

Haitian Creole Training Library Saves Time, Increases Engagement

Meet the training needs of your multi-cultural workforce with Intertek Alchemy's Haitian Creole course library. This 76-course premium library includes critical training courses in food safety, workplace safety, animal welfare, and human resources.

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 Haitian Creole can be time-consuming for already strapped admins. Use the Intertek Alchemy Haitian Creole Training Library to:

- Reduce admin time to create and manage training
- Easily build learning plans specific to Haitian 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 Haitian Creole speakers expands the labor pool you can access. Providing vital training in their native language will give Haitian workers motivation to succeed — and help reduce turnover.

For More Information

 (866) 463-5117

 ContactUs@IntertekAlchemy.com

 [IntertekAlchemy.com](https://www.IntertekAlchemy.com)

Intertek Alchemy's Haitian Creole Course Library

The Haitian Creole course library is offered for a flat annual fee for each worksite. Talk to your Intertek Alchemy account manager for more details.

Workplace Safety (34 courses)

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Arc Flash Awareness
- Back Injury Prevention
- Basic First Aid
- Bloodborne Pathogens
- Chemical Safety: Introduction
- Combustible Dust
- Confined Spaces: Basics
- Conveyor Safety
- Emergency Preparedness
- Ergonomics
- Fall Protection
- Fire Extinguishers: Introduction
- Fire Prevention and Protection
- GHS: Introduction
- GHS: Labels
- GHS: Pictograms and Hazards
- GHS: REFRESHER - Labels
- GHS: REFRESHER - Pictograms and Hazards
- GHS: REFRESHER - Safety Data Sheets
- GHS: Safety Data Sheets
- Hearing Protection
- Hoists and Slings
- Ladder Safety
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness: REFRESHER
- Lift Trucks Advanced: Basic Operations
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures: REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Slips, Trips, and Falls
- Slips, Trips, and Falls: REFRESHER

Food Safety (26 courses)

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Wet Environments
- Contamination, Adulteration, and Tampering
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: REFRESHER - Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: Introduction
- Foodborne Illness: Prevention
- Foreign Material Exclusion: Employee Role
- Foreign Material Exclusion: Overview
- HACCP: Overview
- HACCP: REFRESHER - Overview
- Hand Washing: Effective Techniques
- Hand Washing: REFRESHER - Effective Techniques
- Listeria: Understanding the Danger to Food
- Maintenance: GMPs
- Personal Hygiene: Basics
- Personal Hygiene: REFRESHER - Basics
- Pest Control: Effective Practices
- Pest Control: REFRESHER - Effective Practices
- Preventing Food Contamination: Meat and Poultry
- Preventing Food Contamination: REFRESHER
- Preventive Controls: Overview

Human Resources (8 courses)

- Active Shooter Readiness
- Americans with Disabilities Act
- Appropriate Behavior in the Workplace
- Diversity & Inclusion
- Preventing Illness at Work and at Home
- Sexual Harassment
- Workplace Harassment and Discrimination
- Workplace Violence

Additional Courses (8 courses)

- Communicating Effectively in the Workplace
- Group Training: Learner Basics (Remotes)
- Humane Euthanizing Practices for Poultry
- Humane Practices for Live Bird Processing
- Lift Trucks: Operator Safety
- Poultry Welfare During Transportation and Receiving
- Proper Catching and Handling Methods
- Stormwater Runoff