



Role with the Organization - Hospitality

	Accident Investigation (Supervisor / JHSC)	Asbestos Awareness	Defensive Driving	Due Diligence	Ergonomics	Fire Safety	Fire Warden	First Aid (Standard)	Food Handling	Golf Carts	HOST <>	JHSC Certification	Knife Handling	LOTO	Orientation	Propane	Serving Standards	Slips, Trips and Falls	Violence in the Workplace	WHMIS Core ~		
Date Training To Be Completed By (after hire/new job)	Before working with Hazard	Before working with Hazard	before working /use	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		
Training Frequency (may be more frequent as per OH&S guideline)	Once	Once	3 yr	3 yr	Once	Once	Once	3 yr	3 yr	3 yr	Once	Once	1 yr	1 yr	1 yr	1 yr	1 yr	Once	Once	Once		
New/Returning Staff FT/PT Kitchen		X			X	X	Selected Staff Before Use	⊗	⊗		X	JHSC Members Only	⊗	X	X			X	⊗	X		
Catering		X			X	X					X				X	X	X	X		X	⊗	X
Chefs		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
Drivers		X	X		X	X							X			X	X	X		X	⊗	X

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.