Course Catalog

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

Each multi-lingual course delivered via group-based, eLearning, or kiosk modes.

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

Workplace Safety

• Ammonia Accident Prevention and First Aid
• Ammonia Awareness
• Arc Flash Awareness
• Asbestos Awareness
• Back Injury Prevention
• Basic First Aid
• Bloodborne Pathogens
• Cold Stress
• Combustible Dust
• Compressed Gas Cylinders
• Confined Spaces: Basics
• Confined Spaces: For Attendants
• Conveyor Safety
• Electrical Safety
• Emergency Preparedness
• Ergonomics
• Fall Protection
• Fire Extinguishers: Introduction
• Fire Prevention and Protection
• GHS: Introduction
• GHS: Labels
• GHS: Pictograms and Hazards
• GHS: Safety Data Sheets
• Hand and Power Tools
• Hearing Protection
• Heat Exhaustion
• Hoists and Slings
• Hot Work
• Knife Safety Basics
• Ladder Safety
• Lift Truck Safety Awareness
• Lockout / Tagout Procedures
• Machine Guarding
• Personal Protective Equipment (PPE)
• Respirators: Introduction
• Slips, Trips, and Falls

Food Safety

• Air Hose Safety
• Bacteria Basics
• Basic Facility Defense
• CIP: Introduction
• Cleaning and Sanitizing in a Dry Foods Facility
• Cleaning and Sanitizing Procedures for Food Manufacturers
• Contamination, Adulteration, and Tampering: Introduction
• Dangerous Microorganisms in Food Manufacturing
• E. Coli: Overview
• Effective Hand Washing Techniques
• Effective Pest Control Practices
• Effective Record Keeping Practices
• Employee Illness Reporting
• Environmental Monitoring Basics
• Food Allergens: Introduction
• Food Allergens: Proper Handling
• Foodborne Illness and Employee Reporting
• Food Fraud: Introduction
• Food Safety Standards: Introduction
• Food Safety Standards: Introduction and BRC
• Food Safety Standards: Introduction and SQF
• FSMA: Introduction
• HACCP: Overview
• HACCP: Overview (Poultry)
• Listeria and its Dangers to Food
• Maintenance Personnel GMPs
• Pasteurization: Introduction
• Preventing Foodborne Illness
• Preventing Food Contamination
• Preventive Controls: Overview
• Promoting Personal Hygiene
• Raw Milk Receiving: Process Overview
• Salmonella: Controlling it in Food Manufacturing
• Salmonella: Controlling it in Food Manufacturing (Poultry)
• Visitor Procedures
• Waste Management Procedures and Proper Disposal
• Water Hose Safety

Learn More: AlchemySystems.com
### Human Resources
- Americans with Disabilities Act
- Anger Management
- Appropriate Behavior in the Workplace
- Bullying
- Canada Leave of Absence
- Diversity & Inclusion
- Family & Medical Leave Act
- Proper Workplace Conduct
- Sexual Harassment
- Social Skills in the Workplace
- Substance Abuse Awareness
- Workplace Harassment and Discrimination
- Workplace Violence

### Alchemy Resources
- Alchemy Creator: Import and Translate
- Alchemy Creator: Voiceover Option
- Alchemy Manager: Content Builder Overview
- Alchemy Manager: User Validation
- Alchemy Platform: Anatomy of Group Based Course
- Alchemy Platform: Out of the Box
- Alchemy Platform: Overview
- Alchemy Player: Activities Tab
- Alchemy Player: Administrator Options
- Alchemy Player: Enrollment Tab
- Alchemy Player: Kiosk Mode
- Alchemy Player: Main Tab
- Alchemy Player: Play Tab
- Alchemy Player: Remotes Management
- Group Training: Learner Basics (RF Remotes)
- Implementing Coaching and Observations

### Warehouse
- Basic Food Defense (Distribution)
- Basic Food Defense for Drivers
- Driver Food Safety SOPs — LTL Delivery Stops
- Driver Food Safety SOPs — Maintaining Proper Temperature
- Driver Food Safety SOPs — Pre-chilling Procedures
- Driver Food Safety SOPs — Trailer Maintenance
- 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)

### Animal Welfare

#### 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
Workplace Harassment Training (Premium Library)

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

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

The Alchemy of Leadership (Premium Library)

- 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

Transportation: PRO-TREAD (Premium Library)

143 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
- Drug and Alcohol Awareness
- Emergency Maneuvers
- Fatigue Management
- Fuel Management
- Hazmat Loading & Placarding
- Log Books
- Roadside Inspections
- Rollover Prevention
- Space Management Workshop
- Speed Management
- Spill Response
- Trip Planning
- Winter Driving
- And 125 more courses!

Bettcher (Premium Library)

42 group-training courses for proper use of Bettcher trimmers for safety, quality, and maximum yield, including:

- Beef – Clean/Trim Bones, upgrading lean
- Beef – Defat Bottom Rounds
- Beef – Remove Pasteurization Burns from Top Rounds
- Beef – Spinal Cord Removal
- Chicken – Thigh Debone
- Pork – Defat Boneless Loins
- Pork – Defat Loins – Bone-in, whole
- Pork – Remove Cheek Meat
- Pork – Snout Bone Removal
- Turkey – Blister Trim
- Turkey – Remove Wing Socket on Breast
- Turkey – Thigh Knuckle Removal
- And 30 more courses!

Learn More: AlchemySystems.com
Environmental Responsibility (Premium Library)

- 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

Food Safety Professional (Premium Library)

- Environmental Monitoring Program
- Risk Assessment
- Verification & Validation

Alchemy Communications Program Topics

Workplace Safety

- Arc Flash
- Back Injury Prevention
- Bloodborne Pathogens
- Cold Stress
- Compressed Gas Cylinders
- Conveyor Safety
- Emergency Evacuation / Response
- Eye Protection
- Fire Prevention
- GHS Pictograms
- Hearing Protection
- Heat Exhaustion
- Hoists and Slings
- Hot Work
- 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