

# Training Curriculum

The following is an abbreviated list of the curriculum.

## Introduction

- Goals of Certification
- Statement of Principles and Ethics
- Applicable Legislation; NFPA, IMC and jurisdictional by-laws

## Professionalism

- Responsibility of Service Providers (Standards of Practice)
- Accountability

## Theoretical Concepts

- Heat & cooking
- Air Movement
- Fire
- Cleaning

## Review NFPA #96 and Local Fire Codes

- Understanding the local Fire and Building Codes and Standards as they relate to kitchen exhaust systems
- What a cleaner needs to know about the Fire Codes to be able to report deficiencies to the system owner

## Understanding Exhaust System Components

- Hoods - Ducts - Fans
- Working safely around fire suppression equipment
- Auxiliary equipment

## Understand Inspections (for Cleanliness)

- What the AHJ is looking for from you
- The limits of your responsibility
- Inspection guidelines
- Need for access

## **Environmental Safety**

- EPA Requirements
- Wastewater Management

## **Safety**

- OSHA/WHMIS (review)
- Skin & Body Protection
- Eye/Ear Protection
- To & From the job
- Washing Equipment
- Ladders
- Confined Space
- Lock Out
- First Aid (review)

## **Demonstrations**

- Installation of Listed access panels
- Installation of hinge kits
- Installation of rooftop grease containment systems

## **Paperwork**

- How to create a paper trail, that will protect you and provide necessary information to satisfy the AHJ, property owners and insurance companies
- Understanding the forms:
  - Cleaning Proposal
  - Cleaning Performance Form
  - Job Service Report
  - After-Service Follow-Up Report

As an outcome of the above curriculum, the participant should have a solid foundation of the fundamental skills and knowledge of the Codes to be able to perform the tasks of both inspecting (for cleanliness) and cleaning kitchen exhaust systems.