



Nepali Training Library Saves Time, Increases Engagement

Meet the training needs of your multi-cultural workforce with Intertek Alchemy's Nepali course library. This 26-course premium library includes critical training courses in food safety and workplace safety.

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 Nepali can be time-consuming for already strapped admins. Use the Intertek Alchemy Nepali training library to:

- Reduce admin time to create and manage training
- Easily build learning plans specific to Nepali 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 Nepali speakers expands the labor pool you can access. Providing vital training in their native language will give Nepali 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 Nepali Course Library

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

Workplace Safety (6 courses)

- Basic First Aid: Sudden Injuries to the Body
- Bloodborne Pathogens
- Conveyor Safety
- Ergonomics
- Lockout/Tagout Procedures
- Slips, Trips, and Falls

Food Safety (13 courses)

- Basic Facility Defense
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction and BRCGS
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Overview
- HACCP: Overview
- Hand Washing: Effective Techniques
- Personal Hygiene: Basics
- Pest Control: Effective Practices
- Record Keeping: Effective Practices

Quality (3 courses)

- Gluten Free Manufacturing: Introduction
- Kosher Manufacturing: Introduction
- Organic Manufacturing: Introduction

Additional (4 courses)

- Group Training: Learner Basics (Remotes)
- Sexual Harassment
- Utility Knives and Boxcutters: Basics
- Workplace Violence