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## Workplace Safety

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Arc Flash Awareness
- Asbestos Awareness
- Back Injury Prevention
- Basic First Aid
- Bloodborne Pathogens
- Cold Stress
- Combustible Dust
- Compressed Gas Cylinders
- Confined Spaces: Basics
- Confined Spaces: For Attendants
- Conveyor Safety
- Electrical Safety
- Emergency Preparedness
- Ergonomics
- Fall Protection
- Fire Extinguishers: Introduction
- Fire Prevention and Protection
- GHS: Introduction
- GHS: Labels
- GHS: Pictograms and Hazards
- GHS: Safety Data Sheets
- Hand and Power Tools
- Hearing Protection
- Heat Exhaustion
- Hoists and Slings
- Hot Work
- Knife Safety Basics
- Ladder Safety
- Lift Truck Safety Awareness
- Lockout / Tagout Procedures
- Machine Guarding
- Personal Protective Equipment (PPE)
- Respirators: Introduction
- Slips, Trips, and Falls

## Food Safety

- Air Hose Safety
- Bacteria Basics
- Basic Facility Defense
- CIP: Introduction
- Cleaning and Sanitizing in a Dry Foods Facility
- Cleaning and Sanitizing Procedures for Food Manufacturers
- Dangerous Microorganisms in Food Manufacturing
- E. Coli: Overview
- Effective Hand Washing Techniques
- Effective Pest Control Practices
- Effective Record Keeping Practices
- Employee Illness Reporting
- Environmental Monitoring Basics
- Food Allergens: Introduction
- Food Allergens: Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRC
- Food Safety Standards: Introduction and SQF
- Foodborne Illness and Employee Reporting
- FSMA: Introduction
- HACCP: Overview
- HACCP: Overview (Poultry)
- HACCP: Overview for Supervisors
- Listeria and its Dangers to Food
- Maintenance Personnel GMPs
- Pasteurization: Introduction
- Preventing Food Contamination
- Preventing Foodborne Illness
- Preventive Controls: Overview
- Promoting Personal Hygiene
- Raw Milk Receiving: Process Overview
- Salmonella: Controlling it in Food Manufacturing
- Visitor Procedures
- Waste Management Procedures and Proper Disposal
- Water Hose Safety

## Human Resources

- Americans with Disabilities Act
- Anger Management
- Appropriate Behavior in the Workplace
- Bullying
- Diversity & Inclusion
- Family & Medical Leave Act
- Proper Workplace Conduct
- Sexual Harassment
- Social Skills in the Workplace
- Substance Abuse Awareness
- Workplace Harassment and Discrimination
- Workplace Violence

## Alchemy Resources

- Alchemy Creator: Import and Translate
- Alchemy Creator: Voiceover Option
- Alchemy Manager: Content Builder Overview
- Alchemy Manager: User Validation
- Alchemy Platform: Out of the Box
- Alchemy Platform: Overview

## Operations

- Good Laboratory Practices: Overview
- Lean Manufacturing
- Root Cause Analysis: Introduction

## Warehouse

- Basic Food Defense (Distribution)
- Basic Food Defense for Drivers
- Driver Food Safety SOPs - LTL Delivery Stops
- Driver Food Safety SOPs - Maintaining Proper Temperature
- Driver Food Safety SOPs - Pre-chilling Procedures
- Driver Food Safety SOPs - Trailer Maintenance
- Food Safety for Selectors - Overview
- Food Safety for Selectors – Safe Pallet Building Practices
- Food Safety SOPs – Preload Temperature Checks
- High Lift Truck Review
- Lift Truck Operator Overview
- Loading Food Safety SOPs - Overview
- Maintaining the Cold Chain
- Material Handling (Distribution)
- Pallet Truck Review
- Personal Hygiene (Distribution)
- Receiving Food Safety SOPs — Overview
- Receiving Food Safety SOPs — Can Inspection
- Slips, Trips, and Falls (Distribution)

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