Description

Introduction to Orientation for food service employees. Topics include training layout and supervisors' 5 safety responsibilities.

By the end of this class participants will be able to:

1. Understand the importance and concept of safety training
2. Follow supervisor’s 5 safety responsibilities

Duration: 15 minutes

Materials

Orientation Handout from -
http://www.ehs.ucr.edu/safety/Housing_Safety/housing_safety_keys.html

☐ (one for each participant)
☐ Orientation Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Orientation” handouts to group (1 minute)

3. Review the content from each topic on handout (8 minutes)
   a. Training
   b. Handouts
   c. Assessment
   d. Supervisors 5 safety responsibilities

4. Assess the participant’s comprehension using the “Test” section in the Orientation Assessment. (5 minutes)