



# Heat Stress – Service Sector

## Course Overview:

Many workplaces have a high potential for inducing heat stress. Service sector workplaces, such as industrial laundry facilities, bakeries, canneries and commercial kitchens, all run the risk for heat stress-related disorders and illnesses.

It is important to recognize the signs and symptoms of heat stress as early as possible in order to prevent the possibility of heat-related illnesses, disability, or possibly even death.

## Who Should Take the Course?

This course is designed for employers and employees that work in hot environments in the service sector.

## Course Objectives:

This course will explain what heat stress is, how to recognize and treat heat-related illnesses, and describe how to create a heat stress control plan.

The course is presented in 3 modules:

1. Heat Stress
2. Recognizing and Treating Heat-Related Illnesses
3. Heat Stress Control Plan

## Evaluation Process:

At the end of each module, there is a test. Participants must successfully complete the test before continuing to the next module. Participants that do not achieve 100% can review the module content and try as many times as necessary to advance and complete the course. Test questions are randomly selected from a test bank, making each test unique.

***Upon successfully completing all modules, there is a printable certificate for your records.***

## Course Duration:

This online course is self-paced. Participants may leave the course at anytime and can resume where they left off. The duration will depend on the individual participant and their prior knowledge of the subject matter. On average, the course will take between 1 – 2 hours to complete.