



Role with the Organization - Hospitality

Training Frequency (may be more frequent as per OH&S guideline)	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard	Before working with Hazard
Date Training To Be Completed By (after hire/new job)	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Training Frequency (may be more frequent as per OH&S guideline)	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
New/Returning Staff FT/PT Kitchen		X			X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Catering		X			X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Chefs		X			X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Managers/Senior CAFS	X	X		X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Drivers		X	X		X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Accident Investigation (Supervisor / JHSC)	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Asbestos Awareness	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Defensive Driving	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Due Diligence	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Ergonomics	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Fire Safety	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Fire Warden	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
First Aid (Standard)	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Food Handling	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Golf Carts	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
HOST ↔	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
JHSC Certification	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Knife Handling	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
LOTO	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Orientation	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Propane	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Serving Standards	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Slips, Trips and Falls	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
Violence in the Workplace	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once
WHMIS Core ~	Once	Once	3 yr	3 yr	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once	Once

Legend

X Mandatory

~ As New products, equipment and technology take place training is required.

⊗ Required if working with the hazard or supervising staff who work with the hazard

↔ HOST: Hospitality Operational Safety Training. Defined as review of all SOP's (Standard Operating Procedures) with regards to equipment training, i.e. working alone, hand mixers, etc.