# Course Catalog

All courses are developed by industry leaders and subject matter experts.

Each multi-lingual course delivered via group-based, eLearning, or kiosk modes.

Easily modify any Alchemy course or create your own courses from scratch.

## Workplace Safety

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Arc Flash Awareness
- Asbestos Awareness
- Back Injury Prevention
- Basic First Aid
- Bloodborne Pathogens
- Cold Stress
- Combustible Dust
- Compressed Gas Cylinders
- Confined Spaces: Basics
- Confined Spaces: For Attendants

- Conveyor Safety
- Electrical Safety
- Emergency Preparedness
- Ergonomics
- Fall Protection
- Fire Extinguishers: Introduction
- Fire Prevention and Protection
- GHS: Introduction
- GHS: Labels
- GHS: Pictograms and Hazards
- GHS: Safety Data Sheets
- Hand and Power Tools
- Hearing Protection

- Heat Exhaustion
- Hoists and Slings
- Hot Work
- Knife Safety Basics
- Ladder Safety
- Lift Truck Safety Awareness
- Lockout / Tagout Procedures
- Machine Guarding
- Personal Protective Equipment (PPE)
- Respirators: Introduction
- Slips, Trips, and Falls

## Food Safety

- Air Hose Safety
- Bacteria Basics
- Basic Facility Defense
- CIP: Introduction
- Cleaning and Sanitizing in a Dry Foods Facility
- Cleaning and Sanitizing Procedures for Food Manufacturers
- Contamination, Adulteration, and Tampering: Introduction
- Dangerous Microorganisms in Food Manufacturing
- E. Coli: Overview
- Effective Hand Washing Techniques
- Effective Pest Control Practices
- Effective Record Keeping Practices

- Employee Illness Reporting
- Environmental Monitoring Basics
- Food Allergens: Introduction
- Food Allergens: Proper Handling
- Foodborne Illness and Employee Reporting
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRC
- Food Safety Standards: Introduction and SQF
- FSMA: Introduction
- HACCP: Overview
- HACCP: Overview (Poultry)
- Listeria and its Dangers to Food

- Maintenance Personnel GMPs
- Pasteurization: Introduction
- Preventing Foodborne Illness
- Preventing Food Contamination
- Preventive Controls: Overview
- Promoting Personal Hygiene
- Raw Milk Receiving: Process Overview
- Salmonella: Controlling it in Food Manufacturing
- Salmonella: Controlling it in Food Manufacturing (Poultry)
- Visitor Procedures
- Waste Management Procedures and Proper Disposal
- Water Hose Safety

# Human Resources

- Americans with Disabilities Act
- Anger Management
- Appropriate Behavior in the Workplace
- Bullying
- Canada Leave of Absence
- Diversity & Inclusion
- Family & Medical Leave Act
- Proper Workplace Conduct
- Sexual Harassment
- Social Skills in the Workplace
- Substance Abuse Awareness
- Workplace Harassment and Discrimination
- Workplace Violence

# Alchemy Resources

- Alchemy Creator: Import and Translate
- Alchemy Creator: Voiceover Option
- Alchemy Manager: Content Builder Overview
- Alchemy Manager: User Validation
- Alchemy Platform: Anatomy of Group Based Course
- Alchemy Platform: Out of the Box
- Alchemy Platform: Overview
- Alchemy Player: Activities Tab
- Alchemy Player: Administrator Options
- Alchemy Player: Enrollment Tab
- Alchemy Player: Kiosk Mode
- Alchemy Player: Main Tab
- Alchemy Player: Play Tab
- Alchemy Player: Remotes Management
- Group Training: Learner Basics (RF Remotes)
- Implementing Coaching and Observations

# Warehouse

- Basic Food Defense (Distribution)
- Basic Food Defense for Drivers
- Driver Food Safety SOPs — LTL Delivery Stops
- Driver Food Safety SOPs — Maintaining Proper Temperature
- Driver Food Safety SOPs — Pre-chilling Procedures
- Driver Food Safety SOPs — Trailer Maintenance
- Food Safety for Selectors — Overview
- Food Safety for Selectors - Safe Pallet Building Practices
- Food Safety SOPs - Pre-load Temperature Checks
- High Lift Truck Review
- Lift Truck Operator Overview
- Loading Food Safety SOPs - Overview
- Maintaining the Cold Chain
- Material Handling (Distribution)
- Pallet Truck Review
- Personal Hygiene (Distribution)
- Receiving Food Safety SOPs — Can Inspection
- Receiving Food Safety SOPs — Overview
- Slips, Trips, and Falls (Distribution)

# Animal Welfare

## Cattle

- Humane Stunning Practices for Cattle
- Proper Handling and Movement of Cattle
- Transportation and Receiving
- Unloading & Receiving Cattle at Processing Facilities

## Pigs

- Humane Stunning Practices for Pigs — Captive Bolt
- Humane Stunning Practices for Pigs — CO2
- Humane Stunning Practices for Pigs — Electric
- Proper Handling and Movement of Pigs
- Unloading & Receiving Pigs at Processing Facilities

## Poultry

- Humane Euthanizing Practices for Poultry
- Humane Practices for Live Bird Processing
- Introduction to Hatchery Operations
- Monitoring Birds During Grow Out
- Polutry Welfare During Transportation and Receiving
- Proper Catching and Handling Methods

## Workplace Harassment Training (Premium Library)

State-specific workplace harassment eLearning meeting legal requirements for the following states (plus general training courses for states not listed):

- California
- Connecticut
- Delaware
- Illinois
- Maine
- New York
- General Harrassment Training for Employees
- General Harassment Training for Managers

## The Alchemy of Leadership (Premium Library)

- Active Listening
- Anger Management
- Behaving Like a Leader
- Building Trust
- Communication Basics
- Dealing with Difficult People
- Difficult Conversations
- Disciplinary Action
- Engaging Employees
- Follow Up and Follow Through
- Giving a Performance Evaluation
- Good First Impression
- Handling Employee Complaints
- How to Delegate
- Managing Change
- Motivating Yourself and Others
- Providing Constructive Feedback
- Receiving Feedback
- Teamwork
- Valuing Differences

## Transportation: PRO-TREAD (Premium Library)

143 eLearning courses and refresher courses covering driver safety, defensive driving, warehouse & OSHA safety for all types of vehicles (heavy trucks, box trucks, cars, and light duty trucks), including:

- Accident Procedures
- Air Brakes
- Backing and Docking
- Cargo Securement
- Driver Distractions
- Drug and Alcohol Awareness
- Emergency Maneuvers
- Fatigue Management
- Fuel Management
- Hazmat Loading & Placarding
- Log Books
- Roadside Inspections
- Rollover Prevention
- Space Management Workshop
- Speed Management
- Spill Response
- Trip Planning
- Winter Driving
- And 125 more courses!

## Bettcher (Premium Library)

42 group-training courses for proper use of Bettcher trimmers for safety, quality, and maximum yield, including:

- Beef – Clean/Trim Bones, upgrading lean
- Beef – Defat Bottom Rounds
- Beef – Remove Pasteurization Burns from Top Rounds
- Beef – Spinal Cord Removal
- Chicken – Thigh Debone
- Pork – Defat Boneless Loins
- Pork – Defat Loins – Bone-in, whole
- Pork – Remove Cheek Meat
- Pork – Snout Bone Removal
- Turkey – Blister Trim
- Turkey – Remove Wing Socket on Breast
- Turkey – Thigh Knuckle Removal
- And 30 more courses!

## Environmental Responsibility (Premium Library)

- Engery Conservation
- Environmental Management System: Overview
- Environmental Responsibility: Introduction
- Everyday Sustainability
- Hazardous Waste Awareness
- Pollution: Air, Water, Noise
- Process Waste Prevention
- Recycling Basics
- Spill Prevention
- Stormwater Runoff
- Waste Reduction
- Water Conservation

## Food Safety Professional (Premium Library)

- Environmental Monitoring Program
- Risk Assessment
- Verification & Validation

## Alchemy Communications Program Topics

### Workplace Safety

- Arc Flash
- Back Injury Prevention
- Bloodborne Pathogens
- Cold Stress
- Compressed Gas Cylinders
- Conveyor Safety
- Emergency Evacuation / Response
- Eye Protection
- Fire Prevention
- GHS Pictograms
- Hearing Protection
- Heat Exhaustion
- Hoists and Slings
- Hot Work
- Ladder Safety
- Lockout / Tagout
- Machine Guarding
- Pedestrian Fork Lift Safety
- Repetitive Motion
- Slips, Trips, and Falls

### Food Safety

- Allergens
- Environmental Monitoring
- Foodborne Illness
- Food Defense
- Foreign Material Control
- Handwashing
- Listeria
- Personal Hygiene
- Pest Control
- Record Keeping
- Salmonella
- Water Hose Safety