Chinese Training Library Saves Time, Increases Engagement

Meet the training needs of your multi-cultural workforce with Intertek Alchemy's Simplified Chinese (Mandarin) course library. This 75-course premium library includes critical training courses in food safety, workplace safety, and sustainability.

Improve Safety, Productivity, and Audit-Readiness

Providing training in their native language ensures workers better understand company policies and safety procedures. Re-creating or translating courses into highly accurate Chinese can be time-consuming for already strapped admins. Use the Intertek Alchemy Simplified Chinese (Mandarin) training library to:

- Reduce admin time to create and manage training
- Easily build learning plans specific to Chinese workers
- Reduce production stoppages and workplace injuries
- Meet regulatory and GFSI requirements to provide training in languages understood by workers

Reduce Staffing Challenges

Knowing you can train Mandarin Chinese speakers expands the labor pool you can access. Providing vital training in their native language will give Chinese workers motivation to succeed — and help reduce turnover.

For More Information

(866) 463-5117

ContactUs@IntertekAlchemy.com

IntertekAlchemy.com

Intertek Alchemy's Chinese Course Library

The Simplified Chinese (Mandarin) course library is offered for an annual fee for each worksite. Talk to your Intertek Alchemy account manager for more details.

Food Safety (27 courses)

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Contamination, Adulteration, and Tampering: Introduction
- Food Allergens: Introduction
- Food Allergens: REFRESHER - Introduction
- Food Allergens: Proper Handling
- Food Allergens: REFRESHER - Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRCGS
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Employee Role
- Foreign Material Exclusion: Overview
- FSMA: Introduction
- HACCP: Overview
- HACCP: REFRESHER - Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER - Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER - Basics
- Pest Control: Effective Practices
- Pest Control: REFRESHER - Effective Practices
- Record Keeping: Effective Practices
- Record Keeping: REFRESHER - Effective Practices
- Waste Management: Procedures and Proper Disposal

Workplace Safety (33 courses)

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Asbestos Awareness
- Bloodborne Pathogens
- Bloodborne Pathogens: REFRESHER
- Chemical Safety: Introduction
- Cold Stress
- Combustible Dust
- Confined Spaces: Basics
- Electrical Safety
- Emergency Preparedness
- Fall Protection
- Fire Prevention and Protection
- GHS: Introduction
- GHS: Labels
- GHS: REFRESHER - Labels
- GHS: Pictograms and Hazards
- GHS: REFRESHER - Pictograms and Hazards
- GHS: Safety Data Sheets
- GHS: REFRESHER - Safety Data Sheets
- Hand and Power Tools
- Hearing Protection
- Hearing Protection: REFRESHER
- Hot Work
- Knife Safety Basics (Product Knives)
- Ladder Safety
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures: REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Personal Protective Equipment (PPE): REFRESHER
- Slips, Trips, and Falls
- Slips, Trips, and Falls: REFRESHER

Sustainability (12 courses)

- Energy Conservation
- Environmental Management System: Overview
- Environmental Responsibility Overview
- Everyday Sustainability
- Hazardous Waste
- Pollution: Air, Water, Noise
- Process Waste Prevention
- Recycling Basics
- Spill Prevention
- Stormwater Runoff
- Waste Reduction
- Water Conservation

Additional (3 courses)

- Food for Feed
- Good Laboratory Practices: Overview
- Group Training: Learner Basics (Remotes)

To get started, contact your Alchemy account manager or email **ContactUs@IntertekAlchemy.com**.