

Security in the Age of Modern Terrorism

ACCORDING TO THE GUN VIOLENCE ARCHIVE, 308 MASS SHOOTINGS HAVE OCCURRED IN THE U.S. IN 2018.

Active Shooter Prep Online™ educates hospitality and retail employees in the latest workplace violence and active shooter procedures and protocols. Using the guidelines and directives established by FEMA, the FBI and the Department of Homeland Security, the course provides detailed information on how to best prepare for and prevent workplace violence and active shooter scenarios. With implementation, employers can meet their "duty of care" responsibility to their employees and equip staff with critical incident response and action information.

EVEN WHEN LAW ENFORCEMENT WAS PRESENT OR ABLE TO RESPOND WITHIN MINUTES, CIVILIANS OFTEN HAVE TO MAKE LIFE & DEATH DECISIONS DURING ACTIVE SHOOTER INCIDENTS.- FBI

In the age of modern terrorism, the exposure to risk is greatly increased when an employer does not provide some level of active shooter and workplace violence training to their employees. Once educated, a staff can then become safety ambassadors for an operation possibly identifying and preventing workplace violence and/or assisting patrons in the event of an actual active shooter scenario.

ESSENTIAL TRAINING. AFFORDABLE PRICING.

Active Shooter Prep Online™ is available for \$299.00 for 30 student seats for 1 year. For this purchase price, a location will receive access to the course for 30 employees as well as the benefits of the Learning Management System for record management and data storage of the operation's training statistics.

Active Shooter Prep Online™

Prevent, Prepare & Respond.

One Flat Rate.

Key Takeaways:

- **CHARACTERISTICS OF "TYPICAL" ACTIVE SHOOTER INCIDENTS**
- **WARNING SIGNS OF DANGEROUS INDIVIDUALS (PREDICT, PREVENT, RESPOND)**
- **CHOICES WE MUST MAKE & HOW TO MAKE THEM IN A CRISIS (RUN. HIDE. FIGHT. TREAT.)**
- **STEPS TO IMPLEMENT EFFECTIVE WORKPLACE VIOLENCE & ACTIVE SHOOTER PREPAREDNESS PLANS**
- **WORKPLACE VIOLENCE RED FLAGS & HOW TO ADDRESS THEM**

Get started today. Visit:
<https://foodservicetrainingportal.com/asp>
for more information.