

2019



1+ MILLION ENROLLMENTS

10,000 ORGANIZATIONS

200,000+ USERS



UNLIMITED

- Courses
- Enrollments



CERTIFICATION

Receive certificates for your course completions.



COLLEGE CREDIT

University of the Cumberlands & American Public University. Add your own as elective credits.



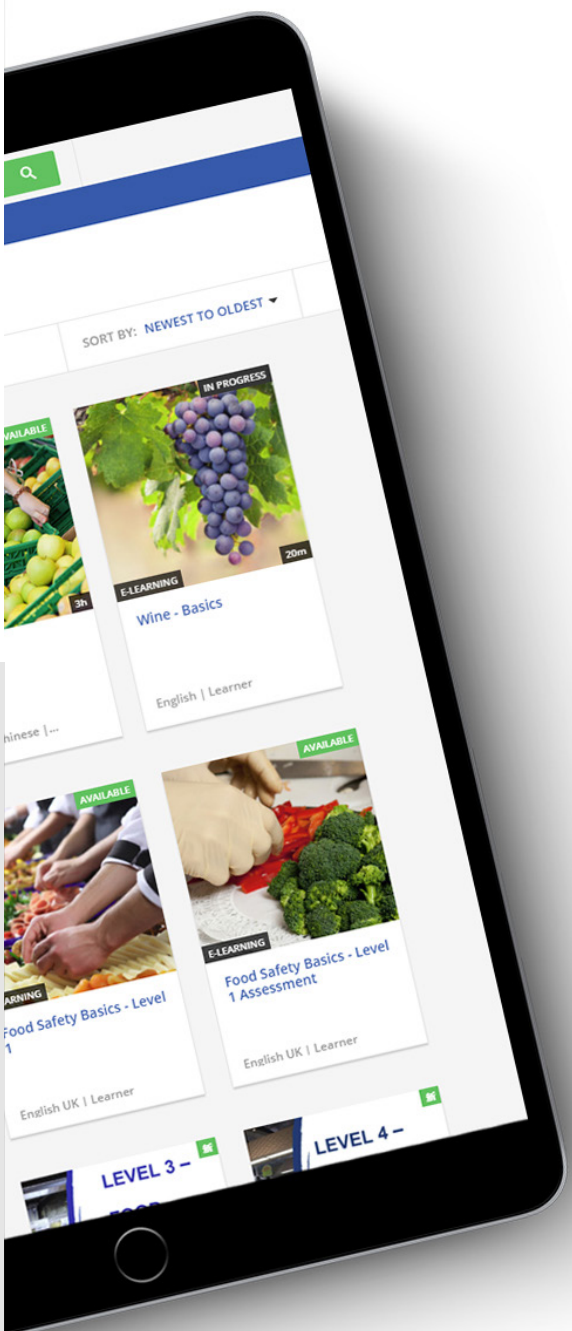
MOBILE LEARNING

Courses are tablet ready.



EXTERNAL TRAINING

Track all your store training online



RETAIL LEARNING COURSE LIBRARY

COST OF THE PROGRAM

The annual fee of \$1,500 USD per store covers unlimited use of courses, including new and updated courses. The cost also covers the entire store staff.

CUSTOMIZATION

Corporate University: \$2,000 initial fee (\$800 annual maintenance)
Administrator Bundle: \$300 annual fee
Course Upload: \$250 each
Custom Work: \$80/hr.
 (Course customization, single sign on, automation, etc.)



LOW COST SFS* CERTIFICATIONS

- Food Handler (\$8)
- Food Manager (\$21)
- Alcohol Server (\$11)

SFS* - State Food Safety

ONLINE TRAINING DEMO

Conducted every Tuesday at 10AM CT

- Live-session with Q&A
- Learn about our online training program
- Explore the system's functionality
- Full access for a week after the demo
- Duration: 1 hour
- You may request an individual demo session

CONTACT US

8745 W. Higgins Rd. Ste. 350, Chicago, IL 60631
Phone: 773-695-2611
Fax: 773-693-9178
Email: info@retaillearning.org

SERVING CORPORATE UNIVERSITIES:



LMS

LEARNING MANAGEMENT SYSTEM

User, course, and report tools

24/7

CLOUD-BASED

Available anytime anywhere

170+

170+ COURSES

Supermarket training designed for the independent retailer

9

9 CATEGORIES

- Essentials
- Getting Started
- Logistics
- Management
- Merchandising
- Operations
- Positions
- Produce
- Safety

LAST UPDATED: 04/24/19

GETTING STARTED 7 COURSES

- **(ES)** Getting Started Administrators - 1hr
- **(ES)** Getting Started Students - 1hr 45m
- Getting Started Certificates - 4m
- Getting Started Curriculum Coordinator - 35m
- Getting Started Learning Plans - 10m
- Getting Started Reports - 1hr 45m
- Getting Started Testing - 4m

WORKPLACE ESSENTIALS 11 COURSES

- **(ES)** Active Shooter Awareness - 8m
- **(ES)** Business Ethics - 1hr
- **(ES)** Customer Service - 1hr
- **(ES)** Customer Service - Selling Solutions - 1hr
- **(ES)** Introduction to Food and Health - 2hrs 15m
- **(ES)** Introduction to Food Retail - 2hrs 30m
- **(ES)** Professionalism - 1hr
- Sexual Harassment (CA) - 2hrs 45m
- **(ES)** Sexual Harassment - Employee - 1hr
- Sexual Harassment - Supervisor - 35m
- **(ES)** Stress Management - 1h 30m

JOB POSITIONS 40 COURSES

- **(ES)** Bagging - 15m
- Bakery - Manager - 2hrs 30m
- **(ES)** Bakery Clerk - 1hr
- **(ES)** Cashier - 3hrs
- Cashier 1 - Job Overviews - 8m
- **(ES)** Cashier - Alcohol Sales Compliance - 1hr 15m
- Cashier - Alcohol Sales Compliance (MT) - 1hr 15m
- **(ES)** Cashier - Produce Identification - 30m
- Cashier - Self Checkout Stations - 5m
- **(ES)** Cashier - Tobacco Sales Compliance - 1hrs 45m
- Cashier - Tobacco Sales Compliance (CA) - 1hrs 45m
- Cashier - Tobacco Sales Compliance (NY) - 2hrs 35m
- **(ES)** Cashier - WIC Administrative Procedures - 1hr
- **(ES)** Cashier - WIC Training - 1hr
- Cashier - WIC Training (MN) - 25m
- Cheese Specialist - 3hrs 30m
- **(ES)** Courtesy Clerk - 2hrs
- Deli - Manager - 3hrs 30m
- Deli Clerk - 2hrs
- Deli Clerk - Product Knowledge - 45m
- Deli Clerk 1 - Food Slicer - 5m
- Deli Clerk 2 - Equipment - 4m
- Deli Clerk 3 - Display Cases - 5m
- Deli Clerk 3 - Prepared Foods - 8m
- Floral Clerk - 2hrs
- Meat Apprentice - 5hrs
- Meat - Beef Basics and Cuts - 30m
- Meat - Beef Nutrition and Health - 25m
- Meat - Raising Beef - 30m
- Meat - The Modern Consumer - 20m
- **(ES)** Meat Wrapper - 3hrs
- **(ES)** Produce Clerk - 1hr
- **(ES)** Produce Clerk - Product Knowledge - 30m
- Receiving - 1hr 45m
- **(ES)** Stocking - Display & Storing - 15m
- **(ES)** Stocking - Equipment - 15m
- **(ES)** Stocking - Process - 15m

Convenience:

- Convenience Store Cashier - 1hr
- Convenience Store Customer Service - 1hr 30m
- **(ES)** Convenience Store Operations - 1hr

FOOD COMPLIANCE 20 COURSES

- **(ES)** Alcohol Server/Seller Training **(SFS) \$** - Varies by State
- Bloodborne Pathogens - 30m
- **(ES)** Food Allergen Training **(SFS) \$** - Varies by State
- **(ES)** Food Handler Compliance **(NRSFP) \$** - Varies by State
- Food Handler Compliance **(SFS) \$** - Varies by State
- **(ES)** Food Safety and Sanitation Basics - 1hr
- Food Safety and Sanitation - NY Certified - 8hrs
- Lockout-Tagout - 15m
- OSHA Hazard Communication Standards - 1hr
- **(ES)** Supplemental Nutrition Assistance Program (SNAP) Training - 25m

Food Safety and Sanitation (Food Safety Manager Training):

- FSS1 – Foodborne Illness Overview - 43m
- FSS2 – The Flow of Food Products - 45m
- FSS3 – Manage Product Time and Temperature - 42m
- FSS4 – Safe Food Preparation - 35m
- FSS5 – Cooked Foods - 35m
- FSS6 – Personal Hygiene and Employee Health - 35m
- FSS7 – Cleaning and Sanitizing - 40m
- FSS8 – Facility Management - 50m
- FSS9 – Pest Control Program - 40m
- FSS10 – Food Safety and Crisis Management Plan - 40m

MERCHANDISING & MARKETING 14 COURSES

- **(ES)** Category Management - 3hrs
- Introduction to Dairy - 1hr
- Multicultural Marketing - 30m
- Non-Alcoholic Beverages Dept. - 2hrs 30m
- Non-Alcoholic Beverages Dept. - Juices - 3hrs
- Non-Alcoholic Beverages Dept. - Soft Drinks - 3hrs 15m
- **(ES)** Organic and Natural Foods - 15m
- **(ES)** Promotions and Merchandising - 3hrs 30m
- Shopping Occasions - 2hrs 15m
- Social Media and Company Case Studies - 30m
- Social Media and the Digital Shopper - 30m
- What is Social Media? - 30m
- **(ES)** Wine - Basics - 20m
- **(ES)** Wine - Selling - 30m

PRODUCE 32 COURSES

- **(ES)** Apples - 1hr
- Avocados - 1hr
- **(ES)** Bananas - 45m
- Beans & Pods - 45m
- Berries - 30m
- Blueberries - 30m
- Cabbages - 30m
- Cherries - 1hr
- Citrus - 1hr 30m
- Cucumbers - 45m

- **(ES)** Grapes - 30m
- Leafy Greens - 1hr
- Lettuce - 30m
- **(ES)** Melons - 45m
- Mushrooms - 1hr
- Nuts - 1hr 15m
- Onions - 45m
- **(ES)** Organic and Natural Foods - 15m
- **(ES)** Pears - 1hr
- Peppers - 1hr 15m
- Potatoes - 45m
- Root Vegetables - 45m
- Squash - 1hr
- Stalks - 45m
- Stone Fruits - 30m
- **(ES)** Strawberries - 30m
- **(ES)** Tomatoes - 30m
- Tropical Fruits - 1hr 15m

Potatoes USA Series:

- Harvesting and Packing - 10m
- Marketing Strategy - 10m
- Nutrition - 6m
- Storage and Handling - 10m
- Varieties - 7m

MANAGEMENT & LEADERSHIP 17 COURSES

Employee Engagement:

- Engagement 1 - What is Employee Engagement? - 10m
- Engagement 2 - How does Employee Engagement Improve Business Results? - 10m
- Engagement 3 - Hiring and Corporate Culture - 12m
- Engagement 4 - Job Resources and Demands - 15m
- Engagement 5 - Getting Started - Building Employee Engagement - 15m

- Emotional Intelligence - 40m
- Hiring and Training - 20m
- Introduction to Supervisory Skills I - 1hr
- Introduction to Supervisory Skills II - 1hr 15m
- Learning Leader Series - Strategies to Improve Retention - 8m
- Learning Leader Series - The Learning Process - 20m
- Learning Leader Series - Training Formats - 15m
- Management Best Practices - 1hr 30m
- Managing People - 2hrs 30m
- Retention and Turnover - 1hr 15m
- The Fresh Imperative - Asia - 2hrs
- The Leadership Challenge - 45m

LOGISTICS 10 COURSES

- Food Logistics I - 1hr
- Food Logistics II - 2hrs

Distribution Center:

- DC Food Policy - 2hrs
- DC Information Technology - 1hr 45m
- DC Inventory Management - 2hrs
- DC Loading and Shipping - 2hrs
- DC Order Selection - 2hrs 30m
- DC Receiving - 1hr 15m
- DC Risk Management - 2hrs
- DC Storage and Replenishment - 2hrs 25m

OPERATIONS 22 COURSES

- GSC Top 5 Grocery Store Energy Savers - 18m
- GSC Top 10 Waste Training - 18m
- Key U.S. Supermarkets - 1hr 30m
- **(ES)** Loss Prevention I - 3hrs 30m
- **(ES)** Loss Prevention II - 2hrs
- Supermarket Finance - 2hrs

Time Management:

- TM1 - Getting Control - 7m
- TM2 - Mastering Management - 11m
- TM3 - Beating Procrastination - 8m
- TM4 - Prioritizing - 9m
- TM5 - Actions for Maximum Productivity - 12m
- TM6 - Adopting a Growth Mindset - 12m

Store Safety:

- Store Safety - Cleanliness and Sanitation - 15m
- **(ES)** Store Safety - Fire Prevention - 10m
- Store Safety - Floor Monitoring - 10m
- Store Safety - Promotions and Committees - 15m
- Store Safety - Reporting and Investigation - 25m
- Store Safety - Severe Weather - 10m

- **(ES)** Store Safety - Articulated Ladders - 25m
- **(ES)** Store Safety - Mobile Ladder Stands and Platforms - 15m
- **(ES)** Store Safety - Single Ladders & Extension Ladders - 20m
- **(ES)** Store Safety - Stepladders - 15m

OTHER CATALOGS

- **Administrator:** This catalog has the courses relevant to the online training administrators.
- **College Credit:** This catalog has the learning plans approved for college credit validation.
- **Practice Test:** The retrieval courses are identified by the RT suffix. These courses have only the tests, no content. They are used to systematically retrieve information from memory.
- **RLI Learning Paths:** These are recommended learning paths for on-boarding, management and supporting roles within grocery retail.
- **Español (Spanish):** This catalog has Spanish mobile ready courses.

ONLINE COURSES (173)

(ES) = Spanish available
\$ = Payment required
TBR = To be released

Yellow Highlight = Compliance Courses*

Check your compliance requirements with your local authorities