

Public Safety 2011 Course Catalog



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Alcohol Server Courses

Alcohol Seller/Server – On Premise

This course provides you with all the necessary knowledge and techniques you need to be a responsible server of alcohol. Specifically, you will learn: how to protect yourself and your establishment from liability; how alcohol affects your customers; how to recognize the effects of alcohol on your customers; how to prevent customers from becoming intoxicated; how to intervene when you need to cut someone off; how to prevent and deal with disturbances, and; how to accurately check IDs and recognize minors.

2hr (DC)
4hr (MD)
4hr (PA)
4hr (WI)
4hr (WY)
3hr (all other states)

Alcohol Seller/Server - Off Premise

This course provides you with all the necessary knowledge and techniques you need to be a responsible seller of alcohol. Specifically, you will learn: how to protect yourself and your establishment from liability; how alcohol affects your customers; how to recognize the effects of alcohol on your customers; how to prevent customers from becoming intoxicated; how to intervene when you need to refuse a sale to someone; how to prevent and deal with disturbances; how to accurately check IDs and recognize minors; how to prevent second party sales and loitering and how to refuse a sale.

3hr

Identification Screening Basics

This course covers the various ways that underage drinkers try to sneak into clubs and bars and strategies the door person can utilize to detect fake, altered or borrowed identification. The course is broken down into sections covering the importance of the screener's position, important rules and regulations relating to underage drinking and I.D., available I.D. security features, acceptable forms of identification, methods to check I.D., including federal forms of I.D., techniques for spotting and examining fake, altered or borrowed I.D., what to do when you receive bad I.D., and tools to help examine I.D.

2.5hr

Improving Your Tips, Tips on Getting Larger Tips!

This course is approximately 1 hour and covers helpful tips to help ensure you get better tips. It will provide you with handy customer service suggestions, up selling and ways to walk with more cash.

1hr

Recognizing Club Drugs

Recognizing Club Drugs is designed to alert bar and nightclub staff to the warning signs of drug use on their property and to educate them about the process of addiction, the symptoms of overdose and the psychological and physiological effects of various drugs. Special emphasis is also placed on how various drugs may be smuggled into the establishment for sale and use, on recognizing patrons who may be under the influence of drugs and on strategies for cooperating with law enforcement authorities to curb illegal activity.

1.5hr

Alcohol Server State-specific Courses

Florida

Florida Responsible Beverage Alcohol Service Refresher Course Off-Premise

This course provides you with all the necessary knowledge and techniques you need to be a responsible server of alcohol. Specifically, you will learn: how to protect yourself and your establishment from liability; how alcohol affects your customers; how to recognize the effects of alcohol on your customers; how to prevent customers from becoming intoxicated; how to intervene when you need to cut someone off; how to prevent and deal with disturbances, and; how to accurately check IDs and recognize minors.

1hr

Florida Responsible Beverage Alcohol Service Refresher Course On-Premise

This course provides you with all the necessary knowledge and techniques you need to be a responsible server of alcohol. Specifically, you will learn: how to protect yourself and your establishment from liability; how alcohol affects your customers; how to recognize the effects of alcohol on your customers; how to prevent customers from becoming intoxicated; how to intervene when you need to cut someone off; how to prevent and deal with disturbances, and; how to accurately check IDs and recognize minors.

1hr

Iowa

City of Boise-approved Alcohol Training and Certification Course Alcohol Seller/Server

This course provides you with all the necessary knowledge and techniques you need to be a responsible server of alcohol. Specifically, you will learn: how to protect yourself and your establishment from liability; how alcohol affects your customers; how to recognize the effects of alcohol on your customers; how to prevent customers from becoming intoxicated; how to intervene when you need to cut someone off; how to prevent and deal with disturbances, and; how to accurately check IDs and recognize minors.

3hr

Alcohol Seller/Server - Off Premise

This course provides you with all the necessary knowledge and techniques you need to be a responsible seller of alcohol. Specifically, you will learn: how to protect yourself and your establishment from liability; how alcohol affects your customers; how to recognize the effects of alcohol on your customers; how to prevent customers from becoming intoxicated; how to intervene when you need to refuse a sale to someone; how to prevent and deal with disturbances; how to accurately check IDs and recognize minors; how to prevent second party sales and loitering and how to refuse a sale.

3hr

Kentucky

Alcohol Seller/Server Lexington-Fayette, KY

This course provides you with all the necessary knowledge and techniques you need to be a responsible server of alcohol. Specifically, you will learn: how to protect yourself and your establishment from liability; how alcohol affects your customers; how to recognize the effects of alcohol on your customers; how to prevent customers from becoming intoxicated; how to intervene when you need to cut someone off; how to prevent and deal with disturbances, and; how to accurately check IDs and recognize minors. **The alcohol seller/server course specific to Lexington-Fayette County, KY has been approved by the Lexington-Fayette County Urban County Government office of Alcoholic Beverage Control.**

3hr

New York

The ABCs of the New York ABC Laws

This program will give owners an understanding of their duties and responsibilities under the New York State Alcohol Beverage Control Law. The program provides detailed guidance on the steps a licensee can take to ensure they operate in compliance with the law.

Possessing a license to sell alcoholic beverages is a privilege carrying with it obligations to your patrons and the community. The purpose of this training program is to acquaint you with your basic duties and responsibilities as a licensee. By taking affirmative action to ensure your establishment acts in compliance with the law you are more likely to avoid enforcement action. It is not intended to be an all-inclusive legal or operational training.

Upon completion of this course, you will be able to:

- Provide patrons with a safe and legal social establishment
- Employ individuals in accordance with the law
- Prevent patrons from harming themselves or others
- Avoid selling alcoholic beverages to underage patrons
- Avoid criminal and civil legal repercussions

This course has been reviewed and recommended by the NY State Liquor Authority.

2hr

Texas

TABC Certification

This course is focused on the issues surrounding responsible practices in selling and serving alcoholic beverages. This course is approximately 4 hours in length including the final certification quiz. Upon completion of the entire course and passing the final quiz, you will receive your Texas Alcoholic Beverage Commission Seller/Server Certification.

3hr 20min

TABC Certification + TX Food Handler All Counties

This course is focused on the issues surrounding responsible practices in selling and serving alcoholic beverages. This course is approximately 4 hours in length including the final certification quiz. Upon completion of the entire course and passing the final quiz, you will receive your Texas Alcoholic Beverage Commission Seller/Server Certification.

State Approved Texas Food Handler Course –All Counties

This course is a basic review of food safety practices for food service employees. This course is recommended for all food industry employees, which can assist employees in the implementation of safe food handling practices at their food establishment. The Texas Department of State Health Services recognizes and has approved this Learn2serve.com Food Handler's Course. All students must present their completion certificate to their local health authority and must pay the required fees associated with registration at their local authority. The course fees do not cover the any fees associated with your local health department. If you have any regulatory questions please contact Janiece Attal at (512) 539-2745.

6hr 20 min

Utah

E.A.S.Y. Off-premise Utah

This course provides you with all the necessary knowledge and techniques you need to be a responsible seller of alcohol in the state of Utah.

Through this course you will gain the Utah state specific knowledge of guidelines and techniques you need to be a responsible seller of alcohol. Specifically, you will learn: how to protect yourself and your establishment from liability; how alcohol affects your customers; how to recognize the effects of alcohol on your customers; how to prevent customers from becoming intoxicated; how to intervene when you need to refuse a sale to someone; how to prevent and deal with disturbances; how to accurately check IDs and recognize minors; how to prevent second party sales and loitering and how to refuse a sale.

1hr

Vermont

Vermont Alcohol Server Awareness Program (ASAP)

Your online A.S.A.P. certification will take approximately 3 hours to complete. Students may log-in and log-out throughout the course as necessary. Although recommended, the course is not required to be completed in one sitting. At the end of the course, you will be prompted to take a final exam.

3hr



Food Server Courses

Food Safety Training/Prep Course

This course supports all those who are preparing for certification as a Food Safety Manager. This certification, which is accredited in the United States of America by the Conference for Food Protection and the American National Standards Institute, is a benchmark for the food industry and part of a global standard in food safety education.

8hr

Food Server State-specific Courses

California

Los Angeles County Certified Food Handlers Training

This course supports all those who are preparing for certification as a Food Safety Manager/Handler. This certification, which is accredited in the United States of America by the Conference for Food Protection and the American National Standards Institute, is a benchmark for the food industry and part of a global standard in food safety education. The Los Angeles County Learn2Serve course includes the required curriculum on Preventing Stormwater Pollution and Tuberculosis, including locations of TB testing sites.

10hr

Florida

Florida Foodservice Worker Training

Foodservice worker training course includes:

- Introduction to Food Safety
- Personal Hygiene
- Contaminants
- Preservation and Time & Temperature Controls
- Cleaning & sanitizing
- Pest Control

4hr

Illinois

Learn2Serve Food Safety Management Principles

This course supports all those who are preparing for certification as a Food Safety Manager. This certification, which is accredited in the United States of America by the Conference for Food Protection and the American National Standards Institute, is a benchmark for the food industry and part of a global standard in food safety education. The Learn2Serve Food Safety Management Principles Certification Training Course is APPROVED by the Illinois Department of Public Health. This food protection certification course is the equivalent of the fifteen hour classroom training course

Minnesota

Food Handler's Safety

This course will take you through the fundamentals of food safety. By the time you have finished this course you should have a better understanding of what foodborne illnesses are, how they are caused, and what you can do to help prevent them.

3hr

Pennsylvania

Pennsylvania Food Employee Certification Training

This course supports all those who are preparing for certification as a Food Safety Manager. This certification, which is accredited in the United States of America by the Conference for Food Protection and the American National Standards Institute, is a benchmark for the food industry and part of a global standard in food safety education.

8hr

South Carolina

Learn2Serve Food Safety Management Principles

This course supports all those who are preparing for certification as a Food Safety Manager. This certification, which is accredited in the United States of America by the Conference for Food Protection and the American National Standards Institute, is a benchmark for the food industry and part of a global standard in food safety education. This course covers food safety issues, regulations, and techniques to maintain a food-safe environment. It will help you to better understand how handling food correctly is not only the law, but it improves safety and lowers cost as well.

8hr

Texas

Packages

Food Safety Manager Certification Examination + Prep Course

2009 Texas Food Safety Manager Certification Examination
Approval through Learn2Serve.com by Texas Department of State Health Services The Learn2Serve Food Manager Certification Examination and Prep Course is an education package which includes the Food Safety Manager Training preparation course and the Texas Department of State Health Services approved Food Protection Management Examination. When the student successfully passes the exam, an electronic certificate will be available for download.

10hr

Food Safety Manager Certification Examination + Prep Course(en Espanol)

2009 Texas Food Safety Manager Certification Examination
Approval through Learn2Serve.com by Texas Department of State Health Services The Learn2Serve Food Manager Certification Examination and Prep Course is an education package which includes the Food Safety Manager Training preparation course and the Texas Department of State Health Services approved Food Protection Management Examination. When the student successfully passes the exam, an electronic certificate will be available for download.

10hr

Individual Courses

Food Safety Manager Certification Examination (en Espanol)

2009 Texas Food Safety Manager Certification Examination
Approval through Learn2Serve.com by Texas Department of State Health Services The Learn2Serve Food

Manager Certification Examination and Prep Course is an education package which includes the Food Safety Manager Training preparation course and the Texas Department of State Health Services approved Food Protection Management Examination. When the student successfully passes the exam, an electronic certificate will be available for download.

2hr

Food Safety Manager Certification Examination (English)

2009 Texas Food Safety Manager Certification Examination
Approval through Learn2Serve.com by Texas Department of State Health Services The Learn2Serve Food Manager Certification Examination and Prep Course is an education package which includes the Food Safety Manager Training preparation course and the Texas Department of State Health Services approved Food Protection Management Examination. When the student successfully passes the exam, an electronic certificate will be available for download.

2hr

Food Safety Manager Certification Prep

This course covers food safety issues, regulations, and techniques to maintain a food-safe environment. It will help you to better understand how handling food correctly is not only the law, but it improves safety and lowers cost as well.

COURSE OUTLINE

LESSON 1: INTRODUCTION TO FOOD SAFETY

- What Is Food Safety
- Critical Control Points
- Regulation and Inspection

LESSON 2: BIOHAZARDS, FOODBORNE DISEASE, FOOD SPOILAGE

- What Is A Biohazard?
- Viruses and Parasites
- Bacteria
- Food-Borne Disease
- Common Food-Borne Illnesses
- Food Spoilage

LESSON 3: CONTAMINANTS

- Biological Contamination
- Physical Contamination
- Chemical Contamination

LESSON 4: PRESERVATION AND TEMPERATURE CONTROL

- Preservation
- Temperature Control

LESSON 5: EMPLOYEE HEALTH AND HYGIENE

- Common Hazards
- Hand Washing
- Skin, Hair, Mouth, Nose and Throat
- Clothing, Perfume and Jewelry
- Employee Sickness

LESSON 6: PURCHASING, RECEIVING, AND STORING FOODS

- Purchasing
- Receiving
- Storage

LESSON 7: CLEANING AND SANITIZING

- How to Clean and Sanitize
- The Difference between Cleaning and Sanitizing
- The Importance of Cleaning and Sanitizing

LESSON 8: PEST CONTROL

- Pest Control
- Eradication
- Prevention

LESSON 9: FACILITY DESIGN

- Building Design
- Floors, Walls, and Ceilings
- Equipment

LESSON 10: THE HACCP SYSTEM

5hr

Food Safety Manager Certification Prep (en Espanol)

This course covers food safety issues, regulations, and techniques to maintain a food-safe environment. It will help you to better understand how handling food correctly is not only the law, but it improves safety and lowers cost as well.

COURSE OUTLINE

LESSON 1: INTRODUCTION TO FOOD SAFETY

- What Is Food Safety
- Critical Control Points
- Regulation and Inspection

LESSON 2: BIOHAZARDS, FOODBORNE DISEASE, FOOD SPOILAGE

- What Is A Biohazard?
- Viruses and Parasites
- Bacteria
- Food-Borne Disease
- Common Food-Borne Illnesses
- Food Spoilage

LESSON 3: CONTAMINANTS

- Biological Contamination
- Physical Contamination
- Chemical Contamination

LESSON 4: PRESERVATION AND TEMPERATURE CONTROL

- Preservation
- Temperature Control

LESSON 5: EMPLOYEE HEALTH AND HYGIENE

- Common Hazards
- Hand Washing
- Skin, Hair, Mouth, Nose and Throat
- Clothing, Perfume and Jewelry
- Employee Sickness

LESSON 6: PURCHASING, RECEIVING, AND STORING FOODS

- Purchasing
- Receiving
- Storage

LESSON 7: CLEANING AND SANITIZING

- How to Clean and Sanitize
- The Difference between Cleaning and Sanitizing
- The Importance of Cleaning and Sanitizing

LESSON 8: PEST CONTROL

- Pest Control
- Eradication
- Prevention

LESSON 9: FACILITY DESIGN

- Building Design
- Floors, Walls, and Ceilings
- Equipment

LESSON 10: THE HACCP SYSTEM

8hr

Utah Food Handler's Safety

This course will take you through the fundamentals of food safety. By the time you have finished this

course you should have a better understanding of what foodborne illnesses are, how they are caused, and what you can do to help prevent them.

3hr

Wisconsin Food Handler's Safety

This course will take you through the fundamentals of food safety. By the time you have finished this course you should have a better understanding of what foodborne illnesses are, how they are caused, and what you can do to help prevent them.

3hr

learn2serve - Food Manager Recertification

This course supports all those who are preparing for certification as a Food Safety Manager. This certification, which is accredited in the United States of America by the Conference for Food Protection and the American National Standards Institute, is a benchmark for the food industry and part of a global standard in food safety education.

8hr

Learn2Serve Food Safety Management Principles

This course supports all those who are preparing for certification as a Food Safety Manager. This certification, which is accredited in the United States of America by the Conference for Food Protection and the American National Standards Institute, is a benchmark for the food industry and part of a global standard in food safety education. This course covers food safety issues, regulations, and techniques to maintain a food-safe environment. It will help you to better understand how handling food correctly is not only the law, but it improves safety and lowers cost as well.

8hr

Wyoming Alcohol Seller/Server (WY)

This course provides you with all the necessary knowledge and techniques you need to be a responsible server of alcohol. Specifically, you will learn: how to protect yourself and your establishment from liability; how alcohol affects your customers; how to recognize the effects of alcohol on your customers; how to prevent customers from becoming intoxicated; how to intervene when you need to cut someone off; how to prevent and deal with disturbances, and; how to accurately check IDs and recognize minors.

4hr

Alcohol Seller/Server (WY) - Off Premise

This course provides you with all the necessary knowledge and techniques you need to be a responsible seller of alcohol. Specifically, you will learn: how to protect yourself and your establishment from liability; how alcohol affects your customers; how to recognize the effects of alcohol on your customers; how to prevent customers from becoming intoxicated; how to intervene when you need to refuse a sale to someone; how to prevent and deal with disturbances; how to accurately check IDs and recognize minors; how to prevent second party sales and loitering and how to refuse a sale.

3hr

Identification Screening Basics

This course covers the various ways that underage drinkers try to sneak into clubs and bars and strategies the door person can utilize to detect fake, altered or borrowed identification. The course is broken down into sections covering the importance of the screener's position, important rules and regulations relating to underage drinking and I.D., available I.D. security features, acceptable forms of identification, methods to check I.D., including federal forms of I.D., techniques for spotting and examining fake, altered or borrowed I.D., what to do when you receive bad I.D., and tools to help examine I.D.

2.5hr

Improving Your Tips, Tips on Getting Larger Tips!

COURSE NAME:

Provider 360 Training

COURSE DESCRIPTION:

This course covers helpful tips to help ensure you get better tips. It will provide you with handy customer service suggestions, up selling, and ways to walk away with more cash.

SEAT TIME:

This course has been reviewed and approved for 1 hour.

PRE-REQUISITE

N/A

1hr

Recognizing Club Drugs

Recognizing Club Drugs is designed to alert bar and nightclub staff to the warning signs of drug use on their property and to educate them about the process of addiction, the symptoms of overdose and the psychological and physiological effects of various drugs. Special emphasis is also placed on how various drugs may be smuggled into the establishment for sale and use, on recognizing patrons who may be under the influence of drugs and on strategies for cooperating with law enforcement authorities to curb illegal activity.

1.5hr

HACCP Food Safety

HACCP Food Safety Course

HACCP proves that what you do or don't do makes a big difference in serving safe food. The goal of HACCP is to stop, control, and prevent food safety problems. Our goal for you in this module is for you to become a HACCP Superstar!

Course Format

SCORM Online Course

Course Description

Every operation serving or selling food needs to have a food safety system in place that is designed specifically to guarantee the food being served is safe to eat. This specific food safety system is called HACCP for Hazard Analysis and Critical Control Point. **HACCP** is a system comprised of 7 principles that are to be applied to a written food safety program focusing on the food in your operation. This course aims to teach you the importance and use of all 7 principles in order to make you a safer, more effective food service employee.

Course Credit

4hr

Course Level if Applicable

Basic

Learning Objectives

By the time you finish this course you will be able to:

- Identify the causes of food borne illness
- Identify the key points of HACCP
- Explain the 7 HACCP principles
- Follow prerequisite programs for food safety
- Apply standard operating procedures for food safety and food defense in your operation
- Identify the three classifications of recipes
- Determine critical control points
- Apply critical control limits
- Complete monitoring forms
- Determine effective corrective actions

Topics Covered

The following topics are covered during this course:

- Prerequisite Programs
- Food Defense
- Hazard Analysis
- Determining Critical Control Points
- Critical Limits
- Monitoring
- Corrective Actions
- Verification
- Record Keeping

Regulatory Requirements

In compliance with 2005 FDA code

Course Prerequisites

N/A

Testing

Refers to the minimum required passing scores, as applicable, to:

- Pre-quizzes – N/A
- Lesson quizzes – N/A
- Final exam – N/A

Course Completion

Passing grade of 70% or higher needed to be certified.

Upon completion of this course, please print your certificate to demonstrate that you are certified in HACCP principles for two years from the date of completion.

About the Subject Matter Expert

Tara Paster is President of Paster Training, Inc., one of the largest private training companies dedicated to educating food industry managers and employees about food safety, alcohol training, HACCP, operations, support services, employee training, and customer service training.

Texas Food Handler

Packages

TABC Certification 2009 Version + TX Food Handlers All States

Learn2Serve- TABC Seller/Server Training

This course is focused on the issues surrounding responsible practices in selling and serving alcoholic beverages. This course is approximately 4 hours in length including the final certification quiz. Upon completion of the entire course and passing the final quiz, you will receive your Texas Alcoholic Beverage Commission Seller/Server Certification.

State Approved Texas Food Handler Course –All Counties

This course is a basic review of food safety practices for food service employees. This course is recommended for all food industry employees, which can assist employees in the implementation of safe food handling practices at their food establishment. The Texas Department of State Health Services recognizes and has approved this Learn2serve.com Food Handler's Course. All students must present their completion certificate to their local health authority and must pay the required fees associated with registration at their local authority. The course fees do not cover the any fees associated with your local health department. If you have any regulatory questions please contact Janiece Attal at (512) 539-2745.

6hr 20min

TABC Certification + TX Food Handler (City of Plano)

TABC Certification:

This course is focused on the issues surrounding responsible practices in selling and serving alcoholic beverages. This course is approximately 4 hours in length including the final certification quiz. Upon completion of the entire course and passing the final quiz, you will receive your Texas Alcoholic Beverage Commission Seller/Server Certification.

TX Food Handler (City of Plano):

This course is a basic review of food safety practices for food service employees. This course is recommended for all food industry employees, which can assist employees implement safe food handling practices at their food establishment. The Texas Department of State Health Services recognizes and has approved this Learn2serve.com Food Handler's Course. Your registration fee for this course does include the City of Plano's registration fee. Once you have completed this training, please print out your temporary certificate. Your official food handler card will be mailed to you within 5-10 days.

6hr 20min

Individual Courses

State Approved Texas Food Handler Course - City of Plano

This course is a basic review of food safety practices for food service employees. This course is recommended for all food industry employees, which can assist employees implement safe food handling practices at their food establishment. The Texas Department of State Health Services recognizes and has approved this Learn2serve.com Food Handler's Course. Your registration fee for this course does include the City of Plano's registration fee. Once you have completed this training, please print out your temporary certificate. Your official food handler card will be mailed to you within 5-10 days.

3hr

State Approved Texas Food Handler Course - All Counties

This course is a basic review of food safety practices for food service employees. This course is recommended for all food industry employees, which can assist employees in the implementation of safe food handling practices at their food establishment. The Texas Department of State Health Services recognizes and has approved this Learn2serve.com Food Handler's Course. All students must present their completion certificate to their local health authority and must pay the required fees associated with registration at their local authority. The course fees do not cover the any fees associated with your local health department. If you have any regulatory questions please contact Janiece Attal at (512) 539-2745.

3hr

Sexual Harassment Prevention

Sexual Harassment Prevention Training

This course introduces management staff to the basic concepts of sexual harassment, including the difference between 'quid pro quo' and hostile work place forms of harassment, examples of harassment and hostile environments, strategies for recognizing and confronting potentially harassing behavior, and suggestions for following up on and investigating complaints of sexual harassment, minimizing liability, establishing employee training programs and for further resources that managers may wish to consult.

3hr

California Sexual Harassment Prevention Training

California Spanish Sexual Harassment Prevention Course

Sexual Harassment
AB 1825 Overview

The new law, effective January 2005, requires employers with 50 or more employees to provide at least two hours of "classroom or other effective interactive training" to all supervisory employees on the prevention of sexual harassment, discrimination and retaliation.

2hr

California Sexual Harassment Prevention Course (English)

Sexual Harassment
AB 1825 Overview

The new law, effective January 2005, requires employers with 50 or more employees to provide at least two hours of "classroom or other effective interactive training" to all supervisory employees on the prevention of sexual harassment, discrimination and retaliation.

2hr