



Welcome to AFPA *ON* DEMAND ▶

In this guide, find details on our every-growing online learning library.

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Library 1

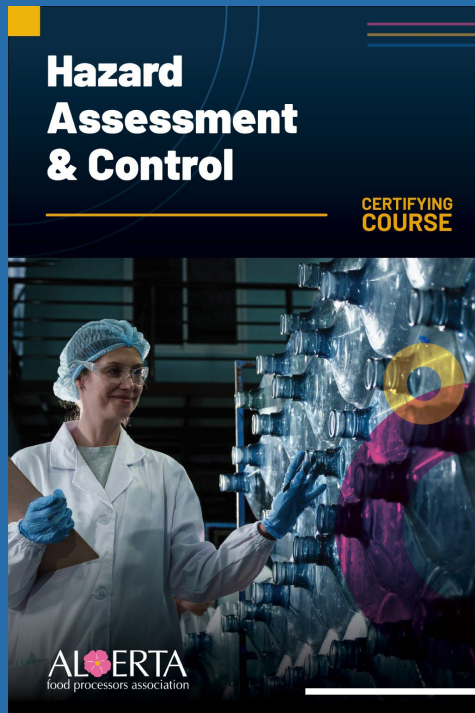
Certifying Courses

In collaboration with the Government of Alberta and the Workers' Compensation Board (WCB), AFPA acts as a certifying partner and offers employers training in building a health & safety management system to achieve their Certificate of Recognition (COR) or Small Employer Certificate of Recognition (SECOR).



Items in this library include a final examination and certificate on successful completion.

Certifying Courses

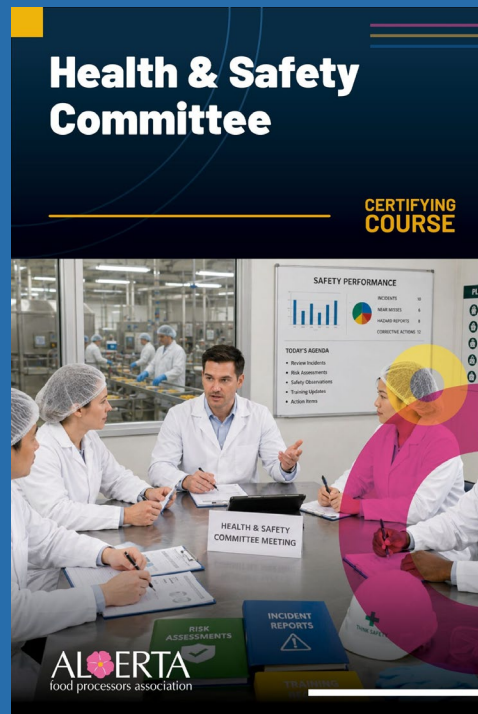


Course Summary

This course introduces Hazard Assessment and Control in the food and beverage industry. You'll learn how to identify workplace hazards, assess risks, and apply controls to help prevent injuries and illnesses.

Topics include Alberta OHS responsibilities, hazard assessment methods, job hazard analyses, site-specific assessments, and documenting hazards, incidents, and near misses. You'll also explore the Hierarchy of Controls, including elimination, engineering, administrative, and PPE controls, along with safe work practices, inspections, and monitoring systems that support safer and more compliant workplace operations.

Certifying Courses

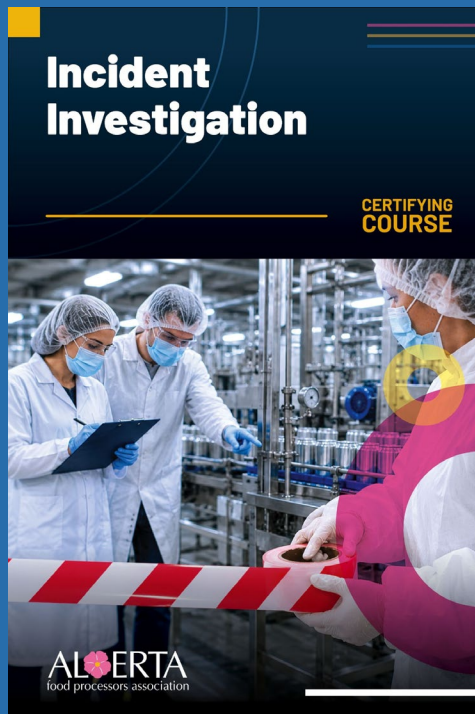


Course Summary

Workplace health and safety depends on strong worker participation, effective safety systems, and shared responsibility. This course provides an overview of Alberta's Occupational Health and Safety (OHS) legislation and the roles of employers, supervisors, workers, Health and Safety Committees (HSCs), and Health and Safety Representatives (HSRs).

You will learn about worker rights, due diligence, hazard assessments, inspections, incident investigations, committee responsibilities, and formal recommendations. The course also explores how communication, accountability, and collaboration support hazard prevention and continuous improvement. By the end of the course, you will better understand how HSCs and HSRs contribute to safer, healthier workplaces.

Certifying Courses

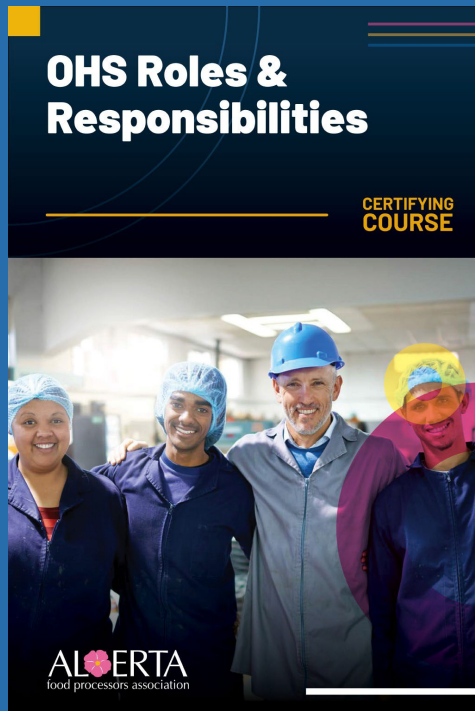


Course Summary

Workplace incidents and near misses can impact workers, operations, and safety. Effective investigations help identify hazards, system failures, root causes, and corrective actions to prevent recurrence.

In this course, you will learn the stages of incident investigation, including initial response, scene preservation, evidence collection, witness interviews, root cause analysis, corrective actions, and reporting. You will also review Alberta reporting requirements, due diligence responsibilities, and documentation practices, with a focus on serious injuries, fatalities, near misses, and Potential for Serious Injury (PSI) events. By the end of the course, you will be better prepared to participate in investigations and support a proactive workplace safety culture.

Certifying Courses



Course Summary

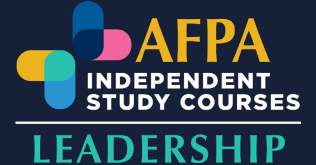
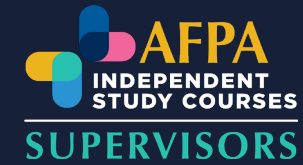
This course explores how strong leadership, clear systems, and shared responsibility support health and safety in Alberta workplaces. You'll learn the roles of managers, supervisors, and workers in hazard identification, hazard control, due diligence, and the Internal Responsibility System.

The course also examines worker rights, communication, coaching, accountability, and the connection between diversity, equity, inclusion, and workplace safety. You'll explore how leaders assess risks, apply the hierarchy of controls, support emergency preparedness, and maintain documentation that strengthens compliance, prevents incidents, and promotes safer workplace operations.

Library 2

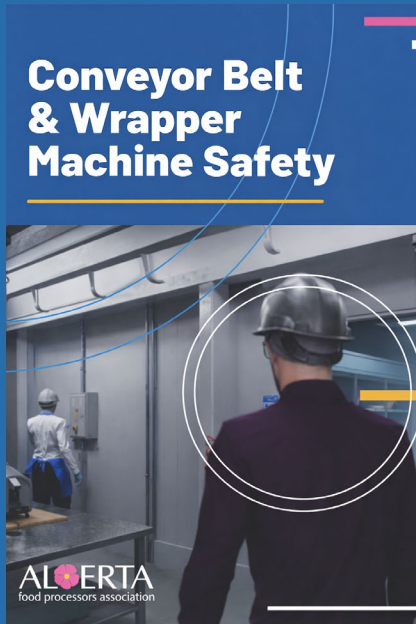
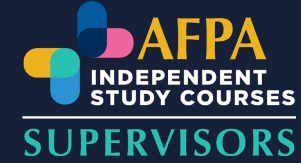
Independent Study

AFPA carefully curates an independent study library on special topics for industry with a focus on food and workplace safety. This library has been made possible by Creative Sentencing Alberta.



Items in this library are organized by three levels: frontline workers, supervisors, and managers as well as topics (e.g. restricted space). It also includes some items from the AFPA archives.

Independent Study (AFPA SPECIAL TOPIC)



Course Summary

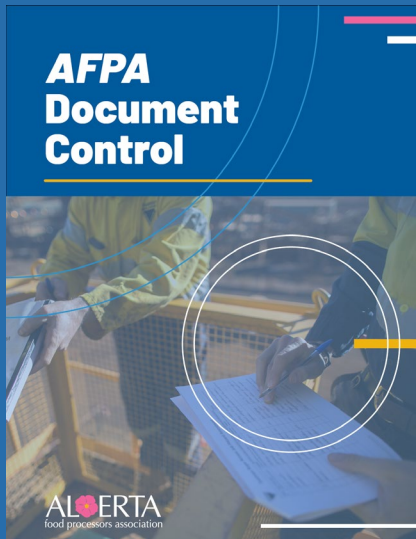
Many machines within a food processing facility have moving parts that have the potential to cause serious injuries to workers. Critical to worker protection are de-energization and lockout/tagout (LOTO) procedures, as well as a positive safety culture that promotes safe work practices within teams.

This course looks at a case study in a bakery setting. Designed as a practical complement to your site-specific training on lockout/tagout, this course is a perfect addition to safety meeting discussions on the control of hazardous energy in your food facility. Additionally, finger safety is explored through the discussion of hand injuries in the case study.

Level

- For Frontline Workers, Supervisors and Employers

Independent Study (AFPA SPECIAL TOPIC)



Course Summary

This is a course from the AFPA archives.

Level

- For Frontline Workers, Supervisors and Employers

Independent Study (AFPA SPECIAL TOPICS)



Course Summary

Sadly, in comparison to other industries in Alberta, food facilities have high rates of injuries related to equipment operation, maintenance, and training. There are many contributing factors. This course specifically targets hazard assessment & control, manufacturer specifications, and physical safeguards in relation to meat processing equipment.

Whether you are a frontline worker equipping yourself with important information about your safety and the safety of your co-workers, a safety officer seeking resources for your team, or an employer exploring OHS legislation related to this complex topic, this course has something to offer.

Level

- For Everyone

Independent Study (AFPA SPECIAL TOPIC)



Course Summary

This is a course from the AFPA archives.

Level

- For Frontline Workers, Supervisors and Employers

Independent Study (AFPA SPECIAL TOPIC)



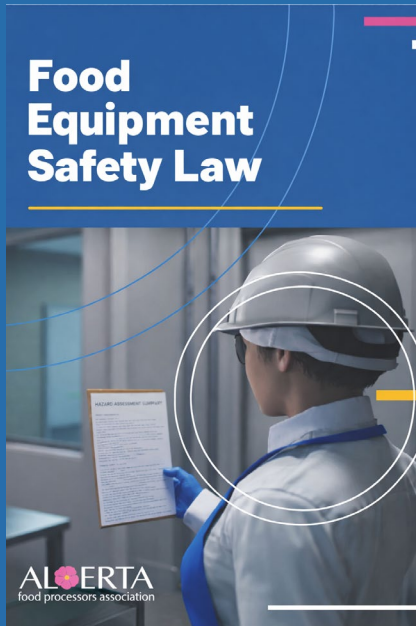
Course Summary

This is a course from the AFPA archives.

Level

- For Frontline Workers, Supervisors and Employers

Independent Study (AFPA SPECIAL TOPICS)



Course Summary

Food facilities are filled with complex, powerful, and process-necessary equipment. Frontline workers who use this equipment daily are at risk of serious injury on the job. The OHS Act, Code, and Regulations carefully detail key aspects of equipment safety in the workplace. Designed to meet the needs of workers, supervisors, and managers, this course is an important piece of your formal safety training in a food processing facility.

The training is delivered in a blended learning format with eLearning modules, safety meeting presentation guides, and learner guides, to be used how and when they are most effective for your team. All eLearning content can be viewed and completed on a desktop, tablet, or smartphone either in your facility or at home. Flexible, life-critical, and carefully curated content at your team's fingertips.

Level

- For Everyone

Independent Study (AFPA SPECIAL TOPICS)



Hazards of Equipment Training



Course Summary

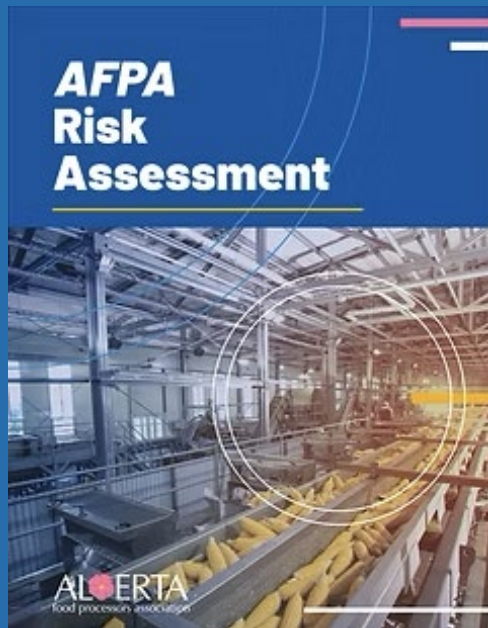
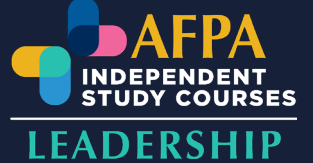
In a food processing facility, trainees are tasked with learning about complex equipment during site-specific training. Although essential to workplace health and safety, equipment training itself poses some probable hazards of injury and/or even death that must be carefully addressed before, during, and after each session. This course examines best practices for your team to consider when conducting site-specific training in a food processing facility.

With a review of the relevant OHS Act, Code, and Regulations on this topic, this course is highly recommended for all trainers and trainees who participate in site-specific equipment training at your facility: frontline workers, supervisors, and safety officers. Managers and owners may also benefit in terms of learning the hazards and potential measures that can be put in place to reduce the likelihood of injuries during equipment training.

Level

- For Everyone

Independent Study (AFPA SPECIAL TOPICS)



Course Summary

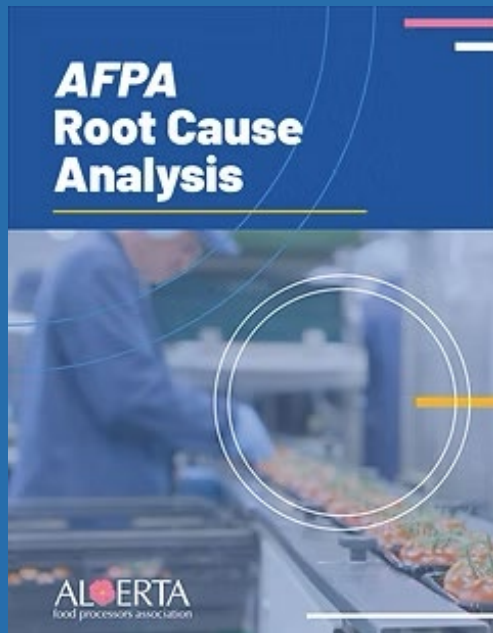
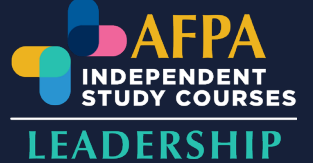
AFPA Risk Assessment offers a thorough evaluation designed to identify potential hazards and ensure compliance with industry standards. Tailored to meet the specific needs of your business, our service provides clear, actionable insights that support effective risk management and safeguard your operations.

With a commitment to accuracy and professionalism, AFPA 2.0 delivers assessments that empower you to make informed decisions and enhance workplace safety. Trust AFPA Risk Assessment to be a vital part of your proactive strategy for minimizing risks and protecting your assets.

Level

- For Everyone

Independent Study (AFPA SPECIAL TOPICS)



Course Summary

Our Root Cause Analysis offering provides a comprehensive Cause Analysis Overview designed to identify the underlying issues affecting your business processes. In just 1.5 hours, you will master essential tools such as the Five Whys, Fishbone Diagram, and Cause & Effect Method to systematically uncover and address problems.

This focused approach empowers teams to develop effective, data-driven solutions that enhance operational efficiency and decision-making. Trust AFPA 2.0 to deliver actionable insights through proven techniques that align with your organizational goals.

Level

- For Everyone

Independent Study (AFPA SPECIAL TOPIC)



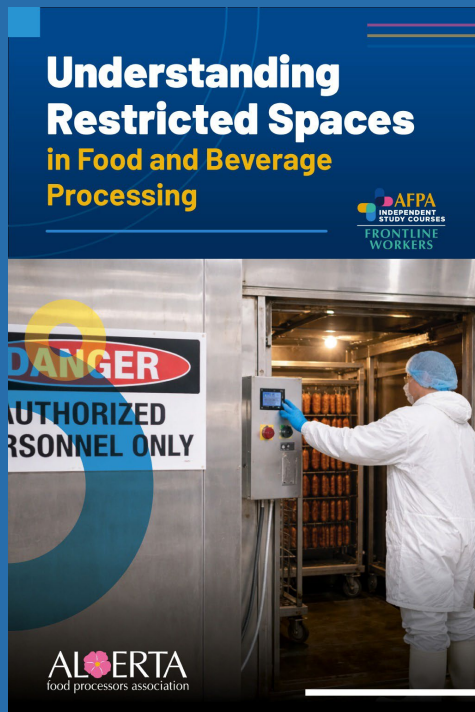
Course Summary

This is a course from the AFPA archives.

Level

- For Everyone

Independent Study (FRONTLINE)



Course Summary

Restricted spaces in food and beverage plants can be dangerous because they are enclosed, difficult to enter or exit, and not designed for continuous occupancy. In this course, you will learn how Alberta's OHS rules define restricted spaces and review examples such as tanks, hoppers, ovens, and conveyors.

You will also learn employer and worker responsibilities, hazard controls, PPE requirements, and emergency planning. Through practical examples, you will practice identifying when a restricted space may also be considered a confined space and determine the controls needed to protect workers before entry.

Level

- Frontline Workers

Frontline Workers Restricted Space Series

- 1 of 5

Independent Study (FRONTLINE)



Course Summary

Working in food and beverage processing can expose workers to thermal hazards such as ovens, steam, hot liquids, and high-humidity environments. These conditions can lead to burns, heat stress, and other serious health risks if not properly managed.

In this course, you will learn how to recognize signs of heat stress, use PPE for thermal hazards, and understand employer responsibilities for selecting, maintaining, and training workers on protective equipment. Through practical examples, you will practice identifying heat risks, checking PPE condition and fit, and responding to unsafe heat conditions before incidents occur.

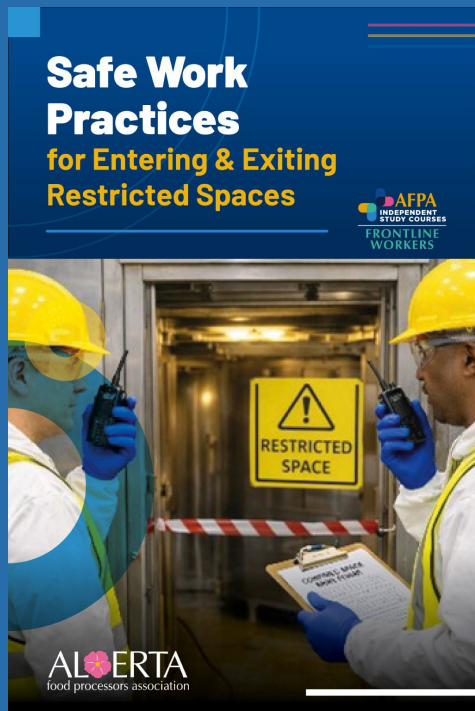
Level

- Frontline Workers

Frontline Workers Restricted Space Series

- 2 of 5

Independent Study (FRONTLINE)



Course Summary

Restricted spaces such as tanks, mixers, and conveyors may need to be entered for cleaning, inspection, or maintenance. Because these spaces can contain hidden hazards and limited exits, specific safety procedures must be followed before entry.

In this course, you will learn safe work practices for entering and exiting restricted spaces, including pre-entry steps, communication requirements, tending worker responsibilities, and access controls. You will also learn how to recognize when a new hazard assessment is needed and how proper procedures help keep workers safe if conditions change.

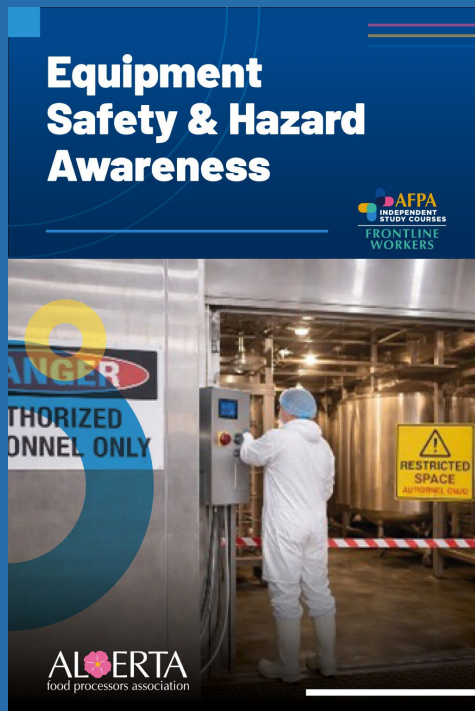
Level

- Frontline Workers

Frontline Workers Restricted Space Series

- 3 of 5

Independent Study (FRONTLINE)



Course Summary

Restricted spaces may contain moving parts, stored energy, electrical components, and other equipment hazards that can become more dangerous in confined work areas. Proper inspection and hazard controls are critical before entry. In this course, you will learn how to identify equipment hazards in restricted spaces, conduct inspections, and apply hazard assessments to determine appropriate controls.

You will also review the role of PPE, engineering controls, and alternate safety measures when equipment cannot be fully shut down. Through examples and scenarios, you will practice applying safe inspection and hazard-control procedures before and during entry.

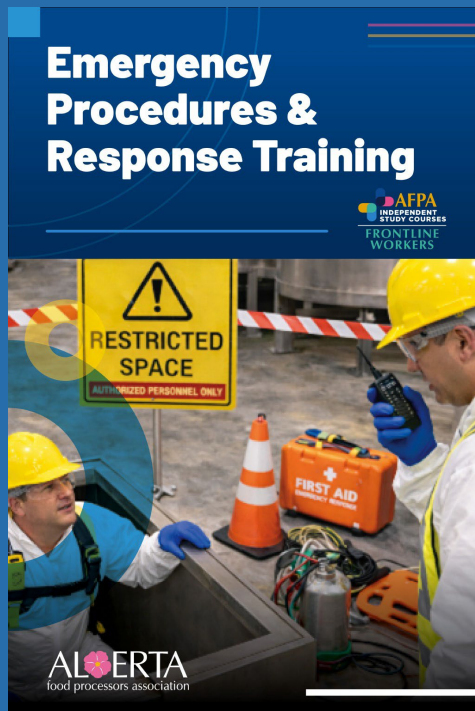
Level

- Frontline Workers

Frontline Workers Restricted Space Series

- 4 of 5

Independent Study (FRONTLINE)



Course Summary

Emergencies in restricted spaces can escalate quickly due to limited exits, equipment hazards, or changing conditions. Recognizing warning signs early and responding correctly is critical to worker safety. In this course, you will learn how to identify emergency conditions, maintain communication, and follow evacuation procedures during restricted-space incidents.

You will also review the roles of tending workers, rescue teams, and emergency equipment. Through practical examples and scenarios, you will practice responding to emergencies, reporting incidents, and supporting safer emergency planning and response procedures.

Level

- Frontline Workers

Frontline Workers Restricted Space Series

- 5 of 5

Independent Study (LEADERSHIP)



Course Summary

Working in food and beverage processing often requires entering restricted spaces where hazards can change quickly. Employers are responsible for ensuring safe systems, procedures, training, and communication are in place to protect workers and supervisors.

In this course, you will learn about employer responsibilities for restricted-space work, including hazard assessments, compliance, documentation, and ongoing review. Through examples and short scenarios, you will practice identifying system gaps and applying corrective actions to help keep restricted-space work safe and compliant.

Level

- Managers

Managers Restricted Space Series

- 1 of 5

Independent Study (LEADERSHIP)



Course Summary

Working in restricted spaces requires clear safety plans that address hazards, safe procedures, and worker protection. Without a well-designed and enforced plan, restricted-space work can become inconsistent and unsafe.

In this course, you will learn how to develop and implement a restricted space safety plan, including hazard identification, controls, entry procedures, communication, and emergency response. Through examples and short scenarios, you will practice identifying gaps, updating plans after changes or incidents, and reinforcing accountability to help ensure work remains safe and compliant.

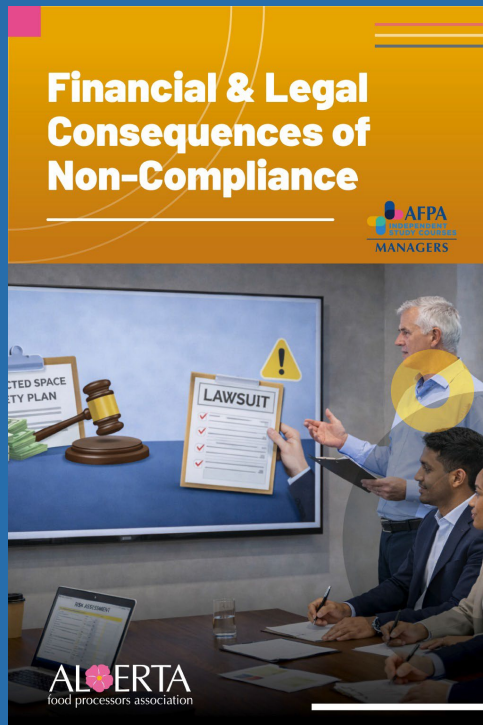
Level

- Managers

Managers Restricted Space Series

- 2 of 5

Independent Study (LEADERSHIP)



Course Summary

Non-compliance in restricted-space work can create serious financial, legal, and reputational risks for food and beverage organizations. Penalties, investigations, and operational disruptions can result when safety requirements are not properly managed.

In this course, you will learn how enforcement actions, due diligence, and gaps in training, systems, or documentation affect compliance and worker safety. Through examples and short scenarios, you will practice identifying warning signs, strengthening oversight, and applying corrective actions to help reduce legal and financial risk while supporting safe, compliant operations.

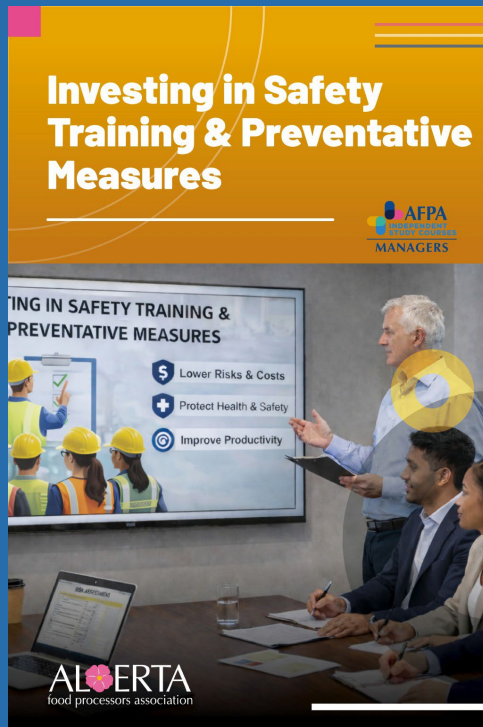
Level

- Managers

Managers Restricted Space Series

- 3 of 5

Independent Study (LEADERSHIP)



Course Summary

Investing in safety training and preventative measures helps reduce the risks associated with restricted-space work in food and beverage processing. Effective training, hazard controls, and maintenance programs support safer and more consistent operations.

In this course, you will learn how to evaluate and invest in safety initiatives that improve worker competency, reduce incidents, and support compliance. Through examples and short scenarios, you will practice identifying training needs, allocating resources, and using performance indicators to strengthen safety systems and support safe, efficient restricted-space work.

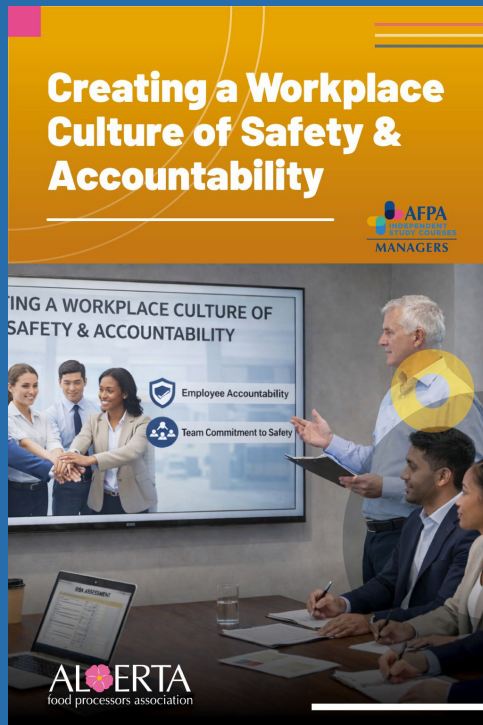
Level

- Managers

Managers Restricted Space Series

- 4 of 5

Independent Study (LEADERSHIP)



Course Summary

A strong safety culture helps protect workers during restricted-space work by encouraging clear communication, hazard reporting, and consistent safe work practices. Leaders play an important role in shaping this culture through their actions and expectations. In this course, you will learn how leadership influences safety culture in restricted-space operations, including worker engagement, hazard reporting, and responding to safety concerns.

Through examples and short scenarios, you will practice recognizing behaviours that strengthen safety culture and using feedback and data to support continuous improvement and safe, compliant operations.

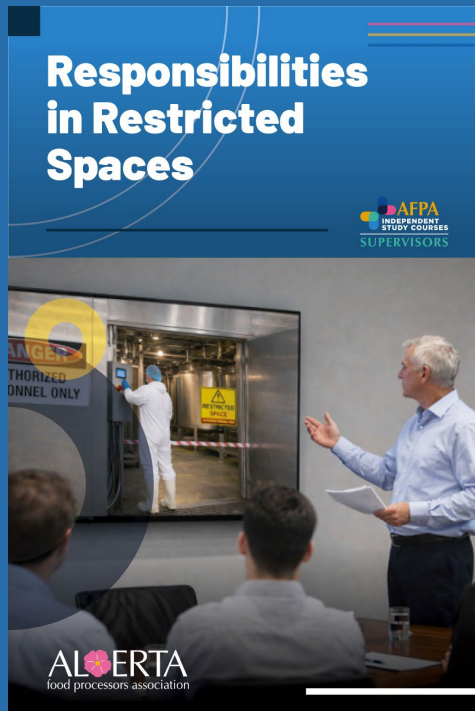
Level

- Managers

Managers Restricted Space Series

- 5 of 5

Independent Study (SUPERVISORS)



Course Summary

Supervisors play a critical role in ensuring restricted-space work is planned, monitored, and performed safely in food and beverage facilities. Changing conditions, limited exits, and equipment hazards can quickly create dangerous situations. In this course, you will learn about supervisor responsibilities for restricted-space work, including hazard verification, worker readiness, safe-work procedures, and monitoring conditions during entry.

Through examples and short scenarios, you will practice recognizing warning signs, reinforcing safe practices, and taking corrective action to help keep workers protected and operations under control.

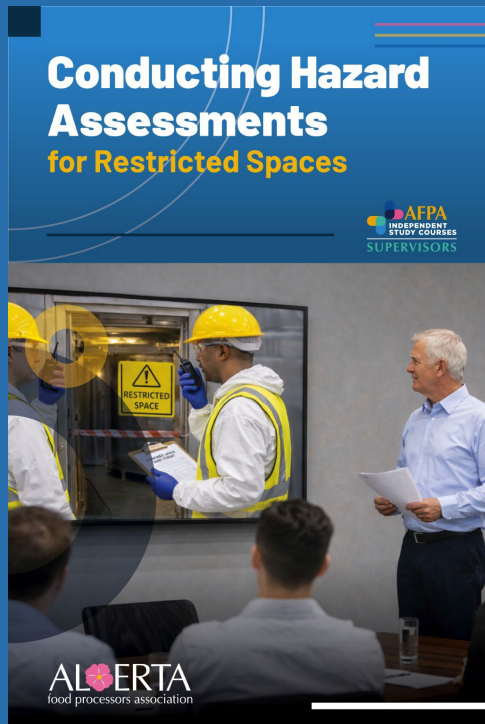
Level

- Supervisors

Supervisors Restricted Space Series

- 1 of 3

Independent Study (SUPERVISORS)



Course Summary

Restricted spaces in food facilities can expose workers to hazards such as moving equipment, poor air quality, chemical residues, stored energy, and changing conditions. As a supervisor, you play an important role in ensuring these hazards are identified, assessed, and controlled before work begins.

In this course, you will learn when hazard assessments are required, how to identify and assess restricted-space hazards, and how to apply the Hierarchy of Controls to reduce risk. Through realistic food-facility examples, you will explore how tasks, equipment, conditions, and worker factors can affect safe restricted-space entry.

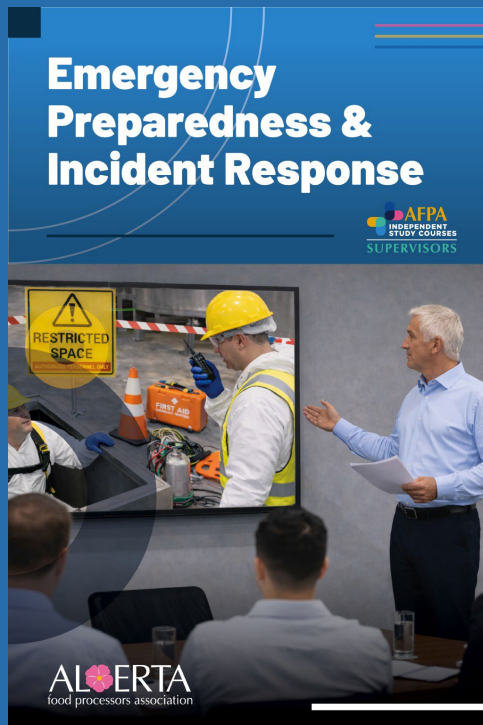
Level

- Supervisors

Supervisors Restricted Space Series

- 2 of 3

Independent Study (SUPERVISORS)



Course Summary

Emergencies in restricted spaces can develop quickly due to changing conditions, equipment hazards, or communication failures. Supervisors play a key role in ensuring workers can respond safely and exit when conditions become dangerous. In this course, you will learn how supervisors prepare for and manage restricted-space emergencies, including emergency procedures, rescue equipment, communication, and evacuation coordination.

Through examples and short scenarios, you will practice recognizing emergency triggers, coordinating response actions, and supporting post-incident reviews to help keep restricted-space work safe and controlled.

Level

- Supervisors

Supervisors Restricted Space Series

- 3 of 3

