

Course Catalog



All courses are developed by food industry leaders and 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 Food Facility Defense
- CIP: Introduction
- Cleaning and Sanitizing in a Dry Foods Facility
- Cleaning and Sanitizing Procedures for Food Manufacturers
- 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
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRC
- Food Safety Standards: Introduction and SQF
- Foodborne Illness and Employee Reporting
- FSMA: Introduction
- HACCP: Overview
- HACCP: Overview (Poultry)
- HACCP: Overview for Supervisors
- Listeria and its Dangers to Food
- Maintenance Personnel GMPs
- Pasteurization: Introduction
- Preventing Food Contamination
- Preventing Foodborne Illness
- 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

Animal Welfare

- Catching and Handling Poultry
- Euthanizing Practices — Poultry
- Grow Out Department — Poultry
- Hatchery Operations
- Humane Stunning Practices for Cattle
- Humane Stunning Practices for Pig — Captive Bolt
- Humane Stunning Practices for Pig — CO₂
- Humane Stunning Practices for Pig — Electric
- Live Bird Processing
- Proper Handling and Movement of Cattle
- Proper Handling and Movement of Pigs
- Transportation and Receiving
- Unloading & Receiving Cattle at Processing Facilities
- Unloading & Receiving Pigs at Processing Facilities

Human Resources

- Americans with Disabilities Act
- Anger Management
- Appropriate Behavior in the Workplace
- Bullying
- Canada Leave of Absence
- Diversity & Inclusion
- 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 — Overview
- Receiving Food Safety SOPs — Can Inspection
- Slips, Trips, and Falls (Distribution)

Life Skills

- Avoiding Destructive Behavior
- Housing
- Living on a Budget
- Making the Most of Your Money
- Nutrition and Physical Fitness
- Problems with Credit
- Transportation

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)

- Accident Procedures
- Air Brakes
- Avoiding Fixed Objects
- Avoiding Fixed Objects – Automobiles
- Avoiding Fixed Objects – Medium Duty Truck
- Avoiding Roadside Collisions
- Backing and Docking – Enhanced
- Backing and Docking – Medium Duty Truck
- Basic Vehicle Controls
- Cargo Handling
- Cargo Securement
- CDL Basics
- Communication Enhanced
- Coupling Uncoupling
- CSA Overview
- Customs Security Awareness
- Defensive Driving – Enhanced
- Defensive Driving – Medium Duty Truck
- Driver Disqualifications
- Driver Distractions
- Driver Qualifications
- Driver Wellness
- Drug and Alcohol Awareness
- Emergency Response Plans
- Environment
- Emergency Maneuvers
- Fatigue Management
- Fifth Wheel
- Fire Prevention
- Flatbed Safety
- Fuel Management
- Hazard Awareness
- Hazmat Communication Rules
- Hazmat Driving & Parking Rules
- Hazmat Loading & Placarding
- Hazmat Security Awareness
- Hours of Service
- Hours of Service – No Sleeper
- Lane Changes and Intersections
- Lift Gate Safety
- Log Books
- Mounting and Dismounting
- Night Driving
- Parking Lots
- Pre-Trip Inspections – Enhanced
- Pre-Trip Inspection Without Exercises
- Preventative Maintenance
- Rear End Collision Avoidance
- Road Rage
- Roadside Inspections
- Rollover Prevention
- Safe Lifting Driver
- Safe Operation of Trailer Doors
- Safely Raising and Lowering Landing Gear
- Seat Belts
- Security Awareness
- Skid Control
- Sleep Apnea
- Space Management – Enhanced
- Space Management – Medium Duty Truck
- Space Management Workshop
- Speed Management – Enhanced
- Speed Management – Medium Duty Truck
- Spill Response
- Summer & Mountain Driving
- Tanker Pre-Trip
- Tanker Rollovers
- Trailer Loading/Unloading Procedures
- Trip Planning
- Visual Search
- Whistle Blower Protection
- Winter Driving
- Winter Driving – No Chains

Bettcher (Premium Library)

- Basic Operation and Safety – Series II
- Basic Operation and Safety – Quantum®
- Beef – Backing Heads
- Beef – Button Bones
- Beef – Clean/Trim Bones, upgrading lean
- Beef – Contamination Trim (on kill)
- Beef – Defat Bottom Rounds
- Beef – Defat Skirts/Fajita
- Beef – Defat Strips or Short Loins
- Beef – Remove Pasteurization Burns from Top Rounds
- Beef – Spinal Cord Removal
- Chicken – Thigh Debone
- EdgeMaster
- Introduction to Ergonomics – Quantum®
- Introduction to Ergonomics – Series II
- Pork – Backing Heads
- Pork – Clean Loin Bones, after feather bone removed
- Pork – Defat Boneless Loins
- Pork – Defat Hams, External – 2 STEPS
- Pork – Defat Loins – Bone-in, whole
- Pork – Defat Picnic (following skinner)
- Pork – Ham Final Defat, Seams, Lapel, and Aitch Bone
- Pork – Remove Button Bones from Boneless Loins
- Pork – Remove Cheek Meat
- Pork – Remove Eyelids
- Pork – Remove (popping) Tails
- Pork – Skin Patch Bellies
- Pork – Snout Bone Removal
- Pork – Stick Wound Removal
- Steeling a Straight Blade Using a Straight Steel
- Steeling a Flat Blade & Hook Blade Using a Straight Steel
- Steeling a Flat Blade Using the EdgeMaster™
- Steeling a Straight Blade Using the EdgeMaster™
- Straight Steel
- Turkey – Blister Trim
- Turkey – Thigh Defatting
- Turkey – Thigh Knuckle Removal
- Turkey – Remove Keel Strap (cartilage)
- Turkey – Remove Wing Socket on Breast
- Turkey – Scapula Meat
- Turkey – Scrape Frames
- Turkey – Under Wishbone

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
- Food Defense
- Foodborne Illness
- Foreign Material Control
- Handwashing
- Listeria
- Personal Hygiene
- Pest Control
- Record Keeping
- Salmonella
- Water Hose Safety



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