

Teach, Demonstrate, Practice!

Does your training program include?



A Certified Manager who is knowledgeable, reliable, respected, and influential

A Person-in-Charge who is available during all operational hours

Teaching based on your food safety policies

Employee resources to refer to when questions arise



TUTORIALS

Demonstrating how actions are to be completed with hands-on methods

Visual aids through posters and video tutorials

Practicing of the actions by staff after the initial training

Frequent reinforcement of training at staff, team, and shift meetings

