



## Essentials 1: Workplace = 9h 8m

### Esenciales 1 - Spanish

• Customer Service - 60m	• <b>Servicio al Cliente:</b> - Fundamentos (60m) - Interacción (60m)
• Professionalism - 60m	• Profesionalismo - 60m
• Business Ethics - 60m	• Ética en los Negocios - 60m
• Sexual Harassment - Employee - 60m	• Acoso Sexual - Empleado - 60m
• Loss Prevention I - 210m	• <b>Prevención de Pérdidas I:</b> - Apropiación Ilegal (30m) - Concepto y Ética (20m) - Asociados y Suplidores (40m) - Transacciones de Pago (30m)
• Stress Management - 90m	• Control del Estrés - 90m
• Active Shooter Awareness - 6m	• Sobreviviendo un tiroteo - 6m

## Essentials 2: Supermarket = 16h 40m

### Esenciales 2 - Spanish

• Introduction to Food Retail - 150m	• Introducción a la Industria de Venta de Alimentos - 150m
• Introduction to Food and Health - 135m	• Introducción a la Alimentación y Salud - 135m
• Category Management - 180m	• Gestión por Categoría - 180m
• Customer Service - Selling Solutions - 60m	• Servicio al Cliente - Soluciones que Venden - 60m
• Food Safety and Sanitation Basics - 60m	• Seguridad Alimentaria e Higiene Básica - 60m
• Key U.S. Supermarkets - 25m	
• Organic and Natural Foods - 15m	• Alimentos Orgánicos y Naturales - 15m
• Receiving - 105m	
• Store Safety - Cleanliness and Sanitation - 15m	• Seguridad en la Tienda - Limpieza y Saneamiento - 15m
• Store Safety - Fire Prevention - 10m	• Seguridad en la Tienda - Prevención de Incendios - 10m
• Store Safety - Floor Monitoring - 10m	• Seguridad en la Tienda - Monitoreo del Piso - 10m
• Store Safety - Reporting and Investigation - 25m	
• Store Safety - Severe Weather - 10m	• Seguridad en la Tienda - Condiciones Climáticas Severas - 10m
• Stocking - Process - 15m	• Reabastecimiento - El Proceso - 15m
• Stocking - Equipment - 15m	• Reabastecimiento - El Equipo - 15m
• Stocking - Displaying and Storing - 15m	• Reabastecimiento - Exhibición y Almacenamiento - 15m
• Store Safety - Lockout-Tagout - 15m	
• Store Safety - Articulated Ladders - 25m	• Seguridad en la tienda - Escaleras Articuladas - 25m
• Store Safety - Mobile Ladder Stands and Platforms - 15m	• Seguridad en la tienda - Escaleras Móviles - 15m
• Store Safety - Single Ladders & Extension Ladders - 22m	• Seguridad en la tienda - Escaleras Simples y Escaleras de Extensión - 22m
• Store Safety - Stepladders - 15m	• Seguridad en la tienda - Escalera de Tijera - 15m



# COMPLIANCE COURSES

## Safety

## Seguridad - Spanish

• Bloodborne Pathogens - 30m	• <i>WIP</i>
• Food Allergen Training (SFS) - 120m \$ <b>Varies by state</b>	• Entrenamiento sobre Alérgenos Alimenticios (Certificación de SFS) - 120m
• Food Handler Compliance (SFS) - 120m \$ <b>Varies by state</b>	• Tarjeta de Manipulador de Alimentos (Certificación SFS) - 120m
• Food Handler Compliance (NRFSP) - 120m \$ <b>Varies by state</b>	• Manipulador de Alimentos (Certificación NRFSP) - 120m
• Food Safety and Sanitation Basics - 60m	• Seguridad Alimentaria e Higiene Básica - 480m
• Food Safety and Sanitation (New York Certified) - 480m	
<b>• Food Safety Manager Curriculum - 8h 5m :</b> - FSS1 - Foodborne Illness Overview - 43m    - FSS6 - Personal Hygiene and Employee Health - 35m - FSS2 - The Flow of Food Products - 45m    - FSS7 - Cleaning and Sanitizing - 40m - FSS3 - Manage Product Time & Temperature - 42m    - FSS8 - Facility Management - 50m - FSS4 - Safe Food Preparation - 35m    - FSS9 - Pest Control Program - 40m - FSS5 - Cooked Foods - 35m    - FSS10 - Food Safety and Crisis Management Plan - 40m	• <i>WIP</i>
• Ransomware 1 - What is Ransomware? - 7m	
• Ransomware 2 - Examples of Ransomware - 13m	
• Ransomware 3 - What Can Retailers Do? - 7m	

## Alcohol/Tobacco

## Alcohol/Tabaco - Spanish

• Alcohol Sales - 180m	• Venta de Bebidas Alcohólicas - 180m
• Alcohol Sales (Montana Certified) - 180m	
• Alcohol Server/Seller Training (SFS) - 120m \$ <b>Varies by state</b>	• Entrenamiento de Servidor de Alcohol (Certificación de SFS) - 120m
• Tobacco Sales - 105m	• Venta de Tabaco - 105m
• Tobacco Sales - California - 105m	
• Tobacco Sales (New York Certified) - 155m	

## Sexual Harassment

## Acoso Sexual - Spanish

• Sexual Harassment - Employee - 60m	• Acoso Sexual - Empleados - 60m
• Sexual Harassment - Supervisors - 45m	• Acoso Sexual - Supervisores - 45m
• Sexual Harassment - Employees - California - 60m	• Acoso Sexual - Empleados - California - 60m
• Sexual Harassment - Supervisors - California - 165m	• Acoso Sexual - Supervisores - California - 165m
• Sexual Harassment - Employees - New York - 60m	• Acoso Sexual - Empleados - Nueva York - 60m
• Sexual Harassment - Supervisors - New York - 35m	• Acoso Sexual - Supervisores - Nueva York - 35m
• Sexual Harassment - Connecticut - 120m	• Acoso Sexual - Connecticut - 120m

## Other/Free

## Otros/Gratis - Spanish

• Cashier - WIC Training - 60m	• Cajero - WIC Básico - 60m
• Cashier - WIC Training Administrative Procedures - 60m	• Cajero - WIC Procedimientos Administrativos - 60m
• OSHA Hazard Communication Standards - 60m	• <i>WIP</i>
• SNAP Program Compliance Training - 25m	• Programa Snap - 25m



# GROCERY TRACKS

## Bakery = 5h 19m

## Panadería - Spanish

• Bakery Clerk - 60m	• Empleado de Panadería - 60m
• Bakery Clerk 1 - Equipment - 10m	• Panadería 1 - Equipos - 10m
• Bakery Clerk 2 - Maintenance - 10m	• Panadería 2 - Mantenimiento - 10m
• Bakery Clerk 3 - Science - 10m	• Panadería 3 - Ciencia - 10m
• Bakery Clerk 4 - Product Knowledge - 20m	• WIP
• Bakery Clerk 5 - Merchandising - 20m	• Panadería 5 - Merchandising - 20m
• Bakery - Manager - 150m	

## Deli = 12h 38m

## Deli - Spanish

• Assistant Deli Manager - 210m	• Asistente del Gerente del Deli - 210m
• Cheese Specialist - 210m	
• Deli Clerk - Product Knowledge - 45m	
• Deli Clerk 1 - Food Slicer - 5m	• Deli 1 - Rebanadora - 5m
• Deli Clerk 2 - Equipment - 4m	• Deli 2 - Equipos - 4m
• Deli Clerk 3 - Display Cases - 5m	• Deli 3 - Exhibidores (Vitrinas) - 5m
• Deli Clerk 4 - Prepared Foods - 8m	• Deli 4 - Alimentos Preparados - 8m
• Deli Clerk 5 - Product Display and Storage - 5m	• Deli 5 - Exhibición del Producto y Almacenamiento - 5m
• Deli Clerk 6 - Opening Procedures - 8m	• Deli 6 - Procedimientos para Abrir - 8m
• Deli Clerk 7 - Day Procedures - 15m	• Deli 7 - Operaciones Diarias - 15m
• Deli Clerk 8 - Closing Procedures - 15m	• Deli 8 - Procedimientos de Cierre - 15m
• Deli Clerk 9 - Food Service - 15m	• Deli 9 - Servicio de Alimentos - 15m

## Front End = 10h 7m

## Área de cajas - Spanish

• Bagging - 30m	• Empacado - El Procedimiento - 30m
• Cashier - 180m	• Cajero - 180m
• Cashier 1 - Job Overviews - 8m	
• Cashier 2 - Shift Procedures - 14m	
• Cashier 3 - Process Payment: Cash & Check - 21m	
• Cashier - Alcohol Sales Compliance - 75m	• Venta de Bebidas Alcohólicas - 60m
• Cashier - Produce Identification - 30m	• Cajero - Identificación de Frutas y Vegetales - 30m
• Cashier - Tobacco Sales Compliance - 60m	• Venta de Tabaco - 105m
• Cashier - Self Checkout - 5m	
• Cashier - WIC Training - 60m	• Cajero - WIC Básico - 60m
• Cashier - WIC Administrative Procedures - 60m	• Cajero - WIC Procedimientos Administrativos - 60m
• Courtesy Clerk - 30m	• Empacador (Bagger) - 30m
• SNAP Program Compliance Training - 25m	• Programa Snap - 25m

## Produce = 24h 22m

## Frutas y Vegetales - Spanish

• Produce Clerk - 30m	• Empleado de Frutas y Vegetales - 60m
• Produce Clerk - Product Knowledge - 30m	• Frutas y Vegetales: - Conocimiento de Frutas (45m) - Conocimiento de Vegetales (45m)
• Floral Clerk - 120m	• Empleado de Florería - 120m
• Apples - 60m	• Manzanas - 60m
• Avocados - 60m	• <i>WIP</i>
• Bananas - 45m	• Plátanos - 45m
• Beans and Pods - 45m	
• Berries - 30m	
• Blueberries - 30m	
• Cabbages - 30m	
• Cherries - 60m	
• Citrus - 90m	
• Cucumbers - 45m	
• Grapes - 30m	• Uvas - 30m
• Leafy Greens - 60m	
• Lettuce - 30m	• <i>WIP</i>
• Melons - 45m	• Melones - 45m
• Mushrooms - 60m	
• Nuts - 75m	
• Onions - 45m	
• Pears - 60m	• Peras - 60m
• Peppers - 75m	
• Potatoes - 45m	• <i>WIP</i>
• Potatoes - Varieties - 7m	
• Potatoes - Harvesting and Packing - 10m	
• Potatoes - Marketing Strategy - 10m	
• Potatoes - Nutrition - 6m	
• Potatoes - Storage and Handling - 10m	
• Potatoes - Varieties - 7m	
• Root Vegetables - 45m	
• Squash - 60m	
• Stalks - 45m	
• Stone Fruits - 30m	
• Strawberries - 30m	• Fresas - 30m

• Tomatoes - 30m

• Tomates - 30m

• Tropical Fruits - 75m

## Meat = 9h 22m

## Carnes - Spanish

• Meat Wrapper - 180m	• Empacador de Carne - 180m
• Meat Apprentice - 300m	
• Meat - Beef Basics and Cuts - 24m	
• Meat - Beef Nutrition and Health - 17m	
• Meat - The Modern Beef Consumer - 12m	
• Meat - Raising Beef - 20m	

## Wine = 50m

## Vino - Spanish

• Wine - Basics - 20m	Vino - Conceptos Básicos - 20m
• Wine - Selling - 30m	Vino - Mercadeo y Ventas - 30m



# FOOD MANAGER CERTIFICATION TRAINING

8h 5m

Spanish

• FSS1 - Foodborne Illness Overview - 30m	• <i>WIP</i>
• FSS2 - The Flow of Food Products - 35m	• <i>WIP</i>
• FSS3 - Manage Product Time and Temperature - 23m	• <i>WIP</i>
• FSS4 - Safe Food Preparation - 25m	• <i>WIP</i>
• FSS5 - Cooked Foods - 25m	• <i>WIP</i>
• FSS6 - Personal Hygiene and Employee Health - 25m	• <i>WIP</i>
• FSS7 - Cleaning and Sanitizing - 30m	• <i>WIP</i>
• FSS8 - Facility Management - 40m	• <i>WIP</i>
• FSS9 - Pest Control Program - 30m	• <i>WIP</i>
• FSS10 - Food Safety and Crisis Management Plans - 30m	• <i>WIP</i>



# LOGISTICS

18h

Spanish

• Food Logistics I - 60m	
• Food Logistics II - 120m	
• DC Food Policy - 120m	
• DC Information Technology - 105m	
• DC Inventory Management - 120m	
• DC Loading and Shipping - 120m	
• DC Order Selection - 150m	
• DC Receiving - 75m	
• DC Risk Management - 120m	
• DC Storage and Replenishment - 145m	



# TIME MANAGEMENT

1h

Spanish

• Time Management - Getting Control - 7m	
• Time Management - Mastering Time Mgt - 11m	
• Time Management - Beating Procrastination - 8m	
• Time Management - Prioritizing - 9m	
• Time Management - Actions for Max. Productivity - 12m	
• Time Management - Adopting a Growth Mindset - 7m	



# MANAGEMENT

21h 51m

LEADERSHIP AND MANAGEMENT

Administración y Liderazgo - Spanish

• Emotional Intelligence - 40m

• WIP

• The Leadership Challenge - 45m

## PEOPLE MANAGEMENT

Administración de Personal - Spanish

• Managing People - 150m

• Administración de Personal - 150m

• Retention and Turnover - 75m

• Retención y Pérdida de Empleados - 75m

• Hiring and Training - 20m

• Sexual Harassment - Supervisors - 35m

• Acoso Sexual - Supervisores - 35m

• Introduction to Supervisory Skills I - 60m

• Introduction to Supervisory Skills II - 75m

• Engagement 1 - What is Employee Engagement? - 4m

• Engagement 2 - How does IT Improve Business Results? - 6m

• Engagement 3 - Hiring and Corporate Culture - 8m

• Engagement 4 - Job Resources and Demands - 11m

• Engagement 5 - Building Employee Engagement - 8m

• Learning Leader Series - Strategies to Improve Retention - 15m

• Learning Leader Series - The Learning Process - 20m

• Learning Leader Series - Training Formats - 12m

• Líder de Aprendizaje - Formatos de Capacitación - 12m

## OPERATIONS

Operaciones - Spanish

• Loss Prevention II - 120m

• Prevención de Pérdidas II - 120m

• Supermarket Finance - 120m

• Finanzas de Supermercado - 120m

• Store Safety - Fire Prevention - 10m

• Seguridad en la Tienda - Prevención de Incendios - 10m

• Store Safety - Promotions and Committees - 15m

• Store Safety - Reporting and Investigation - 25m



# MARKETING

8h 5m

Spanish

• Shopping Occasions - 135m

• Ocasiones de Compra - 135m

• Multicultural Marketing - 30m

• What is Social Media? - 30m

• Social Media and Company Case Studies - 30m

• Social Media and the Digital Shopper - 30m

• Promotions and Merchandising - 210m

• Promociones y Mercadeo - 210m



## 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.
- **Free Retail Training:** This catalog has 9 free courses available to the general public.



## 2020: UPGRADE YOUR TOOLKIT!

### Make Your Program More Robust, Consistent and Easy to Manage

- **Learning Plans** – create custom curriculums for your teams
- **Course Imports** – courses with your own training materials (videos, ppt, etc.)
- **Course Customizations** – change our courses to meet your needs
- **Custom Catalog** – reorganize and tailor the courses to make your own.
- **Custom Homepage** – redefine the student’s navigation, set priorities.
- **Corporate University** – brand the system to with your logo and URL
- **Classroom Management** – manage your classroom training from the LMS
- **Automated Enrollments** – have the system automatically enroll students in courses based on their job position.
- **HRIS Integrations** – import new users, update current users, deactivate them, all with an automated daily import from your HRIS.
- **Single Sign-On** – give students direct access to the training from your intranet, without having to login.
- **Coach & Share** – use channels to create conversational forums for user groups, share information, materials, ask expert advice and crowd-source.



## CERTIFICATIONS

### Food Retail Essentials

GS Essentials 1,2, 3 \$200/40h 38m

### Food Retail Associate Certification

Essentials 1, 2, 3 + All Department Tracks = \$400/85h 40m

### Food Retail Manager Certification

Manager, Time Management and Food Safety Manager Series = \$175 / 29h 56m

### All Courses Access

All Courses = \$600

### Pay per Certification

Available to individuals through Grocery Start



# NOTES



## PRIVATE CORPORATE UNIVERSITIES

