Teach, Demonstrate, Practice!

Does your training program include?

- A Certified Manager who is knowledgable, 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

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