



Group Training Lineup

Training Series & Training Topics Currently Available

****NOW OFFERING****

Group Training for Foodservice and Environmental Services Departments
Supporting Documents for Instructors: Attendance Sheets, Quizzes, Answer Keys
Supporting Course Documents Provided, if applicable

FOODSERVICE GROUP TRAINING

- **Foodservice Fundamentals for Onboarding (28 Courses = 1 Hour, 30 Minutes)**
 - Handwashing
 - Gloving
 - Team Member Hygiene
 - Food Service Sanitation
 - Food Service Safety
- **Front of House Training (25 Courses = 1 Hour, 32 Minutes)**
 - Being in Service
 - Preparing the Dining Room
 - Sequence of Service
 - Dining Room Cleaning
- **Back of House Training (85 Courses = 5 Hours, 10 Minutes)**
 - Kitchen Basics
 - Cooking Techniques
 - Preparing Foods
 - Kitchen Cleaning
- **Foodservice Weekly Standup Training (52 Courses = 3 Hours, 5 Minutes)**
 - Weekly topics to focus on in your standup meeting
 - Topics include safety, sanitation, equipment use, food preparation, customer service and more

Updated 10/10/2022



Pineapple Academy



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ENVIRONMENTAL SERVICES GROUP TRAINING

- **Environmental Services Training (33 Courses = 1 Hour, 26 Minutes)**
 - Cleaning Fundamentals
 - Taking Care of Floors
 - Public Area Cleaning
 - Cleaning Guest Rooms
 - Other Areas Requiring Cleaning
 - Laundry
- **EVS Weekly Standup Training (52 Courses = 2 Hours, 13 Minutes)**
 - Weekly topics to focus on in your standup meeting
 - Topics include safety, sanitation, equipment use, and more

Updated 10/10/2022



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