

Supermarket and Food Retail Vocational Training

The **Retail Learning Institute** is pleased to introduce **Grocery Start**, a vocational online training program dedicated to offer individuals and organizations worldwide a pay-per-training option with content tailored for the food retail industry.

The program allows you to purchase individual courses, course bundles (learning plans) and even certifications.



Series

Food Retail Essentials

\$80/26h 55m, 1530 min = \$3.14/hr + Bonus = 85m

Food Retail Certification

All Department Tracks = \$200 61h 8m = \$3.27/hr + Bonus = 141m

Food Retail Manager Certification Manager, Food Safety Manager & Time Management Series = \$90/27h 7m

All Courses Access

All Courses = \$400

Getting Started

0/3h 41m

STUDENT

- Getting Started - 3 Tips for Online Learners - 3m
- Getting Started - Students - 60m
- Getting Started - Certificates - 4m
- Getting Started - Testing - 4m

ADMINISTRATOR

- Getting Started - Administrators - 60m
- Getting Started - Curriculum Coordinator - 35m
- Getting Started - Learning Plans - 10m
- Getting Started - Reports - 45m

Essentials

\$80/26h 55m

1530 min = \$3.14/hr + Bonus = 85m

WORKPLACE

- Professionalism - 60m
- Business Ethics - 60m
- Emotional Intelligence - 40m
- Stress Management - 90m
- 2020 - Sexual Harassment - Employees - 60m
- Handwashing - 3m
- 2020 - Active Shooter Awareness - 6m
- Time Management - Getting Control - m
- Time Management - Mastering Time Mgt - 11m
- Time Management - Beating Procrastination - 8m
- Time Management - Prioritizing - 10m
- Time Management - Actions for Max. Productivity - 12m
- Time Management - Adopting a Growth Mindset - 7m

FOOD RETAIL INDUSTRY

- Introduction to Food Retail - 150m
- Key U.S. Supermarkets - 25m
- Introduction to Food and Health - 135m
- Food Safety and Sanitation Basics - 60m
- Category Management - 180m
- Customer Service - 60m
- Customer Service - Selling Solutions - 60m
- Organic and Natural Foods - 15m
- Loss Prevention I - 210m

STORE SAFETY

- Store Safety - Cleanliness and Sanitation - 15m
- Store Safety - Floor Monitoring - 10m
- Store Safety - Severe Weather - 10m
- Store Safety - Lockout-Tagout - 15m
- Store Safety - Articulated Ladders - 25m
- Store Safety - Mobile Ladder Stands and Platforms - 15m
- Store Safety - Single Ladders & Extension Ladders - 20m
- Store Safety - Stepladders - 14m
- Ransomware 1 - What is Ransomware? - 7m
- Ransomware 2 - Examples of Ransomware - 13m
- Ransomware 3 - What Can Retailers Do? - 7m

RECEIVING & STOCKING

- Receiving - 105m
- Stocking - Process - 15m
- Stocking - Equipment - 15m
- Stocking - Displaying and Storing - 15m
- Stocking - Proper Lifting - 5m

SUSTAINABILITY

- GSC Top 5 Grocery Store Energy Savers - 18m
- GSC Top 10 Waste Reduction Practices - 18m
- Sustainable Seafood - 10m

Compliance

VENDOR CERTIFICATIONS (\$)

- Food Handler Compliance (SFS Certification) - **\$8 USD**
- Alcohol Server Compliance (SFS Certification) - **\$11.40 USD**
Pricing dependent on location
- Food Allergen Compliance (SFS Certification) - **\$8 USD**
- Food Manager Certification Instructions - *2m*
- Food Manager Exam (SFS Certification)
This is a proctored examination
- Food Handler Certification

SAFETY

- Food Safety and Sanitation (New York Certified) - *480m*
- 2020 - Bloodborne Pathogens - *30m*
- OSHA Hazard Communication Standards - *60m*
- Cleaning and Sanitizing - High Touch Surfaces - *5m*

ALCOHOL & TOBACCO

- Cashier - Alcohol Sales Compliance - *60m*
- Cashier - Alcohol Sales (Montana Certified) - *180m*
- Cashier - Tobacco Sales Compliance - *105m*
- Cashier - Tobacco Sales Compliance - Arkansas - *105m*
- Cashier - Tobacco Sales Compliance - California - *105m*
- Cashier - Tobacco Sales Compliance (New York Certified) - *155m*

Grocery Tracks

All Departments = \$200 (save \$38) / 61h 8m
3,668 min = \$3.27 + Bonus = 141 min

BAKERY = \$15/3h 40m

\$4.10/hr

- Bakery Clerk 1 - Equipment - *10m*
- Bakery Clerk 2 - Maintenance - *10m*
- Bakery Clerk 3 - Science - *10m*
- Bakery Clerk 4 - Product Knowledge - *30m*
- Bakery Clerk 5 - Merchandising - *20m*
- Bakery - Manager - *150m*

DELI = \$40/8h 50m

\$4.53/hr

- Deli Manager - *210m*
- Cheese Specialist - *210m*
- Deli Clerk - Product Knowledge - *45m*
- Deli Clerk 1 - Food Slicer - *5m*
- Deli Clerk 2 - Equipment - *4m*
- Deli Clerk 3 - Display Cases - *5m*
- Deli Clerk 4 - Prepared Foods - *8m*
- Deli Clerk 5 - Product Display and Storage - *5m*
- Deli Clerk 6 - Opening Procedures - *8m*
- Deli Clerk 7 - Day Procedures - *15m*
- Deli Clerk 8 - Closing Procedures - *15m*
- Deli Clerk 9 - Food Service - *15m*

SEXUAL HARASSMENT

- 2020 - Sexual Harassment - Employees - *60m*
- 2020 - Sexual Harassment - Supervisors - *45m*
- 2020 - Sexual Harassment - Connecticut - *120m*
- 2020 - Sexual Harassment - Employees - California - *60m*
- 2020 - Sexual Harassment - Supervisors - California - *165m*
- 2020 - Sexual Harassment - Employees - New York - *60m*
- 2020 - Sexual Harassment - Supervisors - New York - *35m*

GOVERNMENT

- Cashier - WIC Training - *60m*
- Cashier - WIC Admin. Procedures - *60m*
- Cashier - Supplemental Nutrition Assistance Program (SNAP) Training - *10m*

FRONT END = \$50/10h 38m

\$4.97/hr + Bonus = 10m

- Bagging - *15m*
- Courtesy Clerk - *30m*
- Cashier - *180m*
- Cashier 1 - Job Overview - *8m*
- Cashier 2 - Shift Procedures - *14m*
- Cashier 3 - Process Payment: Cash & Check - *21m*
- Cashier 4 - Process Payment: Payment Cards - *10m*
- Cashier 5 - Process Payment: Mobile Wallet - *6m*
- Cashier 6 - Checkout Process: Begin the Transaction - *9m*
- Cashier 7 - Checkout Process: Add Items to the Transaction - *19m*
- Cashier 8 - Checkout Process: Follow Alcohol and Tobacco Laws - *5m*
- Cashier - Produce Identification - *30m*
- Cashier - Self Checkout - *5m*
- Cashier - Alcohol Sales Compliance - *75m*
- Cashier - Tobacco Sales Compliance - *60m*
- Cashier - WIC Training - *60m*
- Cashier - WIC Administrative Procedures - *60m*
- Cashier - Supplemental Nutrition Assistance Program (SNAP) Training - *10m*

MEAT & SEAFOOD= \$40/9h 23m

510 min = \$5/hr + Bonus = 73 min

- Meat Wrapper - 180m
- Meat Apprentice - 300m
- Meat 1 - Inspecting and Grading - 20m
- Meat - Beef Basics and Cuts - 24m
- Meat - Beef Nutrition and Health - 17m
- Meat - The Modern Beef Consumer - 12m
- Meat - Raising Beef - 20m
- Sustainable Seafood - 10m

PRODUCE = \$75/27h 13m

1590 min = \$2.83/hr + Bonus = 43

- Produce Clerk - 30m
- Produce Clerk - Product Knowledge - 30m
- Floral Clerk - 120m
- Apples - 60m
- Avocados - 60m
- Bananas - 45m
- Beans and Pods - 45m
- Berries - 30m
- Blueberries - 30m
- Cabbages - 30m
- Cherries - 60m
- Citrus - 90m
- Cucumbers - 45m
- Grapes - 30m
- Leafy Greens - 60m
- Lettuce - 30m
- Melons - 45m
- Mushrooms - 60m
- Nuts - 75m
- Onions - 45m
- Pears - 60m
- Peppers - 75m
- Potatoes - 45m
- Potatoes US Series - Harvesting and Packing - 10m
- Potatoes US Series - Marketing Strategy - 10m
- Potatoes US Series - Nutrition - 6m
- Potatoes US Series - Storage and Handling - 10m
- Potatoes US Series - Varieties - 7m
- Root Vegetables - 45m
- Squash - 60m
- Stalks - 45m
- Stone Fruits - 30m
- Strawberries - 30m
- Tomatoes - 30m
- Tropical Fruits - 75m

WINE= \$5/50m

\$5.00/hr

- Wine - Basics - 20m
- Wine - Selling - 30m

RECEIVING & STOCKING = \$13/2h 35m

\$5.03/hr

- Receiving - 105m
- Stocking - Process - 15m
- Stocking - Equipment - 15m
- Stocking - Displaying and Storing - 15m
- Stocking - Proper Lifting - 5m

NON-ALCOHOLIC BEVERAGES DEPARTMENT = \$0/8h 45m

FREE

- Non-Alcoholic Beverages Department - 150m
- Non-Alcoholic Beverages Department - Juices - 180m
- Non-Alcoholic Beverages Department - Soft Drinks - 195m

Series

MANAGEMENT

\$50/21h 11m

\$2.41/hr + Bonus = 25m

LEADERSHIP AND MANAGEMENT

- Emotional Intelligence - 40m
- The Leadership Challenge - 45m
- Management Best Practices - 90m

PEOPLE MANAGEMENT

- Managing People - 150m
- Retention and Turnover - 75m
- Hiring and Training - 20m
- 2020 - Sexual Harassment - Supervisors - 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 - 9m
- 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 - 19m
- Learning Leader Series - Training Formats - 12m

OPERATIONS

- Loss Prevention II - 120m
- Supermarket Finance - 120m
- Shopping Occasions - 135m
- The Fresh Imperative - Asia - 120m
- Store Safety - Fire Prevention - 10m
- Store Safety - Promotions and Committees - 15m
- Store Safety - Reporting and Investigation - 25m
- Supplemental Nutrition Assistance Program (SNAP) - 25m

MARKETING

\$20/6h 50m

\$2.92/hr

- Shopping Occasions - 135m
- Multicultural Marketing - 30m
- What is Social Media? - 10m
- Social Media and Company Case Studies - 14m
- Social Media and the Digital Shopper - 11m
- Promotions and Merchandising - 210m

FOOD MANAGER TRAINING

\$50/6h 13m

373 min = \$8.04/hr + Bonus = 5m

- 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 Plans - 40m

LOGISTICS

\$30/18h 55m

\$1.58/hr

- 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

\$5/54m

\$5/hr

- 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

CONVENIENCE

\$10/3h 30m

\$2.85/hr

- Convenience Store - Cashier - 60m
- Convenience Store - Customer Service - 90m
- Convenience Store - Operations - 60m

PANDEMIC

\$0/18m

Free

- Handwashing - 3m
- Crisis Preparedness - 5m
- 10 Minute Pandemic Awareness - 10m

Acquire the skill and knowledge to build your career. Study online on your own time. Pay only for the programs you need.

Where do you start?

To start your vocational training just follow these 4 quick steps:



1. Choose your training

Select the certification, series or individual course that best suits your level and your needs.



2. Register to create your student account

Your student account is free.



3. Purchase your training

Once you have decided which certification, learning plan or individual course you want, you can start your purchase.



4. Start Training

[How to start a course \(video\)](#)

[How to print your certificates \(video\)](#)

Contact US

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