



Course Catalog

Cover your training needs for workplace safety, food safety, HR, leadership, and more.



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



Flexible delivery via interactive group training and/or individual eLearning on-site or remote.



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

Food Safety (Continued)

(English, Spanish, & Canadian French)

- Foreign Material Exclusion: Overview
- Foreign Material Exclusion: Employee Role
- FSMA: Introduction
- GMPs for Maintenance Personnel
- HACCP: Overview
- HACCP: Overview — REFRESHER
- Hand Washing: Effective Techniques
- Hand Washing: Effective Techniques — REFRESHER
- Listeria and its Dangers to Food
- Maintenance Personnel GMPs
- Pasteurization: Introduction
- Personal Hygiene: Basics
- Personal Hygiene: Basics — REFRESHER
- Pest Control: Effective Practices
- Preventing Foodborne Illness
- Preventing Food Contamination
- Preventive Controls: Overview
- Raw Milk Receiving
- Salmonella: Controlling it in Food Manufacturing
- Salmonella: Controlling it in Food Manufacturing (Poultry)
- Sanitation Theory: Overview
- Visitor Procedures
- Waste Management Procedures and Proper Disposal
- Water Hose Safety

Quality

(English, Spanish, & Canadian French)

- Food for Feed
- Food Labels
- Label Claims
- Statistical Process Control: Overview
- Traceability: Introduction

Human Resources

(English, Spanish, & Canadian French)

- Active Shooter Readiness
- Americans with Disabilities Act¹
- Anger Management
- Appropriate Behavior in the Workplace
- Bullying
- Canada Leave of Absence
- COVID-19 Overview
- Cybersecurity: Overview
- Diversity & Inclusion
- Family & Medical Leave Act¹
- Health Screening¹
- How Diseases Spread¹
- Mental Wellness
- Office Etiquette
- Overcoming Bias
- Physical and Mental Health and Well-being¹
- Preventing Illness at Work and at Home¹
- Proper Workplace Conduct
- Race & Equity
- Sexual Harassment
- Social Skills in the Workplace
- Substance Abuse Awareness
- Workplace Etiquette
- Workplace Harassment and Discrimination
- Workplace Violence

¹: English & Spanish only; ²: English only

Operations

(English, Spanish, & Canadian French)

- Good Laboratory Practices: Overview
- Lean Manufacturing
- Root Cause Analysis: Introduction

Warehouse

(English & Spanish)

- Basic Food Defense (Distribution)
- Basic Food Defense for Drivers
- Driver Food Safety SOPs — LTL Delivery Stops²
- Driver Food Safety SOPs — Maintaining Proper Temperature²
- Driver Food Safety SOPs — Pre-chilling Procedures²
- Driver Food Safety SOPs — Trailer Maintenance²
- 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)

Supervisor

(English & Spanish)

- Emergency Preparedness: Active Shooter Readiness Planning
- Emergency Preparedness: Infectious Disease Plan
- Deep Cleaning Procedures
- Infectious Disease Management Programs
- Infectious Disease Prevention: Best Practices
- Infectious Disease Response: Best Practices
- Crisis Management Skills

1: English & Spanish only; 2: English only

Environmental Responsibility

(English & Spanish)

- Energy 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

Animal Welfare

(English, Spanish, & Canadian French)

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
- Poultry Welfare During Transportation and Receiving
- Proper Catching and Handling Methods

State-mandated Workplace Harassment Training

 **Premium Library** *(English & Spanish)*

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

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

1: English & Spanish only; 2: English only;  Premium Libraries can be added to your Alchemy course library for an additional charge.

The Alchemy of Leadership

 **Premium Library** *(English, Spanish, & Canadian French)*

Supervisor development courses that teach critical people skills and soft skills.

- 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

Lean Manufacturing

 **Premium Library** *(English, Spanish, & Canadian French)*

This eLearning library teaches your managers and supervisors how to harness the power of their teams to increase efficiency and profitability by proactively identifying and eliminating waste.

- ABCs of Lean
- Categories of Waste
- Documenting Activities — Value Stream Mapping, Workflow Diagrams
- Examining Data — Spreadsheets, Pareto Charts, Five Whys
- Identifying Solutions — Brainstorming, Fishbone Diagrams
- Identifying Solutions — Kaizen, PDCA
- Implementing Solutions — Kanban, Performance Management Boards
- Implementing Solutions — Line Balancing, Takt Time, Pull Systems, Changeovers
- Implementing Solutions — Workplace Organization
- Verifying Solutions — Standardization, Audits
- The Alchemy of Lean Final Exam

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Transportation: PRO-TREAD

 **Premium Library** *(English; 41 of the 150+ courses include Spanish subtitles)*

150+ 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
- Emergency Maneuvers
- Fatigue Management
- Fuel Management
- Hazmat Loading & Placarding
- Hours of Service
- Log Books
- Roadside Inspections
- Rollover Prevention
- Speed Management
- Spill Response
- Trip Planning
- Winter Driving
- And 130+ more courses!

PRO-TREAD Supervisor

 **Premium Library** *(English)*

These eLearning courses meet Federal Motor Carrier Safety Act (FMCSA) legal requirements for supervisors of CDL drivers.

- Reasonable Suspicion: Alcohol
- Reasonable Suspicion: Drugs

Food Safety Inspector

 **Premium Library** *(English)*

Developed by International Food Protection Institute (IFPTI) for the FDA. These are the exact same courses FDA uses to train their Investigators, providing supervisors/managers clarity on regulatory requirements and the focus of FDA inspections.

- Allergens
- Biological Hazards
- Biosecurity
- Environmental Hazards
- HACCP
- Imports
- Inspections, Complaints, & Enforcement
- Integrated Food Safety System
- Investigation Principles
- Labeling
- Personal Safety
- Preventive Controls
- Public Health Principles
- Recalls
- Regulatory Foundations
- Sampling
- Sanitation Practices
- Traceability
- Transportation

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Food Safety Professional

 Premium Library (English)

Advanced eLearning courses for professionals who administer, participate, or contribute to food safety programs.

- Environmental Monitoring Program
- Risk Assessment
- Verification & Validation

Burmese

 Premium Library

38 food safety, workplace safety, and HR courses translated and localized into Burmese. Courses are available as eLearning or Player group-based-training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense — REFRESHER
- Dangerous Microorganisms in Food Manufacturing
- Food Allergens: Introduction
- Food Allergens: Introduction — REFRESHER
- Food Allergens: Proper Handling
- Food Safety Standards: Introduction
- HACCP: Overview
- HACCP: Overview — REFRESHER
- Handwashing: Effective Techniques
- Handwashing: Effective Techniques — REFRESHER
- Personal Hygiene: Basics
- Personal Hygiene: Basics — REFRESHER
- Preventing Food Contamination
- Preventing Foodborne Illness

Animal Welfare

- Humane Practices for Live Birds Processing
- Unloading and Receiving Pigs at Processing Facilities

Workplace Safety

- Ammonia Awareness
- Back Injury Prevention
- Bloodborne Pathogens
- Emergency Preparedness
- Ergonomics
- Fall Protection
- Hearing Protection
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness — REFRESHER
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures — REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Burmese (Continued)

 Premium Library

Human Resources

- Anger Management
- Appropriate Behavior in the Workplace
- COVID-19 Overview
- Diversity & Inclusion
- Sexual Harassment
- Workplace Harassment and Discrimination
- Workplace Violence

Alchemy Resources

- Group Training: Learner Basics, Remotes

Somali

 Premium Library

34 food safety, workplace safety, and HR courses translated and localized into Somali. Courses are available as eLearning or Player group-based-training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense — REFRESHER
- Dangerous Microorganisms in Food Manufacturing
- Food Allergens: Introduction
- Food Allergens: Introduction — REFRESHER
- Food Safety Standards: Introduction
- HACCP: Overview
- HACCP: Overview — REFRESHER
- Handwashing: Effective Techniques
- Handwashing: Effective Techniques — REFRESHER
- Personal Hygiene: Basics
- Personal Hygiene: Basics — REFRESHER
- Preventing Food Contamination
- Preventing Foodborne Illness

Animal Welfare

- Humane Practices for Live Birds Processing
- Unloading and Receiving Pigs at Processing Facilities

Workplace Safety

- Ammonia Awareness
- Bloodborne Pathogens
- Emergency Preparedness
- Ergonomics
- Fall Protection
- Hearing Protection
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness — REFRESHER
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures — REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)

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Somali (Continued)

 Premium Library

Human Resources

- Anger Management
- Appropriate Behavior in the Workplace
- Diversity & Inclusion
- Workplace Harassment and Discrimination
- Workplace Violence

Alchemy Resources

- Group Training: Learner Basics, Remotes

Vietnamese

 Premium Library

46 food safety, workplace safety, and HR courses translated and localized into Vietnamese. Courses are available as eLearning or Player group-based-training.

Food Safety

- Basic Facility Defense
- Food Allergens: Introduction
- Food Allergens: Proper Handling
- Food Safety Standards: Introduction and SQF
- HACCP: Overview
- Hand Washing: Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: Basics – REFRESHER
- Pest Control: Effective Practices
- Preventative Controls: Overview
- Preventing Food Contamination
- Preventing Foodborne Illness

Workplace Safety

- Ammonia Awareness
- Back Injury Prevention
- Bloodborne Pathogens
- Combustible Dust
- Confined Spaces: Basics
- Conveyor Safety
- Electrical Safety
- Emergency Preparedness
- Ergonomics
- Fall Protection
- Fire Extinguishers: Introduction
- Fire Prevention & Protection
- GHS: Introduction
- GHS: Labels
- GHS: Labels – REFRESHER
- GHS: Pictograms and Hazards
- GHS: Pictograms and Hazards – REFRESHER
- GHS: Safety Data Sheets
- GHS: Safety Data Sheets – REFRESHER
- Hearing Protection
- Heat Exhaustion
- Lift Truck Safety Awareness

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Vietnamese (Continued)

 Premium Library

Workplace Safety (Continued)

- Lift Truck Safety Awareness – REFRESHER
- Lockout/Tagout Procedures
- Machine Guarding
- Personal Protective Equipment (PPE)
- Respirators: Introduction
- Slips, Trips, and Falls

Human Resources

- Bullying
- Family and Medical Leave Act
- Proper Workplace Conduct
- Sexual Harassment
- Workplace Harassment and Discrimination

Alchemy Resources

- Group Training: Learner Basics, Remotes

Alchemy Communications Program Topics*

(English, Spanish, & Canadian French)

High-impact, professionally designed posters to place in common areas to reinforce key training principles.

Workplace Safety

- Arc Flash¹
- Back Injury Prevention
- Bloodborne Pathogens
- Cold Stress¹
- Compressed Gas Cylinders¹
- Conveyor Safety¹
- Emergency Evacuation / Response
- Eye Protection
- Fire Prevention
- GHS Pictograms
- Hearing Protection
- Heat Exhaustion
- Hoists and Slings¹
- Hot Work¹
- 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

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*Additional charge; 1: English & Spanish only.