

 <b>Role with the Organization - Hospitality</b>	Accident Investigation	Asbestos Awareness	Defensive Driving (required if using McMaster vehicle)	Due Diligence	Ergonomics	Fire Safety	Fire Warden	First Aid (Standard)	Food Handling	Gas Cylinder	Golf Cart Safety	Health & Safety Orientation	HOST <>	Knife Handling	Lock Out / Tag Out	Serving Standards	Slips, Trips and Falls	Violence & Harassment Prevention in the Workplace	WHMIS 2015 ~	
Training Frequency (may be more frequent as per OH&S guideline)	3 yr	Once	3 yr	3 yr	Once	3 yr	Once	3 yr	5 yr	3 yr	3 yr	Once	Once	3 yr	2 yr	1 yr	Once	3 yr	3 yr	
New/Returning Staff FT/PT Kitchen		X			X	X	Fire Wardens as Appointed	⊗	⊗		⊗	X	X	⊗	X		X	X	X	
Catering		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
Managers/Senior CAFS	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

**Legend**

X Mandatory

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

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

<> 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.

**All training to be completed as soon as practicable upon hire and prior to working with hazard.**

**Supervisors may request at their discretion the worker to complete refresher training of the current health and safety courses offered by the University on a more frequent basis as is deemed necessary, ie. conditions change, new information or hazards are introduced.**