

C-Store Induction Training e-Learning

Employers need to ensure that their staff have received quality training in the retailing skills & knowledge required to perform their tasks efficiently, meeting the customer's expectations at the same time as practicing safe work practices and complying with all relevant laws.

This interactive web based program, supported by the employer or supervisor in the workplace and atmp qualified assessors, offers C-Store retailers the opportunity to provide consistent standards of training to their staff and is aligned to industry best practices and bench marks.

The program covers these areas:

- Workplace Safety and your Legal Compliance
- Food Safety

Trainees log onto atmp's e-Learning web site and view the interactive training modules and are then required to complete a series of written assessment activities.

atmp assessors will verify all of the activity responses and provide feedback via email and the web.

There are also a number of tasks that are to be demonstrated to on-the-job by a supervisor using atmp checklists and sign-offs are then forwarded to atmp.

Trainees progress is monitored by atmp and their supervisors are kept up to date with progress and outcome reports.

When the trainee has completed and been assessed on line, atmp assessors will then conduct a 15 minute telephone assessment interview with the staff member to complete the process.

Full training records are provided to the employer as proof of compliance with laws and safe work practices and the trainee will receive a Statement of Attainment for two Units from Certificate II in Retail—SIR20207.

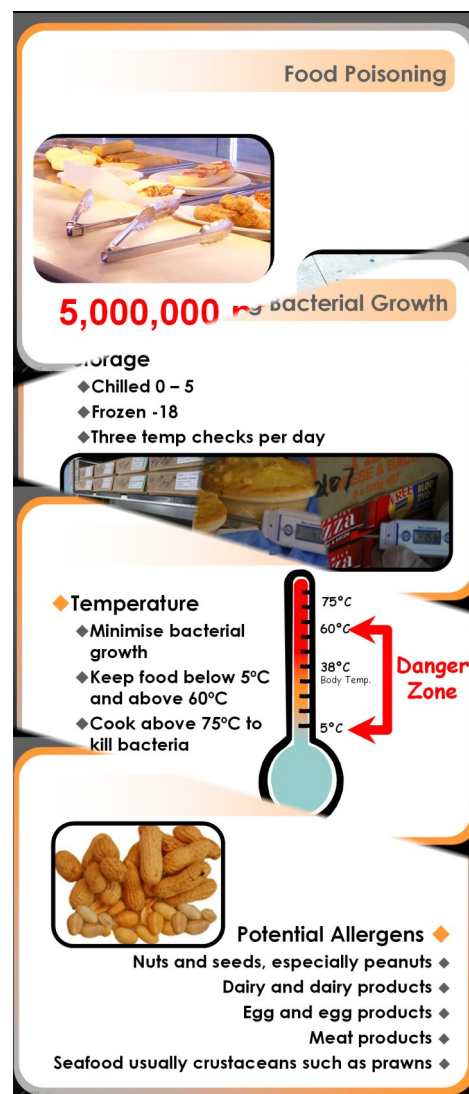
SIRRFSA001A Apply Retail Food Safety Practices

SIRXOHS001A Apply Safe Working Practices

The program is aimed at all frontline retail staff in C-Stores and Service Stations.

e-learning Program fees:

\$165.00 pp GST incl.



Food Poisoning

5,000,000 Bacterial Growth

Storage

- ◆ Chilled 0 – 5
- ◆ Frozen -18
- ◆ Three temp checks per day

Temperature

- ◆ Minimise bacterial growth
- ◆ Keep food below 5°C and above 60°C
- ◆ Cook above 75°C to kill bacteria

Danger Zone

Potential Allergens

- ◆ Nuts and seeds, especially peanuts
- ◆ Dairy and dairy products
- ◆ Egg and egg products
- ◆ Meat products
- ◆ Seafood usually crustaceans such as prawns

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Knowledge

+

Skills

atmp

training & skills development

"tailoring training to meet your needs"