

Vietnamese Training Library Saves Time, Increases Engagement

Meet the training needs of your multi-cultural workforce with Intertek Alchemy's Vietnamese course library. This 76-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 Vietnamese can be time-consuming for already strapped admins. Use the Intertek Alchemy Vietnamese Training Library to:

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

The Vietnamese course library is offered for an additional annual fee for each worksite. Talk to your Intertek Alchemy account manager for more details.

Food Safety (29 courses)

- Basic Facility Defense
- Basic Facility Defense – REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Cleaning and Sanitizing: Wet Environments
- Contamination, Adulteration, and Tampering: Introduction
- Dangerous Microorganisms (Food Manufacturing)
- E. coli: Controlling It in Food Manufacturing
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: REFRESHER - Introduction
- Food Allergens: Proper Handling
- Food Fraud: Introduction
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: Prevention
- 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
- Preventative Controls: Overview
- Preventing Food Contamination: Meat and Poultry
- Sanitation Theory: Overview
- Visitor Procedures
- Waste Management Procedures and Proper Disposal
- Water Hose Safety

Workplace Safety (32 courses)

- Ammonia Awareness
- Back Injury Prevention
- Bloodborne Pathogens
- Chemical Safety: Introduction
- Combustible Dust
- Confined Spaces: Basics
- Conveyor Safety
- Electrical Safety
- Emergency Preparedness
- Ergonomics
- Face Masks
- Fall Protection
- Fire Extinguishers: Introduction
- Fire Prevention & 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
- Hearing Protection
- Heat Stress: Response
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness – REFRESHER
- Lift Trucks Advanced: Basic Operations
- Lift Trucks Advanced: Load Handling and Stability
- Lockout/Tagout Procedures
- Machine Guarding
- Personal Protective Equipment (PPE)
- Respirators: Introduction
- Slips, Trips, and Falls

Human Resources (13 courses)

- Appropriate Behavior in the Workplace
- Bullying
- COVID-19: Overview
- Cyber Security
- Diversity & Inclusion
- Family and Medical Leave Act
- Proper Workplace Conduct
- Sexual Harassment
- Social Skills in the Workplace
- Substance Abuse
- Workplace Harassment and Discrimination
- Workplace Etiquette
- Workplace Violence

Additional (2 courses)

- Group Training: Learner Basics, Remote
- Pallet Trucks: Operator Safety