



Distribution Course Catalog

Cover your training needs for workplace safety, food safety, HR, maintenance, leadership, and more.



All courses are developed by industry leaders and subject matter experts.



Flexible delivery via interactive group training and/or individual eLearning on-site or remote.



Easily modify Alchemy courses or create your own courses from scratch.

Warehouse

(English, Spanish, and Canadian French)

- Aerial Lifts and Scissor Lifts: Operator Safety
- Conveyor Safety (Distribution)
- Facility Defense (Distribution)
- Food Defense Basics for Drivers
- Food Safety for Selectors: Overview
- Good Warehousing Practices
- Hand Pallet Trucks: Operator Safety
- Hand Trucks and Dollies: Operator Safety
- High Lift Trucks: Operator Safety
- Lift Truck Battery Charging Safety
- Lift Trucks: Operator Safety
- Loading Food Safety SOPs: Overview
- Loading Food Safety SOPs: Pre-load Temperature Checks
- Loss Prevention (Distribution)
- Maintaining the Cold Chain
- Material Handling (Distribution)
- Pallet Trucks: Operator Safety
- Personal Hygiene (Distribution)
- Pest Control (Distribution)
- Racking Safety
- Receiving Food Safety SOPs: Shelf Stable
- Receiving Food Safety SOPs: Temperature Control
- Sanitary Transport: Load Security
- Sanitation: Distribution Environments
- Slips, Trips, and Falls (Distribution)
- Utility Knives and Boxcutters: Basics

Workplace Safety

(English, Spanish, & Canadian French)

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Ammonia Awareness: REFRESHER
- Arc Flash Awareness
- Asbestos Awareness
- Asbestos Awareness: REFRESHER
- Avian Influenza (Bird Flu): Overview
- Back Injury Prevention
- Back Injury Prevention: REFRESHER
- Basic First Aid
- Bloodborne Pathogens
- Bloodborne Pathogens: REFRESHER
- Chemical Safety: Introduction
- Cold Stress
- Combustible Dust
- Compressed Gas Cylinders
- Confined Spaces: Basics
- Confined Spaces: REFRESHER - Basics
- Confined Spaces: for Attendants
- Confined Spaces Advanced: Entrant (Parts 1 & 2)
- Conveyor Safety
- Electrical Safety
- Electrical Safety: REFRESHER
- Emergency Preparedness
- Ergonomics
- Ergonomics: REFRESHER
- Face Masks
- Fall Protection
- Fire Extinguishers: Introduction
- Fire Extinguishers: REFRESHER - Introduction
- Fire Prevention and Protection
- Fire Prevention and Protection: REFRESHER
- First Aid Basics: Bleeding and Shock
- First Aid Basics: Burns
- First Aid Basics: Major Illness and Health Issues
- First Aid Basics: Sudden Injuries to the Body
- First Aid Basics: Sudden Injuries to the Face and Head
- GHS: Introduction

Workplace Safety (Continued)

(English, Spanish, & Canadian French)

- GHS: Standard Labels
- GHS: REFRESHER - Standard Labels
- GHS: Pictograms and Hazards
- GHS: REFRESHER - Pictograms and Hazards
- GHS: Safety Data Sheets
- GHS: REFRESHER - Safety Data Sheets
- Grain Handling Safety: Overview
- Hand and Power Tools
- Hearing Protection
- Hearing Protection: REFRESHER
- Heat Stress: Prevention
- Heat Stress: Response
- Heat Stress: REFRESHER - Response
- Hoists and Slings
- Hot Work
- Knife Safety Basics (Product Knives)
- Ladder Safety
- Lift Trucks Advanced: Basic Operations
- Lift Trucks Advanced: Load Handling and Stability
- Lift Trucks Advanced: Pre-operation Inspections
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness: REFRESHER
- Lockout / Tagout Procedures
- Lockout / Tagout Procedures: REFRESHER
- Lockout / Tagout for Authorized (Parts 1, 2, and 3)
- Machine Guarding
- Machine Guarding: REFRESHER
- Office Ergonomics
- Office Safety
- Personal Protective Equipment (PPE)
- Personal Protective Equipment (PPE): REFRESHER
- Respirators: Introduction
- Slips, Trips, and Falls
- Slips, Trips, and Falls: REFRESHER
- X-ray and Radiation Safety

Food Safety

(English, Spanish, & Canadian French)

- Air Hose Safety
- E. coli: Controlling it in Food Manufacturing
- Egg Safety: Handling and Transportation
- Food Allergens: Introduction
- Food Allergens: REFRESHER - Introduction
- Food Allergens: Proper Handling
- Food Allergens: REFRESHER - Proper Handling
- Food Fraud: Introduction
- Food Safety Matters
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRCGS
- Food Safety Standards: Introduction and FSSC 22000
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: REFRESHER - Prevention
- Pest Control: Effective Practices
- Pest Control: REFRESHER - Effective Practices
- Preventing Food Contamination
- Preventing Food Contamination: REFRESHER
- Preventive Controls: Overview
- Record Keeping: Effective Practices
- Record Keeping: REFRESHER – Effective Practices
- Sanitation Theory: Overview
- Visitor Procedures
- Waste Management Procedures and Proper Disposal
- Water Hose Safety

Quality

(English, Spanish, & Canadian French)

- Food for Feed
- Food Labels
- Gluten Free Manufacturing: Introduction
- Halal Manufacturing: Introduction
- Kosher Manufacturing: Introduction
- Label Claims
- Organic Manufacturing: Introduction
- Statistical Process Control: Overview
- Traceability: Introduction

Human Resources

(English, Spanish, & Canadian French)

- Active Shooter Readiness
- Americans with Disabilities Act¹
- Anger Management
- Appropriate Behavior in the Workplace
- Bullying
- COVID-19 Overview
- Cybersecurity: Overview
- Diversity & Inclusion
- Ethical Trading Initiative (ETI): Introduction
- Ethics: Overview
- Family and Medical Leave Act¹
- Financial Literacy: Credit & Debt
- Financial Literacy: Money Management
- Goals and Time Management
- Health Screening¹
- Housing: Basics
- How Diseases Spread¹
- Human Trafficking: Overview
- Mental Wellness
- Mpox Overview
- Office Etiquette
- Overcoming Bias
- Physical and Mental Health and Well-being¹
- Physical Wellness
- Pregnant Workers Fairness Act¹
- Preventing Illness at Work and at Home¹
- Proper Workplace Conduct
- Racism in the Workplace: Recognition and Response
- Sexual Harassment
- Social Skills in the Workplace
- Substance Abuse Awareness
- Transportation: Basics
- Workplace Etiquette
- Workplace Harassment and Discrimination
- Workplace Violence

¹: English & Spanish only

Maintenance

(English, Spanish, & Canadian French)

- Bearings, Belts, and Conveyors: An Introduction to Maintenance
- Electrical Systems: An Introduction to Maintenance
- Fasteners: General Application and Removal
- Hand and Power Tools, Overview and Care
- HVAC Systems: An Introduction to Maintenance
- Hydraulic Systems: An Introduction to Maintenance
- Maintenance: Everyone's Responsibility
- Motors and Pumps: An Introduction to Maintenance
- Organization During Maintenance: Overview
- Plumbing Systems: An Introduction to Maintenance
- Pneumatic Systems: An Introduction to Maintenance
- Product Safety During Maintenance: Overview

Lean Manufacturing

(English, Spanish, & Canadian French)

For Frontline Workers

- 5S: Overview
- Lean: Introduction
- Lean: Waste Types
- Lean: Data Integrity
- Lean: Identifying Solutions

For Leaders

- ABCs of Lean
- Categories of Waste
- Documenting Activities — Value Stream Mapping, Workflow Diagrams
- Examining Data — Spreadsheets, Pareto Charts, Five Whys
- Identifying Solutions — Brainstorming, Fishbone Diagrams
- Identifying Solutions — Kaizen, PDCA
- Implementing Solutions — Kanban, Performance Management Boards
- Implementing Solutions — Line Balancing, Takt Time, Pull Systems, Changeovers
- Implementing Solutions — Workplace Organization
- Verifying Solutions — Standardization, Audits
- The Alchemy of Lean Final Exam

Supervisor Development

(English & Spanish with some also in Canadian French)

- Being a Successful Supervisor
- Communicating Effectively in the Workplace
- Communication and Trust
- Crisis Management Skills for Leaders
- Deep Cleaning Procedures for Leaders
- Emergency Preparedness: Active Shooter Readiness Planning
- Emergency Preparedness: Infectious Disease Plan Development
- Ethics in Leadership
- Infectious Disease Management Program for Leaders
- Infectious Disease Prevention: Best Practices for Leaders
- Infectious Disease Response: Best Practices for Leaders
- Motivation, Discipline, and Goals
- Patience, Consistency, and Getting the Job Done
- Personal Liability for Leaders
- Reasonable Suspicion
- Solving Problems at Work

Operations

(English, Spanish, & Canadian French)

- Change Management for Employees: Introduction
- Root Cause Analysis: Introduction

Sustainability

(English & Spanish)

- Energy Conservation
- Environmental Management System: Overview
- Environmental Responsibility: Introduction
- Everyday Sustainability
- Hazardous Waste Awareness
- Pollution: Air, Water, Noise
- Process Waste Prevention
- Recycling Basics
- Spill Prevention
- Stormwater Runoff
- Waste Reduction
- Water Conservation

Transportation: Supervisors

 Premium Library (English)

These eLearning courses meet Federal Motor Carrier Safety Act (FMCSA) legal requirements for supervisors of CDL drivers.

- Reasonable Suspicion: Alcohol
- Reasonable Suspicion: Drugs

Transportation: Drivers

 Premium Library (English; dozens of courses also include Spanish subtitles)

150+ eLearning courses to help you meet DOT and FMCSA training requirements. Courses cover driver safety, defensive driving, warehouse safety, and more for heavy trucks, box trucks, cars, and light duty trucks.

- Accident Procedures
- Air Brakes²
- Ammonia Awareness
- Automobiles - Avoiding Fixed Objects
- Automobiles - Defensive Driving²
- Avoiding Fixed Objects
- Avoiding Fixed Objects - Medium Duty Truck
- Avoiding Roadside Collisions
- Back Injury Prevention
- Backing and Docking - Medium Duty Truck²
- Backing and Docking Enhanced²
- Basic Vehicle Controls
- Bloodborne Pathogens
- Box Cutting
- CARB
- CDL Basics
- COVID-19 What Drivers Need to Know
- CSA Overview
- Cargo Handling
- Cargo Securement²
- Communication - Medium Duty Truck
- Communication Enhanced
- Confined Space
- Coupling Uncoupling²
- Customs Security Awareness
- DVIR Pre Post Trip Inspections
- Defensive Driving - Medium Duty Truck²
- Defensive Driving Enhanced²
- Driver Disqualifications²
- Driver Distractions
- Driver Distractions - Medium Duty Truck
- Driver Qualifications
- Driver Wellness
- Drug and Alcohol Awareness
- Drug and Alcohol Clearinghouse - What Drivers Need to Know²
- Emergency Maneuvers
- Emergency Response Plans
- Environment
- Fatigue Management
- Fatigue Management - A Guide for Families
- Fifth Wheel
- Fire Prevention
- Flatbed Safety
- Forklift Fundamentals
- Forklift Operations
- Forklift Propane and Battery Replacement
- Fuel Island Procedures
- Fuel Management
- Hand Truck Safety
- Hazard Awareness
- Hazard Awareness - Medium Duty Truck
- Hazmat Communication Rules
- Hazmat Driving and Parking Rules
- Hazmat Loading and Placarding

 Premium Libraries can be added to your Alchemy course library for an additional charge.

²: These courses are available in both eLearning and group-based classroom training with Alchemy Player. Remaining courses are eLearning only.

Transportation: Drivers (Continued)

 **Premium Library** *(English; dozens of courses also include Spanish subtitles)*

- Hazmat on the Road
- Hazmat Security Awareness
- Heat Illness
- Hours of Service
- Hours of Service - No Sleeper²
- Hours of Service Updated Provisions - 2020
- IBT - Avoiding Fixed Objects
- IBT - Backing and Docking
- IBT - Basic Vehicle Controls
- IBT - Defensive Driving
- IBT - Driver Distractions
- IBT - Fatigue Management
- IBT - Hours of Service
- IBT - Intersections
- IBT - Left Turns
- IBT - Pre-Trip Inspection
- IBT - Rear End Collision Avoidance
- IBT - Right Turns
- IBT - Space Management
- IBT - Speed Management
- IBT - Winter Driving
- Identification and Diagnosis of Malfunctions
- Intermodal Equipment Inspections
- Introduction to Electronic Logging Devices
- Ladder Safety (Transportation)
- Lane Changes and Intersections²
- Lift Gate Safety
- Lockout Tagout
- Log Books²
- Longer Combination Vehicles
- Mounting and Dismounting
- Night Driving²
- Night Driving - Medium Duty Truck
- Pallet Jacks
- Parking Lots
- Personal Protective Equipment
- Pre-Trip Inspection Without Exercises
- Pre-Trip Inspections Enhanced²
- Preventative Maintenance
- PRO-DEFENSE - MDT - An Approach to Safe Driving
- PRO-DEFENSE - MDT - Distractions
- PRO-DEFENSE - MDT - Effective Communication
- PRO-DEFENSE - MDT - Essential Planning
- PRO-DEFENSE - MDT - Evaluating Space
- PRO-DEFENSE - MDT - Fatigue Management
- PRO-DEFENSE - MDT - Navigating Hazards
- PRO-DEFENSE - MDT - Speed Management
- PRO-DEFENSE An Approach to Safe Driving
- PRO-DEFENSE Distractions
- PRO-DEFENSE Effective Communication
- PRO-DEFENSE Essential Planning
- PRO-DEFENSE Evaluating Space
- PRO-DEFENSE Fatigue Management
- PRO-DEFENSE Navigating Hazards
- PRO-DEFENSE Speed Management
- Railroad Safety
- Rear End Collision Avoidance
- Rear End Collision Avoidance - Medium Duty Truck
- Road Rage²
- Roadside Inspections
- Rollover Prevention
- Safe Lifting
- Safe Lifting Driver
- Safe Operation of Manual Pallet Jacks
- Safe Operation of Trailer Doors
- Safely Raising and Lowering Landing Gear
- Sanitary Transportation Act - What Drivers Need to Know
- Seat Belts²
- Seat Belts - Medium Duty Truck
- Security Awareness
- Skid Control
- Sleep Apnea

 Premium Libraries can be added to your Alchemy course library for an additional charge.

²: These courses are available in both eLearning and group-based classroom training with Alchemy Player. Remaining courses are eLearning only.

Transportation: Drivers (Continued)

 **Premium Library** *(English; dozens of courses also include Spanish subtitles)*

- Slips, Trips and Falls
- Space Management - Medium Duty Truck²
- Space Management Enhanced²
- Space Management Workshop
- Speed Management - Medium Duty Truck
- Speed Management Enhanced
- Spill Response
- Summer and Mountain Driving
- Tanker Pre-Trip²
- Tanker Rollovers
- Terminal Trucks
- Tire Chains - HDT MDT
- Trailer Loading/Unloading Procedures
- Transporting Lithium Batteries
- Trip Planning
- Truckers Against Trafficking
- Urban Driving - HDT
- Urban Driving - MDT
- Visual Search
- Visual Search - Medium Duty Truck
- Whistle Blower Protection
- Winter Driving²
- Winter Driving - Medium Duty Truck
- Winter Driving - No Chains²
- Workplace Awareness
- Yard Driving Skills²

The Alchemy of Leadership

 **Premium Library** *(English, Spanish, & Canadian French)*

This eLearning library teaches new and emerging supervisors the soft skills they need to manage people effectively and be successful leaders. The topics below have two courses each to introduce and reinforce these leadership essentials.

Communication

- Active Listening
- Communication Basics
- Difficult Conversations
- Good Impressions
- Providing Constructive Feedback
- Receiving Feedback

Performance Management

- Anger Management
- Conducting an Interview
- Dealing with Challenging Behaviors
- Disciplinary Action
- Giving a Performance Evaluation
- Handling Employee Complaints

Leadership

- Behaving Like a Leader
- Building Trust
- Engaging Employees
- Follow Up and Follow Through
- Managing Change
- Valuing Differences

Teamwork

- How to Delegate
- Motivating Yourself and Others
- Teamwork

 *Premium Libraries can be added to your Alchemy course library for an additional charge.*

2: These courses are available in both eLearning and group-based classroom training with Alchemy Player. Remaining courses are eLearning only.

State-mandated Workplace Harassment Training

 Premium Library (English & Spanish)

The standard Alchemy course library includes valuable training courses on harassment, diversity, inclusion, and more. But certain states and cities have additional regulations governing the training requirements for workplace harassment. This premium library covers those mandated legal requirements that apply in the following states and cities:

- California
- Connecticut
- Delaware
- Illinois
- New York
- City of Chicago

Suicide Prevention: Question, Persuade, Refer

 Premium Library (English)

This eLearning course can save lives by ensuring everyone can recognize signs of suicidal behavior and what to do. Alchemy is donating proceeds to QPR Institute to support their life-saving mission.

- Suicide Prevention: Question, Persuade, Refer

Microsoft & Business Skills

 Premium Library (English)

Use this eLearning library to provide professional development opportunities to your employees. Most of the 350+ English courses come with subtitles in 25+ languages. Below are the software and topics covered.

- Microsoft/Office 365
- Microsoft Excel
- Microsoft Word
- Microsoft PowerPoint
- Microsoft Outlook
- Other Microsoft Applications
- Non-Microsoft Applications
- Business Skills
- Communication Skills
- Safety & Compliance
- AI & Copilot

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Food Safety Professional

 Premium Library (English)

14.5 hours of advanced eLearning courses for professionals who administer, participate, or contribute to food safety programs.

- Environmental Monitoring Program
- Risk Assessment
- Verification & Validation

FDA Training

 Premium Library (English)

Developed by International Food Protection Institute (IFPTI) for the FDA. These are the exact same courses FDA uses to train their investigators. This 19-course library can provide supervisors/managers clarity on regulatory requirements and the focus of FDA inspections.

- Allergens
- Biological Hazards
- Biosecurity
- Environmental Hazards
- HACCP
- Imports
- Inspections, Compliance, & Enforcement
- Integrated Food Safety System
- Investigation Principles
- Labeling
- Laws, Regulations, Policies, & Procedures
- Personal Safety
- Preventive Controls
- Public Health Principles
- Recalls
- Sampling
- Sanitation Practices
- Traceability
- Transportation

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Brazilian Portuguese

Premium Library

These courses covering workplace safety, food safety, quality, and sustainability have been accurately translated into Brazilian Portuguese. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Contamination, Adulteration, and Tampering: Introduction
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: Proper Handling
- Food Allergens: REFRESHER – Introduction
- Food Allergens: REFRESHER – Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRCGS
- Food Safety Standards: Introduction and FSSC 22000
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Employee Role
- Foreign Material Exclusion: Overview
- FSMA: Introduction
- HACCP: Overview
- HACCP: REFRESHER – Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER – Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER - Basics
- Pest Control: Effective Practices
- Pest Control: REFRESHER – Effective Practices
- Preventive Controls: Overview
- Record Keeping: Effective Practices
- Record Keeping: REFRESHER – Effective Practices
- Sanitation Theory: Overview
- Waste Management: Procedures and Proper Disposal
- Water Hose Safety

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Brazilian Portuguese (Continued)

 Premium Library

Workplace Safety

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Asbestos Awareness
- Bloodborne Pathogens
- Bloodborne Pathogens: REFRESHER
- Chemical Safety: Introduction
- Cold Stress
- Combustible Dust
- Confined Spaces: Basics
- Electrical Safety
- Emergency Preparedness
- Fall Protection
- Fire Prevention and Protection
- GHS: Safety Data Sheets
- Hand and Power Tools
- Hearing Protection
- Hearing Protection: REFRESHER
- Hot Work
- Knife Safety Basics (Product Knives)
- Ladder Safety
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures: REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Personal Protective Equipment (PPE): REFRESHER
- Slips, Trips, and Falls
- Slips, Trips, and Falls: REFRESHER

Sustainability

- Energy Conservation
- Environmental Responsibility: Overview
- Environmental Management System: Overview
- Pollution: Air, Water, Noise
- Process Waste Prevention
- Recycling Basics
- Spill Prevention
- Stormwater Runoff
- Waste Reduction
- Water Conservation

Quality

- Food for Feed
- Food Labels
- Kosher Manufacturing: Introduction

Operations

- Good Laboratory Practices: Overview

Alchemy Resources

- Group Training: Learner Basics (Remotes)

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Burmese

Premium Library

These courses covering workplace safety, food safety, animal welfare, and HR have been accurately translated into Burmese. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense — REFRESHER
- Dangerous Microorganisms (Food Manufacturing)
- Food Allergens: Introduction
- Food Allergens: Proper Handling
- Food Allergens: REFRESHER - Introduction
- Food Safety Standards: Introduction
- Foodborne Illness: Prevention
- HACCP: Overview
- HACCP: REFRESHER - Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER - Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER - Basics
- Preventing Food Contamination: Meat and Poultry

Animal Welfare

- Humane Practices for Live Birds Processing
- Unloading and Receiving Pigs at Processing Facilities

Workplace Safety

- Ammonia Awareness
- Back Injury Prevention
- Bloodborne Pathogens
- Emergency Preparedness
- Ergonomics
- Hearing Protection
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness — REFRESHER
- Lift Trucks Advanced: Basic Operations
- Lift Trucks Advanced: Load Handling and Stability
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures — REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Slips, Trips, and Falls

Human Resources

- Anger Management
- Appropriate Behavior in the Workplace
- COVID-19 Overview
- Diversity & Inclusion
- Proper Workplace Conduct
- Sexual Harassment
- Social Skills in the Workplace
- Workplace Harassment and Discrimination
- Workplace Violence

Alchemy Resources

- Group Training: Learner Basics (Remotes)

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Simplified Chinese (Mandarin)

Premium Library

These courses covering workplace safety, food safety, and sustainability have been accurately translated into Chinese. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Contamination, Adulteration, and Tampering: Introduction
- Food Allergens: Introduction
- Food Allergens: REFRESHER – Introduction
- Food Allergens: Proper Handling
- Food Allergens: REFRESHER – Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRCGS
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Employee Role
- Foreign Material Exclusion: Overview
- FSMA: Introduction
- HACCP: Overview
- HACCP: REFRESHER – Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER – Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER – Basics
- Pest Control: Effective Practices
- Pest Control: REFRESHER – Effective Practices
- Record Keeping: Effective Practices
- Record Keeping: REFRESHER – Effective Practices
- Waste Management: Procedures and Proper Disposal

Workplace Safety

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Asbestos Awareness
- Bloodborne Pathogens
- Bloodborne Pathogens: REFRESHER
- Chemical Safety: Introduction
- Cold Stress
- Combustible Dust
- Confined Spaces: Basics
- Electrical Safety
- Emergency Preparedness
- Fall Protection
- Fire Prevention and Protection
- GHS: Safety Data Sheets
- Hand and Power Tools
- Hearing Protection
- Hearing Protection: REFRESHER
- Hot Work
- Knife Safety Basics (Product Knives)
- Ladder Safety
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures: REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Personal Protective Equipment (PPE): REFRESHER
- Slips, Trips, and Falls
- Slips, Trips, and Falls: REFRESHER

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Simplified Chinese (Mandarin) (Continued)

 Premium Library

Sustainability

- Energy Conservation
- Environmental Responsibility: Overview
- Environmental Management System: Overview
- Pollution: Air, Water, Noise
- Process Waste Prevention
- Recycling Basics
- Spill Prevention
- Stormwater Runoff
- Waste Reduction
- Water Conservation

Quality

- Food for Feed

Operations

- Good Laboratory Practices: Overview

Alchemy Resources

- Group Training: Learner Basics (Remotes)

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Dutch (Netherlands)

Premium Library

These courses covering workplace safety, food safety, and sustainability have been accurately translated into Dutch. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Contamination, Adulteration, and Tampering: Introduction
- Food Allergens: Introduction
- Food Allergens: REFRESHER – Introduction
- Food Allergens: Proper Handling
- Food Allergens: REFRESHER – Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRCGS
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Employee Role
- Foreign Material Exclusion: Overview
- FSMA: Introduction
- HACCP: Overview
- HACCP: REFRESHER – Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER – Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER – Basics
- Pest Control: Effective Practices
- Pest Control: REFRESHER – Effective Practices
- Record Keeping: Effective Practices
- Record Keeping: REFRESHER – Effective Practices
- Waste Management: Procedures and Proper Disposal

Workplace Safety

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Asbestos Awareness
- Bloodborne Pathogens
- Bloodborne Pathogens: REFRESHER
- Chemical Safety: Introduction
- Cold Stress
- Combustible Dust
- Confined Spaces: Basics
- Electrical Safety
- Emergency Preparedness
- Fall Protection
- Fire Prevention and Protection
- GHS: Safety Data Sheets
- Hand and Power Tools
- Hearing Protection
- Hearing Protection: REFRESHER
- Hot Work
- Knife Safety Basics (Product Knives)
- Ladder Safety
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures: REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Personal Protective Equipment (PPE): REFRESHER
- Slips, Trips, and Falls
- Slips, Trips, and Falls: REFRESHER

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Dutch (Netherlands) (Continued)

 Premium Library

Sustainability

- Energy Conservation
- Environmental Responsibility: Overview
- Environmental Management System: Overview
- Pollution: Air, Water, Noise
- Process Waste Prevention
- Recycling Basics
- Spill Prevention
- Stormwater Runoff
- Waste Reduction
- Water Conservation

Quality

- Food for Feed

Operations

- Good Laboratory Practices: Overview

Alchemy Resources

- Group Training: Learner Basics (Remotes)

 Premium Libraries can be added to your Alchemy course library for an additional charge.

French (France)

Premium Library

These courses covering workplace safety, food safety, and sustainability have been accurately translated into French. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Contamination, Adulteration, and Tampering: Introduction
- Food Allergens: Introduction
- Food Allergens: REFRESHER – Introduction
- Food Allergens: Proper Handling
- Food Allergens: REFRESHER – Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRCGS
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Employee Role
- Foreign Material Exclusion: Overview
- FSMA: Introduction
- HACCP: Overview
- HACCP: REFRESHER – Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER – Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER – Basics
- Pest Control: Effective Practices
- Pest Control: REFRESHER – Effective Practices
- Record Keeping: Effective Practices
- Record Keeping: REFRESHER – Effective Practices
- Waste Management: Procedures and Proper Disposal

Workplace Safety

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Asbestos Awareness
- Bloodborne Pathogens
- Bloodborne Pathogens: REFRESHER
- Chemical Safety: Introduction
- Cold Stress
- Combustible Dust
- Confined Spaces: Basics
- Electrical Safety
- Emergency Preparedness
- Fall Protection
- Fire Prevention and Protection
- GHS: Safety Data Sheets
- Hand and Power Tools
- Hearing Protection
- Hearing Protection: REFRESHER
- Hot Work
- Knife Safety Basics (Product Knives)
- Ladder Safety
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures: REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Personal Protective Equipment (PPE): REFRESHER
- Slips, Trips, and Falls
- Slips, Trips, and Falls: REFRESHER

 Premium Libraries can be added to your Alchemy course library for an additional charge.

French (France) (Continued)

 Premium Library

Sustainability

- Energy Conservation
- Environmental Responsibility: Overview
- Environmental Management System: Overview
- Pollution: Air, Water, Noise
- Process Waste Prevention
- Recycling Basics
- Spill Prevention
- Stormwater Runoff
- Waste Reduction
- Water Conservation

Quality

- Food for Feed

Operations

- Good Laboratory Practices: Overview

Alchemy Resources

- Group Training: Learner Basics (Remotes)

Haitian Creole

 Premium Library

These courses covering workplace safety, food safety, animal welfare, and HR have been accurately translated into Haitian Creole. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Wet Environments
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: REFRESHER - Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction and SQF
- Foreign Material Exclusion: Employee Role
- Foreign Material Exclusion: Overview
- HACCP: REFRESHER – Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER - Effective Techniques
- Listeria: Understanding the Danger to Food
- Maintenance: GMPs
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER - Basics
- Pest Control: Effective Practices
- Preventing Food Contamination: Meat and Poultry
- Preventive Controls: Overview

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Haitian Creole (Continued)

 Premium Library

Animal Welfare

- Humane Euthanizing Practices for Poultry
- Humane Practices for Live Bird Processing
- Poultry Welfare During Transportation and Receiving
- Proper Catching and Handling Methods

Workplace Safety

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Basic First Aid
- Bloodborne Pathogens
- Combustible Dust
- Confined Spaces: Basics
- Emergency Preparedness
- Fire Extinguishers: Introduction
- Fire Prevention and Protection
- GHS: Safety Data Sheets
- Hearing Protection
- Lift Truck Safety Awareness
- Lift Trucks Advanced: Basic Operations
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures: REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Slips, Trips, and Falls

Human Resources

- Active Shooter Readiness
- Americans with Disabilities Act
- Appropriate Behavior in the Workplace
- Preventing Illness at Work and at Home
- Sexual Harassment
- Workplace Violence

Alchemy Resources

- Group Training: Learner Basics (Remotes)

 Premium Libraries can be added to your Alchemy course library for an additional charge.

German

Premium Library

These courses covering workplace safety, food safety, and sustainability have been accurately translated into German. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Contamination, Adulteration, and Tampering: Introduction
- Food Allergens: Introduction
- Food Allergens: REFRESHER – Introduction
- Food Allergens: Proper Handling
- Food Allergens: REFRESHER – Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRCGS
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Employee Role
- Foreign Material Exclusion: Overview
- FSMA: Introduction
- HACCP: Overview
- HACCP: REFRESHER – Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER – Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER – Basics
- Pest Control: Effective Practices
- Pest Control: REFRESHER – Effective Practices
- Record Keeping: Effective Practices
- Record Keeping: REFRESHER – Effective Practices
- Waste Management: Procedures and Proper Disposal

Workplace Safety

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Asbestos Awareness
- Bloodborne Pathogens
- Bloodborne Pathogens: REFRESHER
- Chemical Safety: Introduction
- Cold Stress
- Combustible Dust
- Confined Spaces: Basics
- Electrical Safety
- Emergency Preparedness
- Fall Protection
- Fire Prevention and Protection
- GHS: Safety Data Sheets
- Hand and Power Tools
- Hearing Protection
- Hearing Protection: REFRESHER
- Hot Work
- Knife Safety Basics (Product Knives)
- Ladder Safety
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures: REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Personal Protective Equipment (PPE): REFRESHER
- Slips, Trips, and Falls
- Slips, Trips, and Falls: REFRESHER

 Premium Libraries can be added to your Alchemy course library for an additional charge.

German (Continued)

 Premium Library

Sustainability

- Energy Conservation
- Environmental Responsibility: Overview
- Environmental Management System: Overview
- Pollution: Air, Water, Noise
- Process Waste Prevention
- Recycling Basics
- Spill Prevention
- Stormwater Runoff
- Waste Reduction
- Water Conservation

Quality

- Food for Feed

Operations

- Good Laboratory Practices: Overview

Alchemy Resources

- Group Training: Learner Basics (Remotes)

Nepali

 Premium Library

These courses covering workplace safety, food safety, quality, and HR have been accurately translated into Nepali. Courses are available for eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction and BRCGS
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Overview
- HACCP: Overview
- Hand Washing: Effective Techniques
- Personal Hygiene: Basics
- Pest Control: Effective Practices
- Record Keeping: Effective Practices

Workplace Safety

- Basic First Aid: Sudden Injuries to the Body
- Bloodborne Pathogens
- Conveyor Safety
- Ergonomics
- Lockout/Tagout Procedures
- Slips, Trips, and Falls

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Nepali (Continued)

 Premium Library

Quality

- Gluten Free Manufacturing: Introduction
- Kosher Manufacturing: Introduction
- Organic Manufacturing: Introduction

Warehouse

- Utility Knives and Boxcutters: Basics

Human Resources

- Sexual Harassment
- Workplace Violence

Alchemy Resources

- Group Training: Learner Basics (Remotes)

Polish

 Premium Library

These courses covering workplace safety, food safety, and sustainability have been accurately translated into Polish. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Contamination, Adulteration, and Tampering: Introduction
- Food Allergens: Introduction
- Food Allergens: REFRESHER – Introduction
- Food Allergens: Proper Handling
- Food Allergens: REFRESHER – Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRCGS
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Employee Role
- Foreign Material Exclusion: Overview
- FSMA: Introduction
- HACCP: Overview
- HACCP: REFRESHER – Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER – Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER – Basics
- Pest Control: Effective Practices
- Pest Control: REFRESHER – Effective Practices
- Record Keeping: Effective Practices
- Record Keeping: REFRESHER – Effective Practices
- Waste Management: Procedures and Proper Disposal

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Polish (Continued)

 Premium Library

Workplace Safety

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Asbestos Awareness
- Bloodborne Pathogens
- Bloodborne Pathogens: REFRESHER
- Chemical Safety: Introduction
- Cold Stress
- Combustible Dust
- Confined Spaces: Basics
- Electrical Safety
- Emergency Preparedness
- Fall Protection
- Fire Prevention and Protection
- GHS: Safety Data Sheets
- Hand and Power Tools
- Hearing Protection
- Hearing Protection: REFRESHER
- Hot Work
- Knife Safety Basics (Product Knives)
- Ladder Safety
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures: REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Personal Protective Equipment (PPE): REFRESHER
- Slips, Trips, and Falls
- Slips, Trips, and Falls: REFRESHER

Sustainability

- Energy Conservation
- Environmental Responsibility: Overview
- Environmental Management System: Overview
- Pollution: Air, Water, Noise
- Process Waste Prevention
- Recycling Basics
- Spill Prevention
- Stormwater Runoff
- Waste Reduction
- Water Conservation

Quality

- Food for Feed

Operations

- Good Laboratory Practices: Overview

Alchemy Resources

- Group Training: Learner Basics (Remotes)

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Somali

Premium Library

These courses covering workplace safety, food safety, and HR have been accurately translated into Somali. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense — REFRESHER
- Dangerous Microorganisms (Food Manufacturing)
- Food Allergens: Introduction
- Food Allergens: REFRESHER - Introduction
- Food Allergens: Proper Handling
- Food Safety Standards: Introduction
- Foodborne Illness: Prevention
- HACCP: Overview
- HACCP: REFRESHER - Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER - Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER - Basics
- Preventing Food Contamination: Meat and Poultry

Animal Welfare

- Humane Practices for Live Birds Processing
- Unloading and Receiving Pigs at Processing Facilities

Workplace Safety

- Ammonia Awareness
- Bloodborne Pathogens
- Emergency Preparedness
- Ergonomics
- Hearing Protection
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness — REFRESHER
- Lift Trucks Advanced: Basic Operations
- Lift Trucks Advanced: Load Handling and Stability
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures — REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Slips, Trips, and Falls

Human Resources

- Anger Management
- Appropriate Behavior in the Workplace
- Diversity & Inclusion
- Proper Workplace Conduct
- Social Skills in the Workplace
- Workplace Harassment and Discrimination
- Workplace Violence

Alchemy Resources

- Group Training: Learner Basics (Remotes)

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Swahili

Premium Library

These courses covering workplace safety, food safety, and HR have been accurately translated into Swahili. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Cleaning and Sanitizing: Wet Environments
- Dangerous Microorganisms (Food Manufacturing)
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction and BRCGS
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Employee Role
- Foreign Material Exclusion: Overview
- HACCP: Overview
- Hand Washing: Effective Techniques
- Personal Hygiene: Basics
- Pest Control: Effective Practices
- Preventing Food Contamination: REFRESHER
- Record Keeping: Effective Practices

Workplace Safety

- Back Injury Prevention
- Basic First Aid: Sudden Injuries to the Body
- Bloodborne Pathogens
- Conveyor Safety
- Electrical Safety
- Emergency Preparedness
- Ergonomics
- Fire Extinguishers: Introduction
- Fire Prevention and Protection
- GHS: Introduction
- GHS: Pictograms and Hazards
- Hearing Protection
- Heat Stress: Response
- Knife Safety Basics (Product Knives)
- Ladder Safety
- Lift Truck Safety Awareness
- Lockout/Tagout Procedures
- Machine Guarding
- Personal Protective Equipment (PPE)
- Slips, Trips, and Falls

Human Resources

- Active Shooter Readiness
- Diversity & Inclusion
- Proper Workplace Conduct
- Sexual Harassment

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Swahili (Continued)

 Premium Library

Quality

- Kosher Manufacturing: Introduction
- Gluten Free Manufacturing: Introduction
- Organic Manufacturing: Introduction

Warehouse

- Utility Knives and Boxcutters: Basics

Alchemy Resources

- Group Training: Learner Basics (Remotes)

Thai

 Premium Library

These courses covering food safety have been accurately translated into Thai. Courses are available for eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Contamination, Adulteration, and Tampering: Introduction
- Environmental Monitoring: Basics
- Food Allergens: Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction and FSSC 22000
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Overview
- FSMA: Introduction
- HACCP: Overview
- Hand Washing: Effective Techniques
- Personal Hygiene: Basics
- Pest Control: Effective Practices
- Preventive Controls: Overview
- Record Keeping: Effective Practices
- Sanitation Theory: Overview
- Waste Management: Procedures and Proper Disposal
- Water Hose Safety

Quality

- Food Labels
- Kosher Manufacturing: Introduction

Alchemy Resources

- Group Training: Learner Basics (Remotes)

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Vietnamese

Premium Library

These courses covering workplace safety, food safety, and HR have been accurately translated into Vietnamese. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Cleaning and Sanitizing: Wet Environments
- Contamination, Adulteration, and Tampering: Introduction
- Dangerous Microorganisms (Food Manufacturing)
- E. coli: Controlling it in Food Manufacturing
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: Proper Handling
- Food Allergens: REFRESHER - Introduction
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: Prevention
- FSMA: Introduction
- HACCP: Overview
- HACCP: REFRESHER - Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER - Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER - Basics
- Pest Control: Effective Practices
- Preventing Food Contamination: Meat and Poultry
- Preventive Controls: Overview
- Sanitation Theory: Overview
- Visitor Procedures
- Waste Management: Procedures and Proper Disposal
- Water Hose Safety

Workplace Safety

- Ammonia Awareness
- Back Injury Prevention
- Bloodborne Pathogens
- Chemical Safety: Introduction
- Combustible Dust
- Confined Spaces: Basics
- Conveyor Safety
- Electrical Safety
- Emergency Preparedness
- Ergonomics
- Face Masks
- Fall Protection
- Fire Extinguishers: Introduction
- Fire Prevention and Protection
- GHS: Introduction
- GHS: Labels
- GHS: Pictograms and Hazards
- GHS: REFRESHER - Labels
- GHS: REFRESHER - Pictograms and Hazards
- GHS: REFRESHER - Safety Data Sheets
- GHS: Safety Data Sheets
- Hearing Protection
- Heat Stress: Response
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness: REFRESHER
- Lift Trucks Advanced: Basic Operations
- Lift Trucks Advanced: Load Handling and Stability
- Lockout/Tagout Procedures
- Machine Guarding
- Personal Protective Equipment (PPE)
- Respirators: Introduction
- Slips, Trips, and Falls

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Vietnamese (Continued)

 Premium Library

Human Resources

- Appropriate Behavior in the Workplace
- Bullying
- COVID-19: Overview
- Cybersecurity
- Diversity & Inclusion
- Family and Medical Leave Act
- Proper Workplace Conduct
- Sexual Harassment
- Social Skills in the Workplace
- Substance Abuse
- Workplace Etiquette
- Workplace Harassment and Discrimination
- Workplace Violence

Alchemy Resources

- Group Training: Learner Basics (Remotes)

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People *make the* Difference

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