



On-Line Course Curriculum

This course is presented in 19 modules, as outlined below. Each of these modules will take less than one hour to complete, and contain a review of the information presented within. Students will receive a certificate upon completion of the course in it's entirety.

Phil Ackland

Introduction

Goals and outcomes of this seminar, as well as the basics of what will be covered in this course.

Inspections

Covers the purpose of inspections & different inspection challenges. A sample downloadable checklist is provided.

Codes

The basic administration and retroactivity of NFPA 96, IMC and other code interpretations are covered. Throughout the course other relevant construction, installation and maintenance Codes and Standards are reviewed.

General

The fundamental requirements and theory behind commercial kitchen exhaust and fire-extinguishing systems. Inspectors will be able to recognize how different cooking applications and appliances can create serious grease accumulations and where these combustible accumulations are most likely to build up.

Clearances

Code requirements for clearances vary depending on construction material and other factors. Various clearance reducing materials; examples of inadequate clearances and their consequences, as well as, ways to "fix" non-compliant systems are covered in this module.

Appliances

Inspectors will learn how the appropriate placement of appliances, different fuel sources and types of foods cooked contribute to the type and volume of combustible grease accumulation.

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Types of Appliances

Covers the details of the major commercial kitchen appliances and how they contribute to grease accumulation and fire hazard.

Solid Fuels

Solid fuel cooking poses a special fire hazard. In this module the inspector will learn the necessary building, installation and maintenance requirements of these systems.

Hoods

The most visible component of the exhaust system, the hood also houses the majority of the fire extinguishing system. Inspectors will learn how to recognize strengths, weaknesses and functions of various hood designs; as well as, installation and code requirements.

Filtration

Commercial kitchen filters and filtration requirements greatly affect the amount of combustible grease that will accumulate in the exhaust system. The module covers the need and importance of filtration, as well as information on new evolving technologies.

Ductwork

Ductwork is often unseen (covered by the building structure) yet it will accumulate grease, which often leaks onto the structure. We provide examples of non-compliant ductwork for commercial kitchen systems and how to recognize serious fire hazards. Inspectors will also gain knowledge of duct-wrap and factory built grease ducts.

Access

This module covers where and how access should be installed in ductwork. Inspectors will learn how to recognize various examples of incorrect, inadequate and non-compliant access.



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Terminations

We cover the different ways ductwork terminates outside the building, the requirements for terminations, and the things that go wrong when those requirements are not met.

Fans

Adequate power (draw) ensures the proper removal of heat, smoke and grease from the kitchen. This increases the health and safety of the staff and improves the fire hazard to the entire building. Inspectors learn proper fan installation, clearances and the need for access in and around fans. The importance of reducing grease accumulations on the roof of buildings through the use of grease containment systems is also covered.

Other Equipment

There are a number of often unseen auxiliary systems within exhaust airstream. This module will familiarize inspectors with Air Pollution Control Units (APCUs) and Recirculating Systems; their installation, start-up requirements and maintenance.

Exhaust Cleaners

This module explores the need for proper and regular grease removal (cleaning). Inspectors will learn the requirements and certification protocols for this service. When properly trained, these service providers can recognize many serious hidden fire hazards within the exhaust system.

Fire-Extinguishing Systems

Understanding and appreciating the operation of the kitchen fire-extinguishing system is one of the most important components of this seminar. The following three modules provide an in-depth overview of how fire-extinguishing systems work, why these systems sometimes fail and how to prevent this.

Wet Chemical Fire-Extinguishing

Inspectors gain an understanding of the various components of wet chemical fire-extinguishing systems. They will be able to recognize non-compliant components and understand why these systems have to be assembled under strict code requirements.

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Fire-Extinguishing System Service Providers

When inspectors know the responsibilities of the fire-extinguishing system, they ensure maintenance compliance. This module provides an in-depth understanding of what this trade and restaurant owner must do to keep the kitchen safe.

Excerpts from the Inspector's Manual

Participants receive a downloadable (PDF) document of excerpts from Phil Ackland's Inspecting Commercial Kitchen Systems Manual. These excerpts help explain more in-depth topics covered in the presentation. It is also recommended that students obtain a copy of their applicable fire code.

Participants will also have access to Phil Ackland's Seminars Internet Forum for this course. This internet forum provides the opportunity to ask specific questions, share experiences, post photographs, and gain additional information from special experts and invited guests.

