance, Repair & Installation	Median Wage	Toronto: 27.89\$/hr	Ontario: 27.89\$/hr	NOC	7316
Training Type	Certificate/ Apprenticeship	Training Time	4-5 Years		Job Opp over next 3 years (Toronto)	Fair
Related Job Titles	Academic & Employment Requirement	Workplace Competencies				
<ul style="list-style-type: none"> <li>• Assembly Fitter</li> <li>• Mechanical Fitter</li> <li>• Heavy Equipment Fitter</li> <li>• Machine Tool Builder</li> <li>• Machine Builder</li> </ul>	<ul style="list-style-type: none"> <li>• Completion of secondary school is usually required</li> <li>• Completion of a 4-5 year mechanical apprenticeship in millwrighting, machining, pipefitting, heavy equipment repair or</li> <li>• Completion of five years of on-the-job training is usually required.</li> </ul>	<ul style="list-style-type: none"> <li>• Read and interpret blueprints, sketches and diagrams to determine assembly operations</li> <li>• Fit and assemble prefabricated metal parts to build heavy industrial machinery and equipment</li> <li>• Install major components such as gears, pumps, motors or hydraulic assemblies</li> <li>• Align and inspect parts, subassemblies and finished products to ensure quality.</li> </ul>				
		Equipment, People, Resource Management				
		<ul style="list-style-type: none"> <li>• N/A</li> </ul>				





Appliance Servicers and Repairers						
Job Description	Appliance servicers and repairers service and repair commercial appliances in retail and wholesale establishments.					
Development Stage	Maintenance, Repair & Installation	Median Wage	Toronto: 20\$/hr	Ontario: 20\$/hr	NOC	7332
Training Type	Certificate/ Apprenticeship	Training Time	3-4 Years		Job Opp over next 3 years (Toronto)	Fair
Related Job Titles	Academic & Employment Requirement	Workplace Competencies				
<ul style="list-style-type: none"> <li>Commercial Foodservice Appliance Technician</li> <li>Stove Repairer</li> <li>Appliance Servicer</li> <li>Refrigerator Repairer</li> </ul>	<ul style="list-style-type: none"> <li>Completion of secondary school and training courses or a vocational program is usually required.</li> <li>Completion of a college program in appliance repair or completion of a 3-4-year apprenticeship program in appliance repair.</li> <li>A provincial gas fitter license, or gas appliance technician certificate for gas appliance service technicians.</li> </ul>	<ul style="list-style-type: none"> <li>Refer to schematic diagrams or product manuals and disassemble appliance using hand tools</li> <li>Use shop equipment and specialized diagnostic and programming apparatus to repair, adjust and reprogram major electrical or gas appliances</li> <li>Replace components and subcomponents and reassemble appliance using soldering and brazing equipment</li> <li>Diagnose faults by checking controls, condensers, timer sequences, fans and other components using test equipment such as meters and gauges to measure resistance, current, voltage, pressure, temperature, flue gases and flow rates</li> </ul>				
		Equipment, People, Resource Management				
		<ul style="list-style-type: none"> <li>N/A</li> </ul>				



# Maintenance Managers

## JOB DESCRIPTION

Maintenance managers plan, organize, direct, control and evaluate the maintenance department within manufacturing and other industrial establishments.

## Development Stage

**Maintenance, Repair & Installation**

## Median Wage

Toronto:35\$/hr

Ontario: 33.65\$/hr

## NOC

0714

## Training Type

**Post Graduate Diploma**

## Training Time

5 Years

## Job Opp over next 3 years (Toronto)

Low

## Related Job Titles

## Academic & Employment Requirement

## Workplace Competencies

- Facilities Maintenance Head
- Maintenance and Service Superintendent
- Plant Maintenance Superintendent
- Maintenance Manager

- Maintenance managers require completion of a college or university program in electrical or mechanical engineering or in another discipline related to building maintenance or
- An equivalent combination of technical training and experience in building maintenance.

- Develop and implement schedules and procedures for safety inspections and preventive maintenance programs
- Co-ordinate cleaning, snow removal and landscaping operations
- Administer contracts for the provision of supplies and services

## Equipment, People, Resource Management

- Plan and manage a facility's maintenance budget
- Hire and oversee training and supervision of staff.
- Direct the maintenance and repair of an establishment's machinery, equipment and electrical and mechanical systems



# Manufacturing Design Managers

<b>JOB DESCRIPTION</b>	Manufacturing design managers plan, organize, direct, control and evaluate the process design and operations of a manufacturing establishment or of a production department within a manufacturing establishment, under the direction of a general manager or other senior manager.					
<b>Development Stage</b>	Process Design & Operations	<b>Median Wage</b>	Toronto:38.46\$/hr	Ontario: 38.46\$/hr	<b>NOC</b>	0911
<b>Training Type</b>	Post Graduate Diploma	<b>Training Time</b>	5 Years		<b>Job Opp over next 3 years (Toronto)</b>	Fair
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>				
<ul style="list-style-type: none"> <li>• Design Manager</li> <li>• Factory Supervisor</li> <li>• Manufacturing/Production/Operations Manager/Supervisor</li> <li>• Plant/General/Operations Manager</li> <li>• Product Engineering Manager</li> <li>• Warehousing/Manufacturing Manager</li> </ul>	<ul style="list-style-type: none"> <li>• Completion of a college or university program in engineering or business administration</li> </ul>	<ul style="list-style-type: none"> <li>• Develop and implement plans to efficiently use materials, labour and equipment to meet production targets</li> <li>• Develop production schedules and maintain an inventory of raw materials and finished products</li> <li>• Develop equipment maintenance schedules and recommend the replacement of machines</li> <li>• Direct quality control inspection system and develop production reporting procedures</li> </ul>				
		<b>Equipment, People, Resource Management</b>				
		<ul style="list-style-type: none"> <li>• Plan, organize, direct, control and evaluate the operations of a manufacturing establishment or the operations or production department of a manufacturing establishment</li> <li>• Plan and manage the establishment of departmental budget</li> <li>• Plan and implement changes to machinery and equipment, production systems and methods of work</li> <li>• Hire, supervise and train or oversee training of employees in the use of new equipment or production techniques.</li> </ul>				



# Food Processing Engineers (Other Professional Engineers, N.E.C.)

<b>JOB DESCRIPTION</b>	Food Processing Engineers design and develop machinery, structures, equipment and systems related to agriculture and food processing.					
<b>Development Stage</b>	Maintenance, Repair & Installation	<b>Median Wage</b>	Toronto:39.5\$/hr	Ontario:39.9\$/hr	<b>NOC</b>	2133
<b>Training Type</b>	Bachelors Degree	<b>Training Time</b>	4 Years		<b>Job Opp over next 3 years (Toronto)</b>	Fair
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>				
<ul style="list-style-type: none"> <li>Fluid Mechanics Engineer</li> <li>Heating, Ventilation and Air Conditioning (HVAC) Engineer</li> <li>Refrigeration Engineer</li> <li>Tool Engineer</li> <li>Thermal Design Engineer</li> <li>Robotics Engineer</li> <li>Piping Engineer</li> <li>Mechanical Maintenance Engineer</li> </ul>	<ul style="list-style-type: none"> <li>A bachelor's degree in mechanical engineering or in a related engineering discipline is required.</li> <li>Engineers are eligible for registration following graduation from an accredited educational program, and after three or four years of supervised work experience in engineering and passing a professional practice examination.</li> <li>A master's degree or doctorate in a related engineering discipline may be required</li> </ul>	<div data-bbox="1471 753 4228 1144" data-label="List-Group"> <ul style="list-style-type: none"> <li>Conduct research into the feasibility, design, operation and performance of mechanisms, components and systems, mechanical failures or unexpected maintenance problems</li> <li>Design power plants, machines, components, tools, fixtures and equipment</li> <li>Analyse dynamics and vibrations of mechanical systems and structures</li> <li>Develop maintenance standards, schedules and programs and provide guidance to industrial maintenance crews</li> </ul> </div> <div data-bbox="1471 1144 4228 1252" data-label="Section-Header"> <h3>Equipment, People, Resource Management</h3> </div> <div data-bbox="1471 1252 4228 1484" data-label="List-Group"> <ul style="list-style-type: none"> <li>Supervise technicians, technologists and other engineers and review and approve designs, calculations and cost estimates.</li> <li>Plan and manage projects, and prepare material, cost and timing estimates, reports and design specifications for machinery and systems</li> <li>Supervise and inspect the installation, modification and commissioning of mechanical systems at construction sites or in industrial facilities</li> </ul> </div>				





<b>Testers and Graders (Food, Beverage and Associated Products Processing)</b>						
<b>JOB DESCRIPTION</b>	Testers and graders in this unit group test or grade ingredients and finished food or beverage products to ensure conformance to company standards.					
<b>Development Stage</b>	<b>Quality Assurance</b>	<b>Median Wage</b>	Toronto: 22.36\$/Hr	Ontario:22.36\$/Hr	<b>NOC</b>	<b>9465</b>
<b>Training Type</b>	<b>On-Job Training</b>	<b>Training Time</b>	2-3 Years		<b>Job Opp over next 3 years (Toronto)</b>	<b>Poor</b>
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>				
<ul style="list-style-type: none"> <li>• Milk Grader</li> <li>• Poultry Grader</li> <li>• Product Tester</li> <li>• Beer Tester</li> <li>• Cheese Grader</li> <li>• Fish Grader</li> <li>• Beef Grader</li> </ul>	<ul style="list-style-type: none"> <li>• Completion of secondary school is usually required.</li> <li>• Experience as a machine operator or labourer in the food or beverage processing industry may be required.</li> <li>• On-the-job training is usually provided.</li> </ul>	<ul style="list-style-type: none"> <li>• Examine ingredients or finished products by sight, touch, taste and smell or weigh materials to ensure conformance to company standards</li> <li>• Conduct routine tests for product specifications such as colour, alcohol content, carbonation, moisture content, temperature, fat content and packaging</li> <li>• Grade or sort raw materials or finished products at various stages of processing</li> <li>• Advise supervisors of ingredient or product deficiencies.</li> </ul>				
		<b>Equipment, People, Resource Management</b>				
		<ul style="list-style-type: none"> <li>• N/A</li> </ul>				



<b>Agricultural and Fish Products Inspectors</b>						
<b>JOB DESCRIPTION</b>	Agricultural and fish products inspectors inspect agricultural and fish products for conformity to prescribed production, storage and transportation standards. Supervisors of agricultural and fish products inspectors are also included in this group.					
<b>Development Stage</b>	<b>Quality Assurance</b>	<b>Median Wage</b>	Toronto: 33.8\$/Hr	Ontario: 33.8\$/Hr	<b>NOC</b>	2222
<b>Training Type</b>	<b>Post Graduate Certificate</b>	<b>Training Time</b>	2-3 Years		<b>Job Opp over next 3 years (Toronto)</b>	Low
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>				
<ul style="list-style-type: none"> <li>Livestock and Poultry Inspector</li> <li>Plant Protection and Crop Certification Inspector</li> <li>Dairy Products Inspector</li> <li>Fruit And Vegetables Inspector</li> <li>Grain Inspector</li> <li>Meat and Fish Inspector</li> </ul>	<ul style="list-style-type: none"> <li>A Bachelor's Degree or College Diploma in Agriculture, Biology, Chemistry, Food Processing Technology</li> <li>Several years of experience in agricultural production or fish processing are usually required.</li> <li>Completion of in-house training courses</li> </ul>	<ul style="list-style-type: none"> <li>Inspect fish, fish products, fish handling and processing methods to ensure that regulations are followed.</li> <li>Inspect fresh and frozen fruit and vegetables and prepare reports on crop production and market conditions.</li> <li>Inspect and grade all classes of grain, monitor the fumigation of infested grain, and examine storage, handling and transportation equipment to ensure sanitary procedures.</li> </ul>				
		<b>Equipment, People, Resource Management</b>				
		<ul style="list-style-type: none"> <li>Monitor the operations of general laborers to maintain sanitary conditions of slaughtering and meat processing plants and inspect carcasses prepared for human consumption.</li> </ul>				



<b>Supervisors, Food, Beverage and Associated Products Processing</b>						
<b>JOB DESCRIPTION</b>	Supervisors in this unit group 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					
<b>Development Stage</b>	<b>Quality Assurance</b>	<b>Median Wage</b>	Toronto: 26.07\$/ Hr	Ontario: 27.78\$/Hr	<b>NOC</b>	9213
<b>Training Type</b>	<b>Post Graduate Certificate</b>	<b>Training Time</b>	5 Years		<b>Job Opp over next 3 years (Toronto)</b>	Low
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>				
<ul style="list-style-type: none"> <li>• Production Supervisor</li> <li>• Brewer Supervisor</li> <li>• HACCP Coordinator</li> <li>• Packaging Supervisor</li> <li>• Bottling Supervisor</li> <li>• Food Product Testers Supervisor</li> </ul>	<ul style="list-style-type: none"> <li>• Completion of secondary school</li> <li>• Post-secondary education in microbiology or chemistry</li> <li>• Hazard Analysis Critical Control Point (HACCP) coordinators require HACCP certification and several years of experience in quality assurance of food production.</li> </ul>	<ul style="list-style-type: none"> <li>• Establish methods to meet work schedules and co-ordinate work activities with other departments</li> <li>• Resolve work problems and recommend measures to improve productivity and product quality</li> <li>• Requisition materials and supplies</li> <li>• Prepare production and other reports.</li> </ul>				
		<b>Equipment, People, Resource Management</b>				
		<ul style="list-style-type: none"> <li>• Supervise, co-ordinate and schedule the activities of workers who process, package, test and grade food and beverage products</li> <li>• Recommend personnel actions such as hiring and promotions</li> <li>• Train staff in job duties, safety procedures and company policy</li> </ul>				



<b>Chemical/ Biological Technicians</b>						
<b>JOB DESCRIPTION</b>	Chemical /Biological technicians in this industry provide technical support in setting up and conducting chemical experiments, tests and analyses involved in development and quality control of food products					
<b>Development Stage</b>	<b>Quality Assurance</b>	<b>Median Wage</b>	Toronto: 21\$/Hr	Ontario: 21\$/Hr	<b>NOC</b>	2211
<b>Training Type</b>	<b>College Certification</b>	<b>Training Time</b>	1-2 Years		<b>Job Opp over next 3 years (Toronto)</b>	Fair
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>				
<ul style="list-style-type: none"> <li>Analytical Chemistry Technician</li> <li>Quality Control Technician – Food Processing</li> <li>Chemical Research Technician</li> <li>Chemical Engineering Technician</li> <li>Agricultural Technician</li> <li>Fish Hatchery Technician</li> <li>Aquaculture Technician</li> <li>Botanical Technician</li> <li>Fisheries Technician</li> <li>Plant Breeding Technician</li> <li>Agrology Technician</li> <li>Food Bacteriological Technician</li> </ul>	<ul style="list-style-type: none"> <li>Chemical/ Biological technicians usually require completion of a one- or two-year college program in chemical, biology, biochemical or chemical engineering technology.</li> <li>National certification for chemical technologists and technicians is available through the Canadian Society for Chemical Technology.</li> </ul>	<ul style="list-style-type: none"> <li>Assist in setting up and conducting experiments, tests and analyses</li> <li>Assist in developing and conducting programs of sampling and analysis to maintain quality standards; maintain laboratory equipment and apparatus</li> <li>Perform limited range of technical functions in support of agriculture, plant breeding, animal husbandry, biology, biomedical research and environmental protection</li> <li>Assist in conducting field research and surveys to collect data and samples related to food manufacturing- water, soil, plant and animal populations</li> <li>Assist in analysis of data and preparation of reports.</li> </ul>				
		<b>Equipment, People, Resource Management</b>				
		<ul style="list-style-type: none"> <li>N/A</li> </ul>				





<b>Chemical / Biological Technologists</b>						
<b>JOB DESCRIPTION</b>	Chemical/Biological technologists in this industry set up and conducting chemical experiments, tests and analyses involved in development and quality control of food products					
<b>Development Stage</b>	<b>Quality Assurance</b>	<b>Median Wage</b>	Toronto: 25\$/Hr	Ontario: 25\$/Hr	<b>NOC</b>	2211
<b>Training Type</b>	<b>College (Advanced Diploma)</b>	<b>Training Time</b>	2-3 Years		<b>Job Opp over next 3 years (Toronto)</b>	Fair
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>				
<ul style="list-style-type: none"> <li>Industrial Hygiene Technologist</li> <li>Food Technologist</li> <li>Biochemistry Technologist</li> <li>Chemical Analyst</li> <li>Biological Laboratory Technologist</li> <li>Microbiology Quality Control Technologist</li> <li>Seed Technologist</li> <li>Microbiology Technologist</li> <li>Agricultural Technologist</li> </ul>	<ul style="list-style-type: none"> <li>Chemical/ Biological technologists usually require completion of a two- or three-year college program in chemical, biochemical or chemical engineering technology or a closely related discipline.</li> </ul>	<ul style="list-style-type: none"> <li>Operate, set up and conduct experiments, tests and analyses in support of research and quality control in food production and sanitation,</li> <li>Develop and conduct programs of sampling and analysis to maintain quality standards of raw materials, chemical intermediates and products</li> <li>Conduct field research and surveys to collect data and samples related to food manufacturing- water, soil, plant and animal populations</li> <li>Analysis of data and preparation of reports.</li> </ul>				
		<b>Equipment, People, Resource Management</b>				
		<ul style="list-style-type: none"> <li>Supervise, monitor and inspect the operations of technicians</li> </ul>				



Shippers and Receivers						
<b>JOB DESCRIPTION</b>	Shippers and receivers ship, receive and record the movement of parts, supplies, materials, equipment and stock to and from an establishment					
<b>Development Stage</b>	Supply Chain Logistics	<b>Median Wage</b>	Toronto:17.5\$/hr	Ontario:17.75\$/hr	<b>NOC</b>	1521
<b>Training Type</b>	On-Job Training	<b>Training Time</b>	1Year		<b>Job Opp over next 3 years (Toronto)</b>	Good
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>				
<ul style="list-style-type: none"> <li>• Purchasing and Procurement Clerk</li> <li>• Inventory Planner/Clerk</li> <li>• Purchasing and Procurement Clerk</li> <li>• Inventory Planner/Clerk</li> <li>• Freight receiver</li> <li>• Freight shipper</li> <li>• Shipping agent</li> <li>• Shipping and receiving clerk</li> <li>• Supply chain assistant</li> </ul>	<ul style="list-style-type: none"> <li>• Some secondary school education may be required.</li> <li>• Physical strength is required for manual material handlers who work with heavy materials.</li> <li>• Experience in a related clerical occupation or as a warehouse worker may be required</li> <li>• A forklift certificate may be required</li> <li>• A driver's licence may be required.</li> </ul>	<ul style="list-style-type: none"> <li>• Determine method of shipment and arrange shipping; prepare bills of lading, customs forms, invoices and other shipping documents manually or by computer</li> <li>• Assemble containers and crates, record contents, pack goods to be shipped and affix identifying information and shipping instructions</li> <li>• Maintain internal, manual or computerized record-keeping systems for unpacking, coding and routing goods to appropriate storage areas.</li> </ul>				
		<b>Equipment, People, Resource Management</b>				
		<ul style="list-style-type: none"> <li>• Oversee loading and unloading of goods from trucks or other conveyances; operate forklift, hand truck or other equipment to load, unload, transport and store goods.</li> <li>• Inspect and verify incoming goods against invoices or other documents, record shortages and reject damaged goods</li> </ul>				



# Purchasing and Inventory Control Workers

## JOB DESCRIPTION

Purchasing and inventory control workers process purchasing transactions and maintain inventories of materials, equipment and stock.

## Development Stage

Supply Chain Logistics

## Median Wage

Toronto:17.2\$/hr

Ontario:17\$/hr

## NOC

1523

## Training Type

Certificate/College Diploma

## Training Time

1.5 Years

## Job Opp over next 3 years (Toronto)

Fair

## Related Job Titles

## Academic & Employment Requirement

## Workplace Competencies

- Inventory Control Clerk
- Inventory Planner
- Inventory Clerk
- Inventory Analyst
- Procurement Clerk
- Purchasing Clerk
- Purchasing Clerk Assistant

- Completion of secondary school is usually required.
- Courses in production and inventory management and ability to operate a computerized inventory system may be required for inventory clerks.
- Courses in purchasing management may be required for purchasing clerks.

Inventory Control Workers:

- Enter data for production scheduling, stock replenishment/relocation and inventory adjustments
- Compile inventory reports, recording the quantity, type and value of materials, equipment and stock
- Prepare orders to replenish materials, equipment and stock
- Reconcile physical inventories with computer counts.

Purchasing control workers:

- Review orders for accuracy and verify that materials, equipment and stock are not available from current inventories
- Source and obtain price quotations from catalogues and suppliers and prepare purchase orders
- Calculate cost of orders and charge or forward invoices to appropriate accounts

## Equipment, People, Resource Management

- Maintain stock rotation and dispose of and account for outdated stock
- Contact suppliers to schedule deliveries and to resolve shortages, missed deliveries and other problems



# Production Logistics Coordinator

## JOB DESCRIPTION

Production logistics coordinators co-ordinate and expedite the flow of work and materials within an establishment, prepare work and production schedules and monitor the progress of production

## Development Stage

Supply Chain Logistics

## Median Wage

Toronto:24.96\$/hr

Ontario:28\$/hr

## NOC

1523

## Training Type

Certificate/College Diploma

## Training Time

2-3 Years

## Job Opp over next 3 years (Toronto)

Fair

## Related Job Titles

## Academic & Employment Requirement

## Workplace Competencies

- Supply Chain Coordinator – Production
- Logistics Inbound/Outbound Coordinator – Production
- Purchasing Expediter

- Completion of secondary school is usually required and college may be required.
- Previous clerical experience or experience as a production worker may be required.
- They may need to attend courses on customer service , on technical subjects and/or computer software courses to improve inventory control and billing

- Compile detailed worksheets and specifications from customer's order
- Estimate type and quantity of materials and labour required for production, construction and other projects
- Prepare and maintain various reports on the progress of work, materials used, rates of production and other production information, using manual or computerized systems.
- Co-ordinate and monitor logistics of the movement of parts, supplies and materials within an establishment and ensure that supplies, materials and products are shipped and received on schedule

## Equipment, People, Resource Management

- Meet regularly with other production clerks, warehouse, production and construction supervisors and purchasing and inventory clerks to co-ordinate activities between warehouses and production floors or construction sites
- Consult with production supervisor to schedule production runs in a cost and time-efficient manner





# Purchasing Agents and Officers (Food & Beverage Processing)

<b>JOB DESCRIPTION</b>	Purchasing agents and officers buy products and services for organizations to use or resell. They evaluate suppliers, negotiate contracts, and review the quality of products.					
<b>Development Stage</b>	<b>Supply Chain Logistics</b>	<b>Median Wage</b>	Toronto:26.4\$/hr	Ontario:27.7\$/hr	<b>NOC</b>	1225
<b>Training Type</b>	<b>Certificate/ College Diploma</b>	<b>Training Time</b>	2-3 Years		<b>Job Opp over next 3 years (Toronto)</b>	Fair
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>				
<ul style="list-style-type: none"> <li>• Purchaser or Buyer</li> <li>• Purchasing Agent</li> <li>• Business Analyst</li> <li>• Operations Planner</li> <li>• Process Adviser /Analyst</li> <li>• Inventory Control Specialist</li> <li>• Material Controller</li> <li>• Operations Coordinator</li> <li>• Supply Chain Analyst</li> <li>• Procurement Analyst/Officer</li> </ul>	<ul style="list-style-type: none"> <li>• A bachelor's degree or college diploma in business administration, commerce or economics is usually required.</li> <li>• A certificate in purchasing from the Purchasing Management Association of Canada (PMAC) may be required.</li> <li>• Certification from the International Right of Way Association (IRWA) may be required.</li> </ul>	<ul style="list-style-type: none"> <li>• Purchase general and specialized equipment, materials, land or access rights, or business services for use or for further processing by their establishment</li> <li>• Invite tenders, consult with suppliers and review quotations</li> <li>• Determine or negotiate contract terms and conditions, award supplier contracts or recommend contract awards.</li> </ul> <div data-bbox="1471 1142 4228 1246" style="background-color: #669933; color: white; padding: 5px; text-align: center;"><b>Equipment, People, Resource Management</b></div> <ul style="list-style-type: none"> <li>• Establish logistics of delivery schedules, monitor progress and contact clients and suppliers to resolve problems</li> <li>• May hire, train or supervise purchasing clerks.</li> <li>• Assess requirements of an establishment and develop specifications for equipment, materials and supplies to be purchased</li> </ul>				



<b>Supervisors Supply Chain</b>						
<b>JOB DESCRIPTION</b>	Purchasing agents and officers buy products and services for organizations to use or resell. They evaluate suppliers, negotiate contracts, and review the quality of products.					
<b>Development Stage</b>	<b>Supply Chain Logistics</b>	<b>Median Wage</b>	Toronto:23.08\$/hr	Ontario:24\$/hr	<b>NOC</b>	1215
<b>Training Type</b>	<b>Certificate/ College Diploma</b>	<b>Training Time</b>	3-4 Years		<b>Job Opp over next 3 years (Toronto)</b>	Fair
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>				
<ul style="list-style-type: none"> <li>• Distribution &amp; Transport Logistics Technician</li> <li>• Supply Chain &amp; Logistics Supervisor</li> <li>• Transportation Logistics Coordinator</li> <li>• Purchasing And Inventory Management Coordinator</li> <li>• Purchasing Clerks Supervisor</li> </ul>	<ul style="list-style-type: none"> <li>• Completion of secondary school is usually required.</li> <li>• Several years of experience in supply chain logistics is usually required.</li> </ul>	<ul style="list-style-type: none"> <li>• Purchase general and specialized equipment, materials, land or access rights, or business services for use or for further processing by their establishment</li> <li>• Invite tenders, consult with suppliers and review quotations</li> <li>• Determine or negotiate contract terms and conditions, award supplier contracts or recommend contract awards.</li> </ul>				
		<b>Equipment, People, Resource Management</b>				
		<ul style="list-style-type: none"> <li>• Establish logistics of delivery schedules, monitor progress and contact clients and suppliers to resolve problems</li> <li>• May hire, train or supervise purchasing clerks.</li> <li>• Assess requirements of an establishment and develop specifications for equipment, materials and supplies to be purchased</li> </ul>				



# Purchasing, Supply Chain Managers

## JOB DESCRIPTION

Purchasing and supply chain managers plan, organize, direct, control and evaluate the activities of a purchasing & supply chain department, and develop and implement the policies related to it

## Development Stage

**Supply Chain Logistics**

## Median Wage

**Toronto:41\$/hr**

**Ontario: 41.28\$/hr**

## NOC

**0113**

## Training Type

**Post Graduate Diploma**

## Training Time

**5 Years**

## Job Opp over next 3 years (Toronto)

**Low**

## Related Job Titles

## Academic & Employment Requirement

## Workplace Competencies

- Contract Manager
- Food Purchasing Manager
- Material Manager
- Purchasing Contracts Manager
- Supply Chain Logistics Manager
- Procurement Director
- Purchasing Director

- A bachelor's degree or college diploma in business administration, commerce or economics
- Several years of experience as a purchasing agent or officer are required.
- The designation Supply Chain Management Professional (SCMP) or registration in the educational program of the Supply Chain Management Association may be required.

- Identify vendors of materials, equipment or supplies
- Evaluate cost and quality of goods or services
- Participate in the development of specifications for equipment, products or substitute materials
- Develop purchasing policies and procedures and control purchasing department budget

## Equipment, People, Resource Management

- Review and process claims against suppliers
- Interview, hire and oversee training of staff.
- Negotiate or oversee the negotiation of purchase contracts
- Plan, organize, direct, control and evaluate the purchasing activities of an establishment



<b>Upholsters (Furniture Upholsters)</b>						
<b>JOB DESCRIPTION</b>	Upholsterers cover furniture, fixtures and similar items with fabric, leather or other upholstery materials					
<b>Development Stage</b>	<b>Production</b>	<b>Median Wage</b>	Toronto:20\$/hr	Ontario:20\$/hr	<b>NOC</b>	6345
<b>Training Type</b>	<b>On-job Training/Certification</b>	<b>Training Time</b>	2-3 Years		<b>Job Opp over next 3 years (Toronto)</b>	Fair
<b>Related Job Titles</b>	<b>Academic &amp; Employment Requirement</b>	<b>Workplace Competencies</b>				
<ul style="list-style-type: none"> <li>Upholsterer</li> <li>Custom Upholsterer</li> <li>Furniture Upholsterer</li> <li>Upholstery Repairer</li> <li>Automobile Upholsterer</li> </ul>	<ul style="list-style-type: none"> <li>Completion of secondary school or other specialized courses or an apprenticeship program in furniture upholstery and repair or</li> <li>Several years of on-the-job training, including working as an upholsterer helper are usually required.</li> </ul>	<ul style="list-style-type: none"> <li>Discuss upholstery fabric, colour, and style with customers and provide cost estimate for upholstering furniture or other items</li> <li>Lay out, measure and cut upholstery materials and patterns according to sketches or design specifications, customer descriptions or blueprints</li> <li>Sew upholstery materials by hand to seam cushions and join sections of covering materials</li> <li>Tack, glue or sew ornamental trim, braids or buttons on upholstered items</li> <li>Install padding and underlays and fasten covering materials to furniture frames</li> </ul>				
		<b>Equipment, People, Resource Management</b>				
		<ul style="list-style-type: none"> <li>N/A</li> </ul>				





The Career Chart uses the National Occupational Classification (NOC) system to group the related job titles & job duties, workplace competencies, education, training or experience required

The occupations in this chart are grouped across the developmental stages of the manufacturing process and mapped based on the training time required for each job classification. The occupations are colour coded based on NOC defined skill type

## NOC Groups

**O**

Management jobs, that usually calls for years of experience, as well as a degree, training and/ or diploma

**A**

Professional jobs that usually call for a degree from a University

**B**

Technical jobs and skilled trades that usually call for a college diploma or training as an apprentice

**C**

Intermediate jobs that usually call for high school and/ or job-specific training

**D**

Labour jobs that usually give on-job training

**Back**

# Skills Map

Essential skills are the skills that people need for work, learning and life. They are used in the community and workplace in different forms and different levels of complexity (Government of Canada, 2015)

To progress from one career to another employees must have these essential skills, as well as the aptitude for continuous learning and training. Below you can see a structure defined by NOC groups, with 9 essential skills as the foundation for career progression from NOC 'D to O'

<b>O</b>	<b>MANAGEMENT</b>	Project Management Workplace Management Resource Planning		
<b>A</b>	<b>UNIVERSITY EDUCATION</b>	Planning Activities Developing Ideas Developing Strategy	Evaluating processes Critical Appraisal Directing Teams	
<b>B</b>	<b>COLLEGE EDUCATION OR APPRENTICESHIPS</b>	Analytical Thinking Control systems Computer Aided Design Software Literacy Programming and Testing	Visual- spatial aptitude Machining and fabrication Installation and Repair Able to supervise	
<b>C</b>	<b>SECONDARY SCHOOL DIPLOMA OR PROFESSIONAL DESIGNATION</b>	Physical Stamina Attention to detail Logistical Support Process Control Blueprint use	Operational support Handling materials Assist production Assembly Support Grading and sorting	
<b>D</b>	<b>ON-JOB TRAINING</b>	<b>READING</b> <i>Understanding materials written in sentences or paragraphs</i> <b>DOCUMENT USE</b> <i>Finding, understanding or entering information (e.g text, symbol, numbers) in various types of documents such as tables or forms</i> <b>NUMERACY</b> <i>Using numbers and thinking in quantitative terms to complete tasks</i>	<b>WRITING</b> <i>Communicating by arranging words, numbers and symbols on paper or a computer screen</i> <b>ORAL COMMUNICATION</b> <i>Using speech to exchange thoughts and information</i> <b>WORKING WITH OTHERS</b> <i>Interacting with others to complete tasks</i>	<b>THINKING</b> <i>Finding and evaluating information to make rational decisions or to organize work</i> <b>COMPUTER USE</b> <i>Using computers and other forms of technology</i> <b>CONTINUOUS LEARNING</b> <i>Participating in an ongoing process of improving skills and knowledge</i>

