

THE E-COMMERCE COMPLIANCE TRAINING ADVANTAGE

Food Safety and Alcohol Service Certification Made Simple



ONLINE SAFETY TRAINING

Easy-to-use online compliance training dedicated to the professional services and hospitality industry. With a key focus on individualized training and small business service options, our site provides organizations the tools necessary to ensure employees complete all compliance-based training to meet federal and state regulatory requirements.



Product Offerings

ANSI Accredited

Professional Food Handler Certificate Program



NEHA Certified Professional Food Manager Training Course

State and Locally ApprovedProfessional Alcohol Safety Courses

Skillsoft's online food safety and alcohol training solution provides a fast, comprehensive approach to meet food safety and responsible alcohol requirements. Our platform provides an easy and dependable process that makes training quick, painless and effective. Learners simply enroll online, learn at their own pace, pass the exam and print a certificate of completion.

Course content is reviewed annually by subject matter experts — including the National Environmental Health Association (NEHA) — to ensure content accuracy and relevancy to current food and health codes, including local and state laws and regulations.

Our unique, interactive methodology offers fast-paced training, providing a higher learner adoption rating than many other learning providers. A study conducted by KnowledgeAdvisors revealed that 86% of what is learned by employees is applied to the job within six (6) weeks, much higher than the industry average application rate of 20-50%¹

All of our online training courses provide a self-paced learning environment, allowing learners to log in and view training courses at their convenience. Our system will save your place and record your progress, allowing learners to easily come back later and continue from where they logged off.

Upon completion of your online training course, simply return to your course lists and print your official certificate of completion. It's really that easy.

PRODUCT SPOTLIGHT



MULTI-OPTION COMPLIANCE TRAINING SOLUTIONS

Visit store.skillsoftcompliance.com today to register today to receive quick, easy and affordable food safety and alcohol training with individualized or bundle training courses.

What is covered in our courses?

Skillsoft provides the ANSIaccredited NEHA Professional Food Handler course in addition to the NEHA Food Safety Manager course. Our programs include up-to-date content, lesson practice questions and a final assessment. In these courses, learners will obtain the knowledge and skills needed to handle, prepare and serve food safely for human consumption.

ANSI-Accredited Professional Food Handler Topics:

- Food-borne Illness and Contamination
- Receiving Food
- Storing Food
- Preparing and Serving Food
- Personal Hygiene
- Cleaning and Sanitizing
- Pest Prevention

NEHA Professional Food Safety Topics:

- Managing Food Safety and Training
- Biological Contamination
- Other Sources of Contamination
- Handling Food Safely
- From Purchase to Service
- Facilities and Equipment
- Cleaning and Sanitizing
- Pest Control
- Legal Requirement, HACCP and Inspections

Responsible Alcohol **Training Topics:**

- Why Alcohol Training?
- Alcohol's Effect on the Body
- Recognizing and Preventing Intoxication
- Dealing with Problem Situations
- Alcohol and Minors
- Checking Identification
- Certification Exam

State-Specific Alcohol **Training Courses**

Skillsoft provides many localized, state-approved alcohol safety programs tailored to educate alcohol servers and organizations in the business of selling and serving alcohol within a licensed establishment. Each state-approved alcohol safety program covers important topics including local criminal and civil laws pertaining to the serving and selling of alcohol within a licensed establishment.

State or local jurisdictions differ on alcohol training and certification requirements, so we encourage learners to check with their local authority to ensure they are taking the appropriate program.



TRAIN MYSELF

Individualized online self-service training programs

Learners can receive their online food handler, food manager or alcohol safety training.



Company-paid training

Small business service options for company-paid training. If your small business provides employee covered food handler, food manager or responsible alcohol training, then our site can deliver a multi-license purchase option for any of our three courses, including a bundle option at a discounted rate.



Up-to-date

Relevant content approved by NEHA and local state departments.



Self-paced

training programs.



Effective

Interactive training provides high learner adoption.

Challenge the Status Quo with a Smarter Approach to the Global Talent Crisis by Kieran King and John Mattox, ii. Skillsoft, February, 2013





For more information or to learn more, call 844-509-9585 or visit www.skillsoftcompliance.com

The e-Commerce Compliance Training Advantage

Why is Food Safety Important?

The Centers for Disease Control and Prevention (CDC) estimate that each year roughly one in six Americans or 48 million people get sick, 128,000 are hospitalized, and 3,000 die of food-borne diseases. Food-borne illnesses are one of the top preventable concerns.

Proper training and good hygiene practices before, during, and after food preparation can reduce the chances of contracting an illness and ensure establishments promote uniformed standards for retail food safety.

Why is Alcohol Training Important?

The Centers for Disease Control and Prevention report every day roughly 30 people in the United States die in vehicle crashes involving an alcohol-impaired driver. This amounts to one death every 48 minutes and includes a cost of over \$51 billion dollars. Due to high liability risks, businesses are beginning to enforce employees to complete state specific alcohol safety training to help promote responsible consumption.

The alcohol server training helps to diminish risks and liability servers and establishments face by ensuring professional education. By requiring professional alcohol server training, establishments can reduce the over serving of patrons and prevent the sale of alcohol to minors.

We improve the performance of organizations by improving the performance of their people.