



CULINARY

The S/P2 Culinary online training bundle includes everything your school needs to keep students safe—before they enter the kitchen. This course prepares students for the hazards they will encounter in kitchens, dining areas, and other culinary environments. An **annual subscription is just \$299**, and allows you to train ALL students under one roof for one full year.

WHAT'S INCLUDED?

Culinary Workplace Safety

Modules:

- Introduction to Workplace Safety
- Safety Data Sheets (SDS) and the Hazard Communication Standard
- Hazardous Chemicals in the Foodservice Industry
- Personal Protective Equipment (PPE)
- Equipment Safety
- Common Accidents and Injuries
- Slips, Trips, and Falls in Work Areas
- First Aid, Eyewash Stations, and Emergency Response
- Bloodborne Pathogens (BBPs)
- Fire Prevention and Fire Safety
- Electrical Safety
- Security/Crisis Management
- Ergonomics

To purchase S/P2, call
888.241.8332 or visit sp2.org.

Culinary Food Safety

Modules:

- Food Laws and Regulations
- Foodborne Illness
- Time and Temperature Controls
- Cross-Contamination
- Personal Hygiene and Professional Attire
- Cleaning and Sanitizing
- HACCP and Food Safety Management Systems
- Pest Management
- Waste Management and Pollution Prevention (P2)

Additional Courses Included

- Land That Job! Building a Resume
- Land That Job! Interview Skills for Culinary Students
- Ethics and YOU in the Culinary Industry
- Time for a Team Huddle! Running Successful Team Meetings