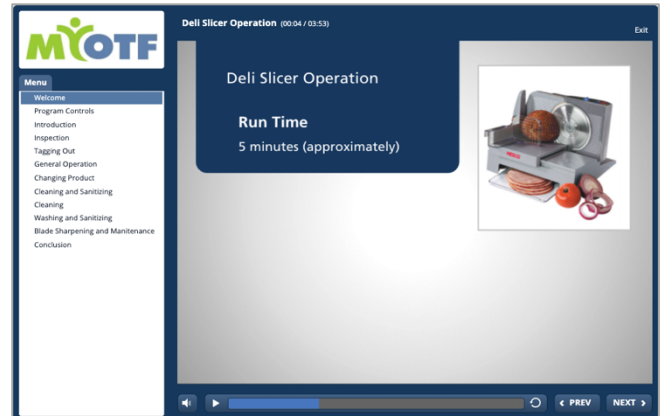


About this Course

This course explores a wide range of operational guidelines and features a short video illustrating the proper technique to be used when using a deli slicer. This course is the perfect complement to our kitchen training program.

The average student requires 10 minutes to complete this training and is awarded with a downloadable and printable certificate of training.



Course Outline

- Pre-Use Inspection
- Tagging Out
- General Operation
- Changing Product
- Cleaning & Sanitization
- Blade Sharpening & Maintenance
- Cleaning & Sanitization
- Blade Sharpening & Maintenance
- Mastery Quiz (80% to pass)

Verification Techniques Employed

- ✓ **Identity:** Unique usernames and passwords.
- ✓ **Security:** Bank-level encryption.
- ✓ **Question Bank:** Every quiz attempt includes a unique combination of questions pulled from a large pool.
- ✓ **Certificate Verification:** Certificates contain a verification code that can be checked on MyOTF.com.