Sexual Harassment Prevention for Restaurant and Hospitality Employees

Sexual Harassment Prevention for Restaurant and Hospitality Employees equips employees with training to help manage emerging risks and advance the positive culture of the foodservice and hospitality industries.

This interactive training will provide employees with the facts about sexual harassment prevention, how to report it, and why a harassment-free workplace is every employee’s right.

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<th><strong>SHIFT YOUR CULTURE</strong></th>
<th><strong>BUILD TRUST</strong></th>
<th><strong>MITIGATE RISK</strong></th>
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<td>Many companies are requiring all employees to complete this type of training. Embrace this cultural shift and be the change within your company.</td>
<td>ServSafe is recognized as a leader in food safety and responsible alcohol service. ServSafe is committed to leverage our voice within the industry to spark a conversation around sexual harassment prevention.</td>
<td>Permissive culture can exist in back-of-house kitchens and front-of-house dining rooms, leaving companies with significant liability. Get trained to help mitigate this risk.</td>
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Sexual harassment prevention has become a key initiative in many industries, including the foodservice and hospitality industries. When employees know their rights and responsibilities, companies can build a safe work environment for all.

Industry examples will also describe a variety of sexual harassment scenarios and the impact they can have on individuals and the work environment.

**THIS TRAINING WILL TEACH YOU:**

- The definition of sexual harassment
- The impact of sexual harassment on individuals, the culture, and the business
- How to recognize unacceptable conduct
- How and when to report sexual harassment

To learn more, visit [ServSafe.com/ServSafe-Workplace](http://ServSafe.com/ServSafe-Workplace)