



Swahili Training Library Saves Time, Increases Engagement

Meet the training needs of your multi-cultural workforce with Intertek Alchemy's Swahili course library. This 48-course premium library includes critical training courses in food safety, workplace safety, 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 perfectly accurate Swahili can be time-consuming for already strapped admins. Use the Intertek Alchemy Swahili training library to:

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

For More Information

 (866) 463-5117

 ContactUs@IntertekAlchemy.com

 IntertekAlchemy.com

Intertek Alchemy's Swahili Course Library

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

Food Safety (20 courses)

- Basic Facility Defense
- Basic Facility Defense: REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Cleaning and Sanitizing: Wet Environments
- Dangerous Microorganisms (Food Manufacturing)
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: Proper Handling
- Food Allergens: REFRESHER - Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction and BRCGS
- Foodborne Illness: Introduction
- Foreign Material Exclusion: Employee Role
- Foreign Material Exclusion: Overview
- HACCP: Overview
- Hand Washing: Effective Techniques
- Personal Hygiene: Basics
- Pest Control: Effective Practices
- Preventing Food Contamination: REFRESHER
- Record Keeping: Effective Practices

Workplace Safety (19 courses)

- Back Injury Prevention
- Basic First Aid: Sudden Injuries to the Body
- Bloodborne Pathogens
- Conveyor Safety
- Electrical Safety
- Emergency Preparedness
- Ergonomics
- Fire Extinguishers: Introduction
- Fire Prevention and Protection
- GHS: Introduction
- GHS: Pictograms and Hazards
- Hearing Protection
- Heat Stress - Response
- Ladder Safety
- Lift Truck Safety Awareness
- Lockout/Tagout Procedures
- Machine Guarding
- Personal Protective Equipment (PPE)
- Slips, Trips, and Falls

Human Resources (4 courses)

- Active Shooter Readiness
- Diversity & Inclusion
- Proper Workplace Conduct
- Sexual Harassment

Additional (5 courses)

- Gluten Free Manufacturing: Introduction
- Group Training: Learner Basics (Remotes)
- Kosher Manufacturing: Introduction
- Organic Manufacturing: Introduction
- Utility Knives and Boxcutters: Basics