Skills and Innovation in the Agri-Food Sector

Colleges and institutes help feed the world

From farming to food manufacturing and the culinary arts, the agri-food sector is essential to Canada’s economy and the well-being of all Canadians. Growing international demand for Canadian products and expertise also presents great opportunities for that sector. Thanks to a variety of programs that touch on all aspects of the food supply chain, colleges and institutes possess valuable expertise that supports growth and innovation in this vital industry.

Education and Training

Food production is now a complex industry and colleges and institutes offer training programs adapted to every aspect, from the study of nutrition to the management of large-scale operations.

Over 200,000 companies in Canada are involved in the agri-food sector

Popular Programs

**Agriculture and Aquaculture**
- Agribusiness
- Agri-Business Management
- Agricultural Management
- Agricultural Economics
- Agriculture and Bio-Resources
- Transformation of seafood products and aquaculture technologies
- Fisheries and Aquaculture

**Food Science**
- Nutrition and Food Science
- Plant Science
- Food Bioscience
- Food Science Technology
- Horticulture Science

**Food Preparation and Distribution**
- Food and Nutrition Management, Nutrition and Food Science
- Food and Beverage Management
- Food Safety
- Food Technology
- International Food Business
- Food Media

Colleges and institutes across Canada offer over 350 programs related to agri-food, leading to a variety of credentials, including:

- 110+ Diplomas
- 180+ Certificate Programs
- 20+ Degrees
- 30+ Post-graduate Certificates or Diplomas

Collegesinstitutes.ca
Applied Research and Innovation

Improving food production requires technical know-how, but also passion and creativity to create new processes, as well as new food products adapted to evolving tastes and needs. With such a variety of programs available, colleges and institutes have developed the expertise required to improve all aspects of food production.

Over 40 college-based research centres and laboratories are dedicated to improvements in agri-food across the country. This includes centres such as:

The Centre for Social Innovation in Agriculture at the Cégep de Victoriaville (QC) promotes a collaborative approach to help local producers adapt to new challenges in the agricultural sector.

Canada’s Smartest Kitchen at Holland College (PE) offers a host of services to businesses of all sizes, including food product development, market research and sensory testing.

There are currently over 55 applied research projects related to the agri-food sector in colleges and institutes across the country. All are conducted in collaboration with local businesses and employers, the majority being small or medium-sized enterprises. Examples include:

Douglas College (BC), in collaboration with Applied Bio-nomics Ltd. helped test new biological pest control methods adapted to the needs of BC’s blueberry producers.

Saskatchewan Polytechnic (SK) worked with Saskatoon’s Great Western Brewing Company (GWBC) to develop a genetic profile of the firm’s yeast culture to ensure the continuity of its beer brands.

Niagara College (ON) crafted a non-alcoholic lager for MADD Canada.

Olds College (AB) found a way to grow gourmet mushrooms using the spent grains from beer brewing and recycles the barley as feed after the mushroom growing increases the grains’ protein.

George Brown College (ON) helped improve the shelf life of vegan alfredo sauce.

Spotlight

Colleges and institutes across Canada have helped create a wide variety of new food products thanks to the expertise of their staff and the use of specialized facilities, labs and test kitchens.


2Includes degree pathways.

3Research project data taken from Colleges and Institutes Canada’s “Applied Research Survey,” 2015-16.