

## 202 2

# HFALTH& SAFETY TRAINING

**Training of Trainers** 



### 09:00 - 09:30

Introduction and pretraining survey

### 09:30-10:30

#### Ice breaker (Communication Game) H&S Explained

- why it's important
- who is responsible
- Short video highlighting the importance of safety and discussion

#### Food Storage

- Food Contamination and Storage
- Four contamination categories:
- Biological
- Chemical
- Physical
- Cross-contamination

## 10:30 -10:45

Break

## 10:45 -12:00

#### Group activity-Game Storage

- Basic Fridge Storage and temperatures
- Basic Stockroom Storage
- Basic Supply and Safe Chemical Storage

## 12:00 -1:30

Lunch

## 1:30 -3:00

#### Environmental Health & Safety

- What is EHS?
- Benefits of EHS?

#### Checklists

- Types of checklists
- Benefits of Checklists

## 3:00 -3:l5

Break

## 3:15 -4:00

Kitchen, storage and front-of-house walkthrough
4:00-4:30

Wrap and Post Survey



# PROGRAM

TRAINING