



## TRAINING



# Food handler and workplace safety certification

TrainCan, Inc.® is a full-service company designed to work with you to make your establishment safe from hazards that lead to foodborne illness.

TrainCan has provided over 300,000 people with food safety certifications nationwide, with online, virtual and some in-class program options.

TrainCan can train your employees, create a custom training portal for you or enable you to teach food safety to your staff.

### Food handler certification

#### **BASICS.fst**

This food safety training program is excellent for employee level training.

#### **ADVANCED.fst**

This management level food safety training program provides an intensive review of safe food handling practices in Canada.

#### **Allergen Training**

Protect your customers, staff and business in the area of allergen management.

#### **HACCP for The Food Service Industry**

This course allows students to understand current HACCP methodology and develop the record keeping and verification skills needed for the implementation and maintenance of a HACCP plan.

#### **Gluten-Free Food Program**

This course is designed for food handlers to understand the essential elements of a gluten-free food program.

#### **Train-The-Trainer Food Safety Program**

Bring Food Safety Training in-house, while reducing your training budget! Train-The-Trainer Program provides participants with a solid understanding of how to teach food safety effectively.



### Workplace training/ certification

- WHMIS 2015
- Respect and Inclusion in the Workplace
- Slip, Trip and Fall Prevention
- Emergency Readiness Training Basics for the Food Industry
- Cannabis in the Workplace Training

## Custom Training Portals

Let us work with you to customize your own online training portal. Perfect for corporate or franchise operations, custom built portals track employee data, progress, success, renewal dates, certifications and more.