

A UNIQUE OFFER OF FOOD SAFETY COURSES

We offer a program that covers the **basics** to ensure minimum standards of **safety** within **food processing** factories.

With more than **three hours of training and micro-training courses**, you can take advantage of our offer and learn about **allergen awareness**, **food supply defense**, and **cleaning and sanitizing** procedures in a dry food manufacturing facility.

Training content developed in association with **Biscuits Leclerc**, a Quebec company that employs more than **1200 employees** and whose products are distributed in more than **25 countries**.

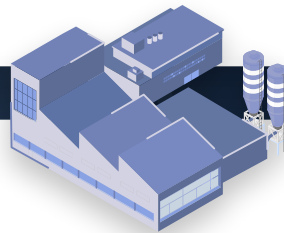
All training videos are followed by an **evaluation** that allows learners to obtain a **certificate of completion**.

Good Manufacturing Practices



🕒 25 min

- ⚙️ Describe the good manufacturing practices to be followed in a dry food manufacturing facility.
- ⚙️ Be conscious of the importance of following good manufacturing practices in order to deliver to customers safe products that meet the quality standards established by the food industry.



Good Manufacturing Practices "Maintenance Personnel" Module

🕒 10 min

- ⚙️ List the good manufacturing practices to be followed specifically by maintenance personnel.



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Good Manufacturing Practices

Maintenance Personnel



🕒 30 min

- ⚙ Describe the good manufacturing practices to be followed in a dry food manufacturing facility.
- ⚙ Be conscious of the importance of following good manufacturing practices in order to deliver to customers safe products that meet the quality standards established by the food industry.
- ⚙ List the good manufacturing practices to be followed specifically by maintenance personnel.



Good Manufacturing Practices

Requalification Questionnaire

🕒 10 min

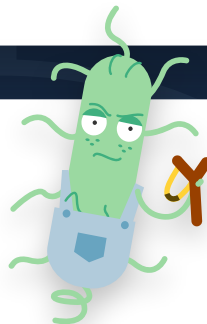
- ⚙ Describe the good manufacturing practices to be followed in a dry food manufacturing facility.
- ⚙ Be conscious of the importance of following good manufacturing practices in order to deliver to customers safe products that meet the quality standards established by the food industry.



Allergens

🕒 25 min

- ⚙ Define what a food allergen is and describe the types of allergic reactions they may cause.
- ⚙ Provide a step-by-step description of how to safely handle allergens in the workplace.
- ⚙ Be conscious of the severity of an allergic reaction and the importance of implementing good practices specific to the allergens handled in your factory.

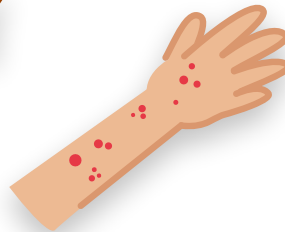


Allergens

Requalification Questionnaire

🕒 10 min

- ⚙ Understanding Allergens.
- ⚙ Working with Allergens.
- ⚙ Targeted Allergens.



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Cleaning and Sanitizing in a Dry Food Manufacturing Facility



🕒 15 min

- ⚙️ Recognize the differences between the process of cleaning and the process of sanitizing.
- ⚙️ Identify the main challenges associated with the process of cleaning and sanitizing in a dry food manufacturing facility.
- ⚙️ Provide a step-by-step description of how to safely clean and sanitize in a dry food manufacturing facility.
- ⚙️ Be conscious of the importance of cleaning and sanitizing in a dry food manufacturing facility.

Basic Food Defense Awareness in Facility

🕒 10 min

- ⚙️ Identify the main elements that should be included in the food supply defense plan.
- ⚙️ Describe the roles and responsibilities of different groups when it comes to food supply defense.
- ⚙️ Recognize different types of suspicious events and behaviors in order to report them.
- ⚙️ Be conscious of the importance of protecting the food supply chain within your establishment.

Hygiene and Food Safety Service



🕒 25 min

- ⚙️ Personal Hygiene.
- ⚙️ Proper Behavior.
- ⚙️ How to wash your hands correctly.
- ⚙️ When to wash your hands.
- ⚙️ Health and Injuries.
- ⚙️ Cleaning up.
- ⚙️ Toxic Infections.



Hygiene and Food Safety

🕒 25 min

- ⚙️ Personal Hygiene.
- ⚙️ Clothing.
- ⚙️ Proper Behavior.
- ⚙️ How to wash your hands correctly.
- ⚙️ When to wash your hands.
- ⚙️ Health and injuries.
- ⚙️ How to clean and sanitize.
- ⚙️ Safe food handling and storage.
- ⚙️ Direct or cross-contamination.
- ⚙️ Food Storage.
- ⚙️ Food safety.



OCCUPATIONAL HEALTH AND SAFETY

Temporary Assignment

🕒 20 min

Lift Trucks

🕒 60 min

Lift Truck on a Loading Dock

🕒 5 min

Effective Health and Safety Committee

🕒 20 min

Energy Control and Lockout

🕒 30 min

Workplace Inspections

🕒 25 min

WHMIS

🕒 30 min

Accidental Event Investigation

🕒 25 min

Conveyor

🕒 5 min



With more than **six hours** of training, this program covers most of the **basic elements** related to risk prevention and occupational health and safety.

Tens of thousands of learners have already enjoyed the user-friendly, simple, and effective experience provided by these training courses.



Training content developed for **Novo Studio**, an **integrated OHS training platform** operated by Novo, a Quebec prevention mutual and industry leader.

All training videos are followed by an **evaluation**.



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OCCUPATIONAL HEALTH AND SAFETY

Retractable Utility Knife

🕒 5 min

Portable Ladder

🕒 5 min

Stepladder

🕒 5 min

Confined Space

🕒 5 min

Difficult or Hostile Customers

🕒 5 min

Manual Materials Handling

🕒 5 min

Pallets and Pallet Racks

🕒 5 min

Scissor Lift

🕒 45 min

Overhead Crane and Hoist

🕒 5 min

Machine Safety

🕒 5 min

Live-Line Work

🕒 5 min



THE COOL TRAINING APPROACH

Cool Training promotes a user-friendly approach to learning with its animated training videos based on fundamental elements of **cognitive science** as well as the **operational reality** of companies, and the specific **know-how** of experts from the relevant sectors.

Every single course presents a skillfully chosen **visual appeal** that perfectly illustrates workplace **situations** or **environments** otherwise **difficult to portray**.

Last but not least, you can enjoy a **professionally** delivered **narration** in **French, English,** and **Spanish**.



OCCUPATIONAL HEALTH AND SAFETY

Working in Hot Conditions

🕒 5 min

Driving for Work

🕒 5 min

Working at Heights

🕒 5 min

Working in a Noisy Environment

🕒 5 min

Working with Chemicals

🕒 5 min

Working in a Mixing Chamber

🕒 5 min

How to Use a Fire Extinguisher

🕒 5 min

How to Wash your Hands Thoroughly

🕒 5 min

How to Use a Safety Harness

🕒 5 min

Drugs and Alcohol in the Workplace

🕒 15 min

Psychological and Sexual Harassment

🕒 20 min



DISCOUNT



At any time, Réseau RH subscribers can get **20% off** the price of a new subscription to our training programs.

<https://bit.ly/3pE50x9>

TERMS AND CONDITIONS OF SALE AND USE

Your subscription will be valid for a period of **12 months** following the reception of your access codes. The number of users included in your specific plan is not limited to predetermined people so you may transfer valid access codes from one user to another.

The use of all training material must strictly comply with the parameters such as they are described in the cost estimate and invoice you shall receive with your subscription.

Once the subscription period has begun, no refunds shall be issued.



Panache

The entirety of this training material has been designed and produced by **Panache Studios**.



To find out more, please do not hesitate to contact **Gilbert Ouellette**, Partner and Managing Director at go@cool.training.



BONUS CONTENT

Your subscription also grants you **free access** to nearly **thirty short training capsules** produced for **Éducaloi** with the purpose of raising awareness and teaching people about certain **citizens' rights**. They include several training videos related to the integration of **new arrivals** to Quebec.

Most of these capsules are available in both **English** and **French**.



Estate Mediation
Community Mediation
The Benefits of Mediation
Le rôle du médiateur
Jamais trop tard pour la médiation
Family Mediation
A Crime Even Without an Injury?
Un crime est-il possible entre ados?
Can a Loved One Commit Fraud Against You?
Consent to Sexual Activity: What If I Change My Mind?
Votre ex à la maison : même sans votre accord?
Sharing an Intimate Image: Whose Fault Is It?
Losing Child Custody
Who Gets Child Custody?
Child Support at Age 18
Financial Support for an Ex-Spouse
Filing for Divorce
The Rights of Common-Law Couples



Getting Started:

- ⚙ Your Apartment: No Deposit!
- ⚙ Discrimination in Housing
- ⚙ Heating in Rental Housing
- ⚙ Job Interviews
- ⚙ Work: Refusing Overtime
- ⚙ Shopping: Returns and Exchanges
- ⚙ Shopping: The Automatic Warranty
- ⚙ Driving in Quebec: Accidents
- ⚙ LGBTQ+ Rights
- ⚙ Freedom of Expression and the Internet



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