

TRAINING COURSE CATALOG

COMPLIANCE COURSES

- ❖ Food Handler Training (ANSI National Accredited)
- ❖ Food Manager Study Session/Exam
- ❖ Responsible Vendor Alcohol
- ❖ Human Trafficking
- ❖ Sexual Harassment
- ❖ A+ Security Host Training

BAR BASICS

- ❖ American Ales
- ❖ American Sparkling Wines
- ❖ Bartender 101
- ❖ Beaujolais Nouveau
- ❖ Beer 101
- ❖ Bourbon - American Whiskey
- ❖ California Chardonnay
- ❖ Cava and other Spanish Sparkling Wines
- ❖ Champagne
- ❖ Gin
- ❖ How to Open and Pour a Bottle of Wine
- ❖ India Pale Ales (IPA's)
- ❖ Porters and Stouts
- ❖ Sake
- ❖ Sparkling Wine

HR BASICS

- ❖ ADA - American Disability Act
- ❖ Conflict Resolution
- ❖ Discipline without Punishment
- ❖ Diversity in the Workplace
- ❖ FMLA (Family Leave Act)
- ❖ Gender Equality
- ❖ Human Trafficking
- ❖ Service Animals
- ❖ Sexual Harassment
- ❖ Violence in the Workplace
- ❖ Workplace Bullying
- ❖ Workplace Harassment
- ❖ Workplace Social Media

SAFETY BASICS

- ❖ Active Shooter
- ❖ Armed Robbery
- ❖ Burn Prevention
- ❖ Chemical Safety
- ❖ Compressed Gas Cylinders
- ❖ Covid-19 Pandemic Best Practices Training
- ❖ CPR
- ❖ Cuts & Lacerations
- ❖ Earthquakes and Tornadoes
- ❖ Electrical Safety
- ❖ Fire Extinguisher 101
- ❖ Fire Prevention
- ❖ How to Conduct a Restaurant Safety Inspection
- ❖ Knife Safety
- ❖ Ladder Safety
- ❖ Lockout / Tagout
- ❖ Motor Vehicle Safety
- ❖ OSHA Accident Investigation -Safety Signs and Tags
- ❖ OSHA Bloodborne Pathogens
- ❖ Preparing for a Hurricane
- ❖ Proper Lifting
- ❖ Slips, Trips and Falls
- ❖ Terrorist Act

SERVICE BASICS

- ❖ Adult Entertainment
- ❖ Being the Valet
- ❖ Food Allergies
- ❖ Hello, Goodbye and Thank You
- ❖ How to Ask Open-Ended Questions
- ❖ How to Deal with the Difficult Customer
- ❖ ID Guidelines
- ❖ Mystery Shopper
- ❖ Security Host Training
- ❖ Telephone Etiquette