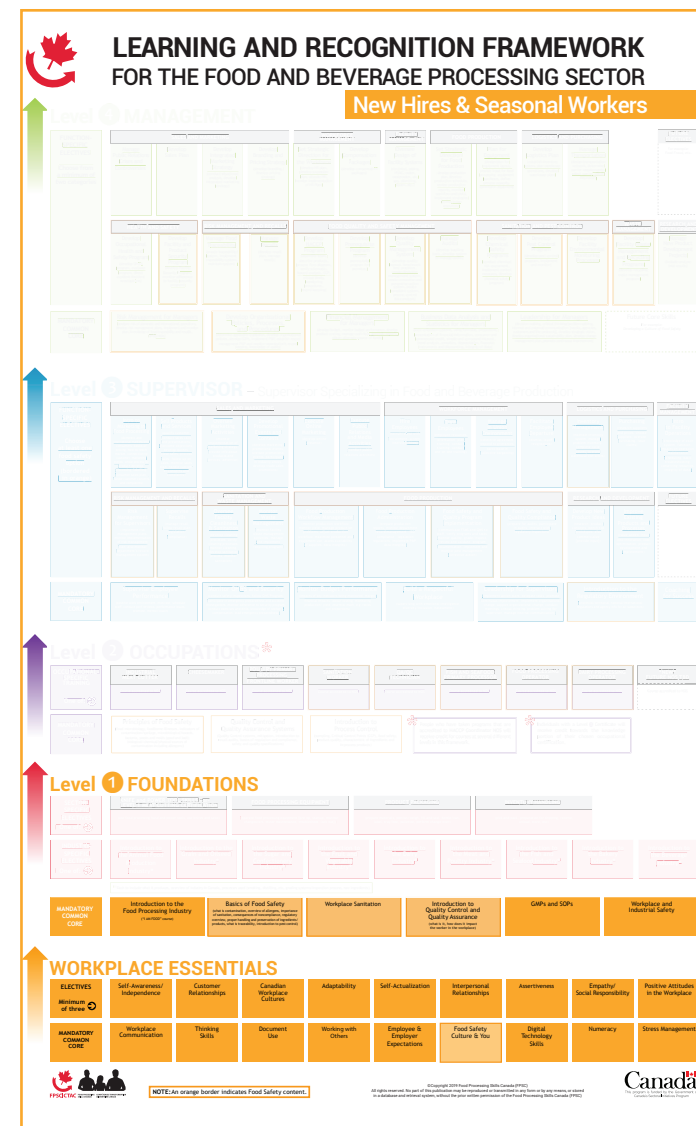


Curriculum List New Hires & Seasonal Workers

1. Oral Communications
2. Thinking Skills
3. Document Use
4. Working with Others
5. Employer & Employee Expectations
6. Food Safety Culture and You!
7. Digital Technology
8. Numeracy
9. Building Personal Resilience: Managing your Stress
10. Introduction to Emotional Intelligence
11. Canadian Workplace Cultures
12. Adaptability in the Workplace
13. Knowing and Handling My Emotions
14. Empathy at Work
15. I Am Food
16. Food Spoilage & Food Safety
17. Allergens Level 1
18. Sanitation Level 1
19. HACCP Fundamentals
20. Good Manufacturing Practices (GMPs)
21. Lock Out Tag Out
22. Workplace & Industrial Safety



22 courses | 56 hours



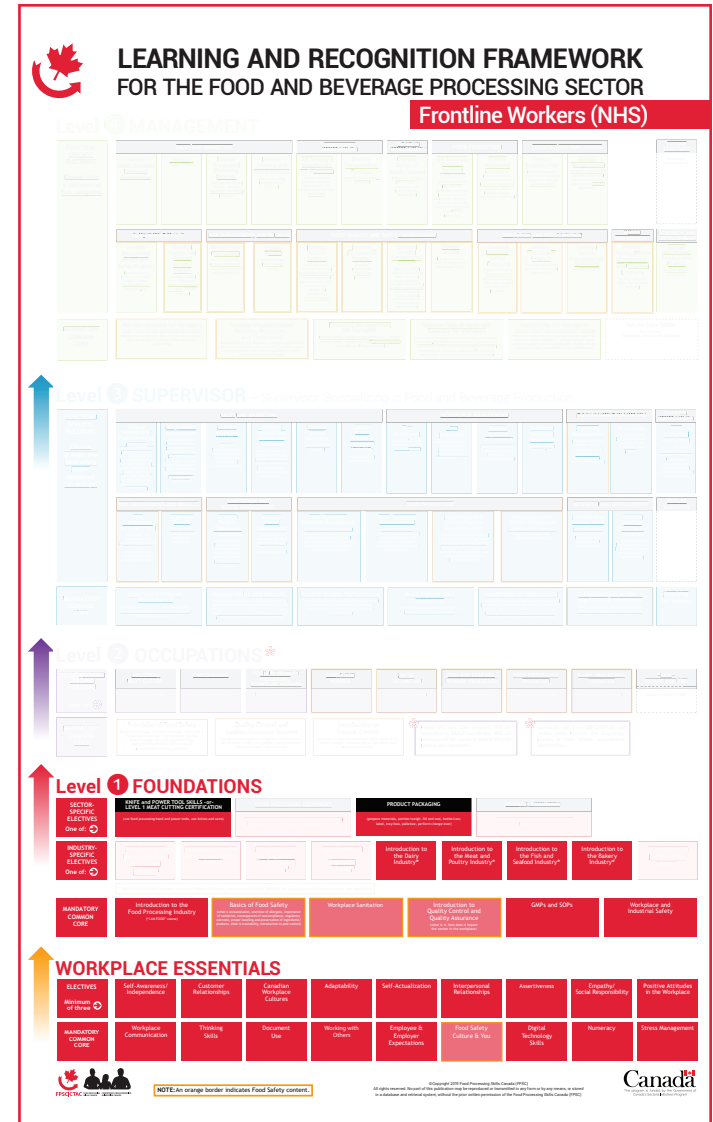
Curriculum List Frontline Workers No High School

1. Oral Communications
2. Thinking Skills
3. Document Use
4. Working with Others
5. Employer & Employee Expectations
6. Food Safety Culture and You!
7. Digital Technology
8. Numeracy
9. Building Personal Resilience: Managing your Stress
10. Introduction to Emotional Intelligence
11. Canadian Workplace Cultures
12. Adaptability in the Workplace
13. Knowing and Handling My Emotions
14. Interpersonal Relationships for Workplace Success
15. Empathy at Work
16. I Am Food
17. Food Spoilage & Food Safety
18. Allergens Level 1
19. Sanitation Level 1
20. Introduction to Quality Assurance and Quality Control

21. Good Manufacturing Practices (GMPs)
22. Basics of Standard Operating Procedures (SOPs) and Sanitation Standard Operating Procedures (SSOPs)
23. Lock Out Tag Out
24. HACCP Essentials (Part A)
25. Distribution Warehouse Food Safety
26. Workplace & Industrial Safety

ELECTIVES

27. Introduction to Cheesemaking
28. I AM SEAFOOD
29. Food Safety and Meat Processing 101
30. Fundamentals of High Volume Baking
31. The Evolution of Cannabis in Canada



31 courses | 87.5 hours

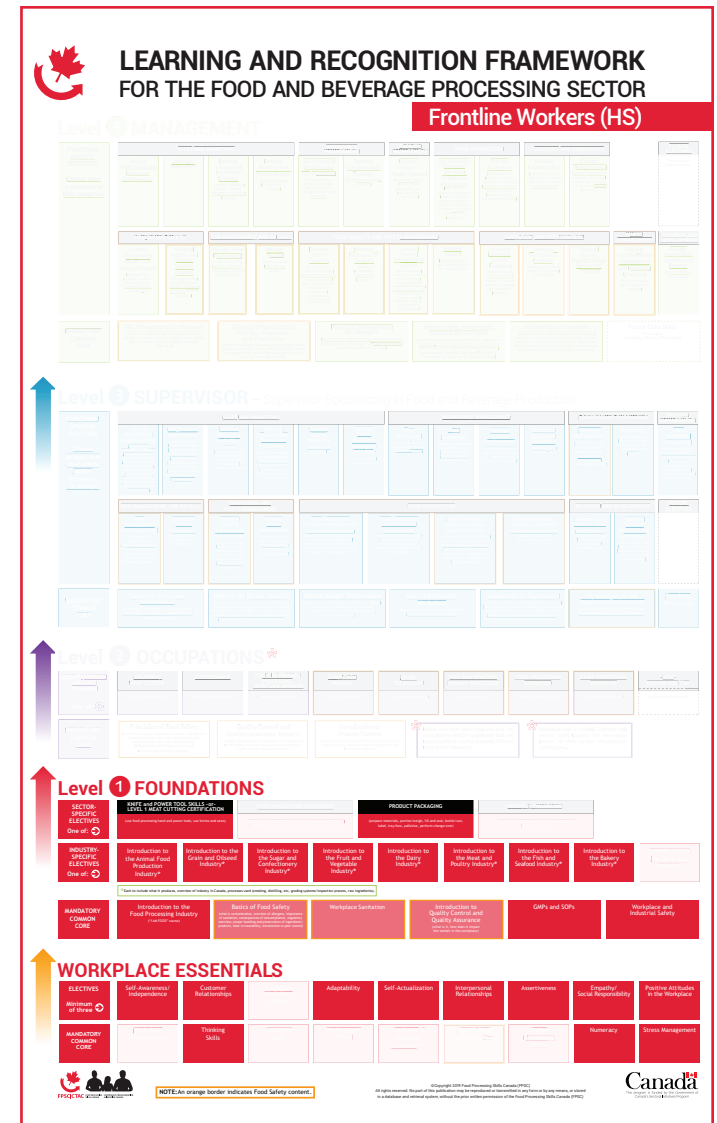
Curriculum List Frontline Workers with High School

1. Thinking Skills
2. Food Safety Culture and You!
3. Numeracy
4. Building Personal Resilience: Managing your Stress
5. Introduction to Emotional Intelligence
6. Adaptability in the Workplace
7. Knowing and Handling My Emotions
8. Interpersonal Relationships for Workplace Success
9. Empathy at Work
10. I Am Food
11. Food Spoilage & Food Safety
12. Allergens Level 1
13. Sanitation Level 1
14. Introduction to Quality Assurance and Quality Control
15. Good Manufacturing Practices (GMPs)
16. Basics of Standard Operating Procedures (SOPs) and Sanitation Standard Operating Procedures (SSOPs)
17. Lock Out Tag Out
18. HACCP Essentials (Part A)

19. Distribution Warehouse Food Safety
20. Workplace & Industrial Safety

ELECTIVES

21. Introduction to Cheesemaking
22. I AM SEAFOOD
23. Food Safety and Meat Processing 101
24. Fundamentals of High Volume Baking
25. The Evolution of Cannabis in Canada



25 courses | 73.5 hours



1. Oral Communications
2. Thinking Skills
3. Numeracy
4. Building Personal Resilience: Managing your Stress
5. Introduction to Emotional Intelligence
6. Canadian Workplace Cultures
7. Adaptability in the Workplace
8. Knowing and Handling My Emotions
9. Interpersonal Relationships for Workplace Success
10. Empathy at Work
11. I Am Food
12. Food Spoilage & Food Safety
13. Allergens Level 1
14. Sanitation Level 1
15. Introduction to Quality Assurance and Quality Control
16. Good Manufacturing Practices (GMPs)
17. Basics of Standard Operating Procedures (SOPs) and Sanitation Standard Operating Procedures (SSOPs)
18. Lock Out Tag Out

19. HACCP Essentials (Part A)
20. Workplace & Industrial Safety
21. Food Safety Culture for Supervisors & Managers
22. Supervise Employee Performance
23. Monitor OH&S and Security
24. Monitor Budget Performance
25. Build a Respectful Workplace
26. Introduction to the Regulatory Environment
27. Introduction to Preventive Control Plans
28. Coaching for Success
29. Introduction to Leadership
30. Building Team Resilience

ELECTIVES

31. The Evolution of Cannabis in Canada

