



Pineapple Academy Group Training Lineup

For Foodservice and Environmental Services Teams

Group Trainer's Tool Kit

Included

- ▶ Attendance Sheets
- ▶ Quizzes
- ▶ Answer Keys
- ▶ Supporting Course Documents, if applicable
- ▶ Printable Certificate Template

Foodservice Fundamentals for Onboarding

28 Courses
1 hr 30 min

- ▶ Handwashing
- ▶ Gloving
- ▶ Team Member Hygiene
- ▶ Foodservice Sanitation
- ▶ Foodservice Safety

Foodservice Weekly Standup Training

52 Courses
3 hr 5 min

- ▶ Weekly topics to highlight during your standup meetings
- ▶ Subjects include safety, sanitation, equipment use, food preparation, customer service and more

Foodservice Front of House Training

25 Courses
1 hr 32 min

- ▶ Being in Service
- ▶ Preparing the Dining Room
- ▶ Sequence of Service
- ▶ Dining Room Cleaning

Environmental Services Training

33 Courses
1 hr 26 min

- ▶ Cleaning Fundamentals
- ▶ Taking Care of Floors
- ▶ Public Area Cleaning
- ▶ Cleaning Guest Rooms
- ▶ Other Areas Requiring Cleaning
- ▶ Laundry

Foodservice Back of House Training

85 Courses
5 hr 10 min

- ▶ Kitchen Basics
- ▶ Cooking Techniques
- ▶ Preparing Foods
- ▶ Kitchen Cleaning

EVS Weekly Standup Training

52 Courses
2 hr 13 min

- ▶ Weekly topics to highlight during your standup meetings
- ▶ Subjects include safety, sanitation, equipment use, and more