

CAREERSAFE® OSHA 10-HOUR GENERAL INDUSTRY [CULINARY] INDUSTRY

The CareerSafe® Online program is the first of its kind. It is a unique, interactive, Youth-to-Youth online curriculum that addresses the high priority safety training needs of young workers.


FEDERAL OSHA CARD
 Mailed upon completion


100% ONLINE TRAINING
 Available anytime, anywhere

“OSHA 10-Hour taught me a variety of valuable information and has impacted the way I recognize and respond to hazards in my workplace.”

 - Cloe,
 Sullivan East High School,
2021

TOPICS

- Introduction to OSHA
- Walking-Working Surfaces
- Emergency Action Plans
- Avoiding Electrocution Hazards
- Personal Protective Equipment
- Hazard Communication
- Machine Guarding
- Industrial Hygiene
- Bloodborne Pathogens
- Ergonomics
- Preventing Workplace Violence
- Safe Driving Practices
- Culinary-Specific Hazards

Want to watch the course demo?
 Point your camera here!



90% said they would recommend this training to their peers



94% agreed the program will help them submit a high quality job application



96% said the program was easy to use



44% were employed at the time of this training

45% had never received job safety training prior to taking this course

*Based on our poll of 600,000 CareerSafe® students.

BENEFITS AND FEATURES

By completing the CareerSafe® OSHA 10-Hour General Industry (Culinary) training, students:

- Earn an **OSHA 10-Hour card** from the U.S. Department of Labor, OSHA, demonstrating to employers they have received safety training needed in the workplace.
- Know their worker rights, employer responsibilities, and how to file a complaint.
- Become more employable, gaining a competitive advantage in the job market.
- Develop a safety mindset and learn valuable skills for their future.

