

Electronic Resources: <http://agriculture.csi.edu/workplaceell>

- Pre-Assessment
- Safety Signs
- Completing Forms
- Safety Signs Assessment
- Food Manufacturing Vocabulary
- Directions Assessment
- Parts of the Body
- Directions
- Protective Equipment
- Protective Equipment Assessment
- Verb Tense
- Parts of the Body Assessment
- LOTO Assessment
- Reading SDS Sheets
- WHMIS Labels
- Food Manufacturing Vocabulary – Part 2
- Post Assessment

Support Features

Videos

Understanding verb tenses:

<http://www.elihinkel.org/tips/tenses.htm>

Understanding the four types of –ing:

<http://www.elihinkel.org/tips/4FormsING.htm>

Understanding prepositions:

<http://www.elihinkel.org/tips/prepositions.htm>

Hand washing hygiene:

<http://www.convergencetraining.com/hand-washing-and-hygiene.html>

HACCP Part 1:

https://www.youtube.com/watch?v=7nbgd_TnU8o

HACCP Part 2:

https://www.youtube.com/watch?v=gRJ7q_2Vkrk

Lockout Tagout:

<http://www.youtube.com/watch?v=dX6K4jRBRe0>

Machine Guarding:

<https://www.youtube.com/watch?v=-BEATC9-mKQ>

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Students come to this ESL course with a wide variety of industry experience and knowledge of English. Because of the limited time frame for this course, all students complete the same group of tasks. This ensures that all participants meet minimum levels of understanding regarding safety in a food manufacturing environment, and they have had an opportunity to increase general English language comprehension and communication skills.

Course Suggestions

- Depending upon individual students’ understanding of English, you may need to adjust the information presented, or you may need to provide additional explanation.
- More materials are provided, than will likely get used per week. Discuss primary goals and outcomes desired with company to determine what your focus should be for the course.
- When having students write sentences, start each project in the classroom so there is an example sentence for them to follow. Being able to compare handwriting with sentences completed in your presence is a great way to verify the student completed the assigned work.

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Workplace Needs Analysis

(Working with management, instructor completes this worksheet prior to beginning of classes.)

Company: _____

Management contact person: _____

Management contact phone/email: _____

Date classes start: _____

Date classes end (eight week session): _____

Location of classes: _____

Time classes start: _____

Time classes end (one hour): _____

Location(s) and identifying information of first aid station(s): _____

Safety signage, tools, equipment, and supplies specific to this work environment: _____

Custom vocabulary specific to this work environment (8-10 words maximum): _____

Custom personal protective equipment/safety gear required at this workplace: _____

Custom personal hygiene requirements for this work environment: _____

