



Distribution Course Catalog

Cover your training needs for workplace safety, food safety, HR, leadership, and more.



All courses are developed by industry leaders and subject matter experts.



Flexible delivery via interactive group training and/or individual eLearning on-site or remote.



Easily modify Alchemy courses or create your own courses from scratch.

Warehouse

(English, Spanish, and Canadian French)

- Aerial Platforms and Scissor Lifts: Operator Safety
- Conveyor Safety (Distribution)
- Facility Defense (Distribution)
- Food Defense Basics for Drivers
- Food Safety for Selectors: Overview
- Good Warehousing Practices
- Hand Pallet Trucks: Operator Safety
- Hand Trucks and Dollies: Operator Safety
- High Lift Trucks: Operator Safety
- Lift Trucks: Operator Safety
- Lift Truck Battery Charging Safety
- Loading Food Safety SOPs: Overview
- Loading Food Safety SOPs: Pre-load Temperature Checks
- Loss Prevention (Distribution)
- Maintaining the Cold Chain
- Material Handling (Distribution)
- Pallet Trucks: Operator Safety
- Personal Hygiene (Distribution)
- Pest Control (Distribution)
- Racking Safety
- Receiving Food Safety SOPs: Shelf Stable
- Receiving Food Safety SOPs: Temperature Control
- Sanitary Transport: Load Security
- Sanitation: Distribution Environments
- Slips, Trips, and Falls (Distribution)
- Utility Knives and Boxcutters: Basics

Workplace Safety

(English, Spanish, & Canadian French)

- Ammonia Accident Prevention and First Aid
- Ammonia Awareness
- Ammonia Awareness — REFRESHER
- Arc Flash Awareness
- Asbestos Awareness
- Asbestos Awareness — REFRESHER
- Avian Influenza (Bird Flu): Overview
- Back Injury Prevention
- Back Injury Prevention — REFRESHER
- Bloodborne Pathogens
- Bloodborne Pathogens — REFRESHER
- Chemical Safety: Introduction
- Cold Stress
- Combustible Dust
- Compressed Gas Cylinders
- Confined Spaces: Basics
- Confined Spaces: Basics — REFRESHER
- Confined Spaces: For Attendants
- Confined Spaces Advanced: Entrant (Parts 1 & 2)
- Conveyor Safety
- Electrical Safety
- Electrical Safety — REFRESHER
- Emergency Preparedness
- Ergonomics
- Ergonomics — REFRESHER
- Face Masks
- Fall Protection
- Fire Extinguishers: Introduction
- Fire Extinguishers: Introduction — REFRESHER
- Fire Prevention and Protection
- Fire Prevention and Protection — REFRESHER
- First Aid Basics: Bleeding and Shock
- First Aid Basics: Burns
- First Aid Basics: Major Illness and Health Issues
- First Aid Basics: Sudden Injuries to the Body
- First Aid Basics: Sudden Injuries to the Face and Head

Workplace Safety (Continued)

(English, Spanish, & Canadian French)

- GHS: Introduction
- GHS: Labels
- GHS: Labels — REFRESHER
- GHS: Pictograms and Hazards
- GHS: Pictograms and Hazards — REFRESHER
- GHS: Safety Data Sheets
- GHS: Safety Data Sheets — REFRESHER
- Good Laboratory Practices: Overview
- Grain Handling Safety: Overview
- Hand and Power Tools
- Hearing Protection
- Hearing Protection — REFRESHER
- Heat Stress: Awareness
- Heat Stress: Prevention
- Heat Stress — REFRESHER
- Hoists and Slings
- Hot Work
- Knife Safety Basics
- Ladder Safety
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness — REFRESHER
- Lift Truck Advanced: Basic Operations
- Lift Truck Advanced: Load Handling and Stability
- Lift Truck Advanced: Pre-operation Inspections
- Lockout / Tagout Procedures
- Lockout / Tagout Procedures — REFRESHER
- Lockout / Tagout for Authorized (Parts 1, 2, and 3)
- Machine Guarding
- Machine Guarding — REFRESHER
- Office Ergonomics
- Office Safety
- Personal Protective Equipment (PPE)
- Personal Protective Equipment (PPE) — REFRESHER
- Respirators: Introduction
- Root Cause Analysis: Introduction
- Slips, Trips, and Falls
- Slips, Trips, and Falls — REFRESHER
- X-ray and Radiation Safety

Food Safety

(English, Spanish, & Canadian French)

- Air Hose Safety
- Basic Facility Defense
- Basic Facility Defense — REFRESHER
- CIP: Introduction
- Cleaning and Sanitizing: Dry Environment
- Cleaning and Sanitizing: Wet Environment
- Contamination, Adulteration, and Tampering: Introduction
- Dangerous Microorganisms in Food Manufacturing
- Dangerous Microorganisms — REFRESHER
- E. coli: Controlling it in Food Manufacturing
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: Introduction — REFRESHER
- Food Allergens: Proper Handling
- Food Allergens: Proper Handling — REFRESHER
- Food Fraud: Introduction
- Food Safety Matters
- Food Safety Standards: Introduction
- Food Safety Standards: Introduction and BRC
- Food Safety Standards: Introduction and SQF
- Foodborne Illness: Introduction
- Foodborne Illness: Prevention
- Foodborne Illness — REFRESHER

Food Safety (Continued)

(English, Spanish, & Canadian French)

- Foreign Material Exclusion: Overview
- Foreign Material Exclusion: Employee Role
- FSMA: Introduction
- HACCP: Overview
- HACCP: Overview — REFRESHER
- Hand Washing: Effective Techniques
- Hand Washing: Effective Techniques — REFRESHER
- Listeria: Understanding the Dangers to Food
- Maintenance: GMPs
- Pasteurization: Introduction
- Personal Hygiene: Basics
- Personal Hygiene: Basics — REFRESHER
- Pest Control: Effective Practices
- Pest Control: Effective Practices — REFRESHER
- Preventing Foodborne Illness
- Preventing Food Contamination
- Preventing Food Contamination — REFRESHER
- Preventive Controls: Overview
- Raw Milk Receiving: Process Overview
- Record Keeping: Effective Practices
- Record Keeping: Effective Practices — REFRESHER
- Salmonella: Controlling it in Food Manufacturing
- Sanitation Theory: Overview
- Visitor Procedures
- Waste Management Procedures and Proper Disposal
- Water Hose Safety

Quality

(English, Spanish, & Canadian French)

- Food for Feed
- Food Labels
- Gluten Free Manufacturing
- Halal Manufacturing
- Kosher Manufacturing
- Label Claims
- Organic Manufacturing
- Statistical Process Control: Overview
- Traceability: Introduction

Human Resources

(English, Spanish, & Canadian French)

- Active Shooter Readiness
- Americans with Disabilities Act¹
- Anger Management
- Appropriate Behavior in the Workplace
- Bullying
- Canada Leave of Absence
- COVID-19 Overview
- Cybersecurity: Overview
- Diversity & Inclusion
- Ethical Trading Initiative (ETI): Introduction
- Ethics: Overview
- Family & Medical Leave Act¹
- Financial Literacy: Managing Money
- Financial Literacy: Credit & Debt
- Goals and Time Management

¹: English & Spanish only

Human Resources (Continued)

(English, Spanish, & Canadian French)

- Health Screening¹
- Housing Basics
- Human Trafficking: Overview
- How Diseases Spread¹
- Mental Wellness
- Mpox Overview
- Office Etiquette
- Overcoming Bias
- Physical and Mental Health and Well-being¹
- Physical Wellness
- Pregnant Workers Fairness Act¹
- Preventing Illness at Work and at Home¹
- Proper Workplace Conduct
- Racism in the Workplace: Recognition and Response
- Sexual Harassment
- Social Skills in the Workplace
- Substance Abuse Awareness
- Transportation Basics
- Workplace Etiquette
- Workplace Harassment and Discrimination
- Workplace Violence

Lean Manufacturing

(English, Spanish, & Canadian French)

For Frontline Workers

- Lean: Introduction
- Lean: Waste Types
- Lean: Data Integrity
- Lean: Identifying Solutions
- Lean: 5S Overview

For Supervisors

- ABCs of Lean
- Categories of Waste
- Documenting Activities — Value Stream Mapping, Workflow Diagrams
- Examining Data — Spreadsheets, Pareto Charts, Five Whys
- Identifying Solutions — Brainstorming, Fishbone Diagrams
- Identifying Solutions — Kaizen, PDCA
- Implementing Solutions — Kanban, Performance Management Boards
- Implementing Solutions — Line Balancing, Takt Time, Pull Systems, Changeovers
- Implementing Solutions — Workplace Organization
- Verifying Solutions — Standardization, Audits
- The Alchemy of Lean Final Exam

¹: English & Spanish only

Supervisor

(English & Spanish)

- Being a Successful Supervisor
- Communicating Effectively in the Workplace
- Communication and Trust
- Crisis Management Skills
- Deep Cleaning Procedures
- Emergency Preparedness: Active Shooter Readiness Planning
- Emergency Preparedness: Infectious Disease Plan Development
- Ethics in Leadership
- Infectious Disease Management Program
- Infectious Disease Prevention
- Infectious Disease Response
- Motivation, Discipline, and Goals
- Patience, Consistency, and Getting the Job Done
- Personal Liability for Leaders
- Reasonable Suspicion
- Solving Problems at Work

Sustainability

(English & Spanish)

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

Transportation: Supervisors

 **Premium Library** *(English)*

These eLearning courses meet Federal Motor Carrier Safety Act (FMCSA) legal requirements for supervisors of CDL drivers.

- Reasonable Suspicion: Alcohol
- Reasonable Suspicion: Drugs

 *Premium Libraries can be added to your Alchemy course library for an additional charge.*

Transportation: Drivers

 **Premium Library** (English; *indicates 59 courses with Spanish subtitles)

150+ eLearning courses to help you meet DOT and FMCSA training requirements. Courses cover driver safety, defensive driving, warehouse safety, and more for heavy trucks, box trucks, cars, and light duty trucks.

- Accident Procedures
- Air Brakes²
- Ammonia Awareness*
- Automobiles - Avoiding Fixed Objects*
- Automobiles - Defensive Driving*²
- Avoiding Fixed Objects*
- Avoiding Fixed Objects - Medium Duty Truck
- Avoiding Roadside Collisions
- Back Injury Prevention*
- Backing and Docking - Medium Duty Truck ²
- Backing and Docking Enhanced*²
- Basic Vehicle Controls
- Bloodborne Pathogens*
- Box Cutting*
- CARB
- CDL Basics
- COVID-19 What Drivers Need to Know*
- CSA Overview
- Cargo Handling
- Cargo Securement²
- Communication - Medium Duty Truck*
- Communication Enhanced
- Confined Space
- Coupling Uncoupling*²
- Customs Security Awareness
- DVIR Pre Post Trip Inspections
- Defensive Driving - Medium Duty Truck²
- Defensive Driving Enhanced²
- Driver Disqualifications²
- Driver Distractions*
- Driver Distractions - Medium Duty Truck
- Driver Qualifications*
- Driver Wellness*
- Drug and Alcohol Awareness
- Drug and Alcohol Clearinghouse - What Drivers Need to Know²
- Emergency Maneuvers
- Emergency Response Plans*
- Environment
- Fatigue Management*
- Fatigue Management - A Guide for Families
- Fifth Wheel
- Fire Prevention*
- Flatbed Safety
- Forklift Fundamentals*
- Forklift Operations*
- Forklift Propane and Battery Replacement*
- Fuel Island Procedures
- Fuel Management
- Hand Truck Safety*
- Hazard Awareness*
- Hazard Awareness - Medium Duty Truck
- Hazmat Communication Rules
- Hazmat Driving and Parking Rules*
- Hazmat Loading and Placarding
- Hazmat Security Awareness
- Heat Illness*
- Hours of Service
- Hours of Service - No Sleeper²
- Hours of Service Updated Provisions - 2020
- IBT - Avoiding Fixed Objects
- IBT - Backing and Docking
- IBT - Basic Vehicle Controls
- IBT - Defensive Driving
- IBT - Driver Distractions
- IBT - Fatigue Management
- IBT - Hours of Service
- IBT - Intersections
- IBT - Left Turns
- IBT - Pre-Trip Inspection
- IBT - Rear End Collision Avoidance
- IBT - Right Turns
- IBT - Space Management
- IBT - Speed Management
- IBT - Winter Driving
- Identification and Diagnosis of Malfunctions
- Intermodal Equipment Inspections

 Premium Libraries can be added to your Alchemy course library for an additional charge.

²: These courses are available in both eLearning and group-based classroom training with Alchemy Player. Remaining courses are eLearning only.

Transportation: Drivers (Continued)

 **Premium Library** (English; *indicates 59 courses with Spanish subtitles)

- Introduction to Electronic Logging Devices
- Ladder Safety (Transportation)*
- Lane Changes and Intersections*²
- Lift Gate Safety*
- Lockout Tagout
- Log Books²
- Longer Combination Vehicles
- Mounting and Dismounting
- Night Driving²
- Night Driving - Medium Duty Truck
- Pallet Jacks*
- Parking Lots
- Personal Protective Equipment*
- Pre-Trip Inspection Without Exercises*
- Pre-Trip Inspections Enhanced*²
- Preventative Maintenance
- PRO-DEFENSE - MDT - An Approach to Safe Driving*
- PRO-DEFENSE - MDT - Distractions*
- PRO-DEFENSE - MDT - Effective Communication
- PRO-DEFENSE - MDT - Essential Planning*
- PRO-DEFENSE - MDT - Evaluating Space*
- PRO-DEFENSE - MDT - Fatigue Management*
- PRO-DEFENSE - MDT - Navigating Hazards*
- PRO-DEFENSE - MDT - Speed Management*
- PRO-DEFENSE An Approach to Safe Driving*
- PRO-DEFENSE Distractions*
- PRO-DEFENSE Effective Communication*
- PRO-DEFENSE Essential Planning*
- PRO-DEFENSE Evaluating Space*
- PRO-DEFENSE Fatigue Management*
- PRO-DEFENSE Navigating Hazards*
- PRO-DEFENSE Speed Management*
- Railroad Safety
- Rear End Collision Avoidance
- Rear End Collision Avoidance - Medium Duty Truck
- Road Rage²
- Roadside Inspections*
- Rollover Prevention
- Safe Lifting*
- Safe Lifting Driver
- Safe Operation of Manual Pallet Jacks*
- Safe Operation of Trailer Doors*
- Safely Raising and Lowering Landing Gear
- Sanitary Transportation Act - What Drivers Need to Know
- Seat Belts²
- Seat Belts - Medium Duty Truck
- Security Awareness
- Skid Control
- Sleep Apnea
- Slips, Trips and Falls*
- Space Management - Medium Duty Truck
- Space Management Enhanced*
- Space Management Workshop
- Speed Management - Medium Duty Truck²
- Speed Management Enhanced²
- Spill Response
- Summer and Mountain Driving
- Tanker Pre-Trip²
- Tanker Rollovers
- Terminal Trucks
- Tire Chains - HDT MDT
- Trailer Loading/Unloading Procedures
- Transporting Lithium Batteries*
- Trip Planning
- Truckers Against Trafficking*
- Urban Driving - HDT
- Urban Driving - MDT
- Visual Search
- Visual Search - Medium Duty Truck
- Whistle Blower Protection*
- Winter Driving²
- Winter Driving - Medium Duty Truck
- Winter Driving - No Chains²
- Workplace Awareness*
- Yard Driving Skills²

 Premium Libraries can be added to your Alchemy course library for an additional charge.

2: These courses are available in both eLearning and group-based classroom training with Alchemy Player. Remaining courses are eLearning only.

The Alchemy of Leadership

 **Premium Library** *(English, Spanish, & Canadian French)*

This eLearning library teaches new and emerging supervisors the soft skills they need to manage people effectively and be successful leaders. The topics below have two courses each to introduce and reinforce these leadership essentials.

Communication

- Active Listening
- Communication Basics
- Difficult Conversations
- Good First Impression
- Providing Constructive Feedback
- Receiving Feedback

Performance Management

- Anger Management
- Dealing with Difficult People
- Disciplinary Action
- Giving a Performance Evaluation
- Handling Employee Complaints
- How to Conduct an Interview

Leadership

- Behaving Like a Leader
- Building Trust
- Engaging Employees
- Follow Up and Follow Through
- Managing Change
- Valuing Differences

Teamwork

- How to Delegate
- Motivating Yourself and Others
- Teamwork

State-mandated Workplace Harassment Training

 **Premium Library** *(English & Spanish)*

The standard Alchemy course library includes valuable training courses on harassment, diversity, inclusion, and more. But certain states have additional regulations governing the training requirements for workplace harassment. This Premium Library covers those mandated legal requirements set forth for the following states:

- California
- Connecticut
- Delaware
- Illinois
- New York

Suicide Prevention: Question, Persuade, Refer

 **Premium Library** *(English)*

This eLearning course can save lives by ensuring everyone can recognize signs of suicidal behavior and what to do. Alchemy is donating proceeds to QPR Institute to support their life-saving mission.

- Suicide Prevention: Question, Persuade, Refer

 *Premium Libraries can be added to your Alchemy course library for an additional charge.*

Microsoft & Business Skills

 Premium Library (English)

Use this eLearning library to provide professional development opportunities to your employees. Most of the 200+ English courses come with subtitles in 25+ languages. Below are the software and topics covered.

- Microsoft/Office 365: 21 courses
- Microsoft Excel: 50 courses
- Microsoft Word: 21 courses
- Microsoft PowerPoint: 21 courses
- Microsoft Outlook: 15 courses
- Other Microsoft Applications: 27 courses
- Non-Microsoft Applications: 8 courses
- Business Skills: 36 courses
- Communication Skills: 13 courses
- Safety & Compliance: 12 courses

Food Safety Professional

 Premium Library (English)

14.5 hours of advanced eLearning courses for professionals who administer, participate, or contribute to food safety programs.

- Environmental Monitoring Program
- Risk Assessment
- Verification & Validation

FDA Training

 Premium Library (English)

Developed by International Food Protection Institute (IFPTI) for the FDA. These are the exact same courses FDA uses to train their Investigators. This 19-course library can provide supervisors/managers clarity on regulatory requirements and the focus of FDA inspections.

- Allergens
- Biological Hazards
- Biosecurity
- Environmental Hazards
- HACCP
- Imports
- Inspections, Complaints, & Enforcement
- Integrated Food Safety System
- Investigation Principles
- Labeling
- Personal Safety
- Preventive Controls
- Public Health Principles
- Recalls
- Regulatory Foundations
- Sampling
- Sanitation Practices
- Traceability
- Transportation

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Burmese

Premium Library

These courses covering workplace safety, food safety, and HR have been accurately translated into Burmese. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense — REFRESHER
- Dangerous Microorganisms in Food Manufacturing
- Food Allergens: Introduction
- Food Allergens: Proper Handling
- Food Allergens: Proper Handling — REFRESHER
- Food Safety Standards: Introduction
- Foodborne Illness: Prevention
- HACCP: Overview
- HACCP: Overview — REFRESHER
- Handwashing: Effective Techniques
- Handwashing: Effective Techniques — REFRESHER
- Personal Hygiene: Basics
- Personal Hygiene: Basics — REFRESHER
- Preventing Food Contamination

Workplace Safety

- Ammonia Awareness
- Back Injury Prevention
- Bloodborne Pathogens
- Emergency Preparedness
- Ergonomics
- Hearing Protection
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness — REFRESHER
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures — REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Slips, Trips, and Falls

Human Resources

- Anger Management
- Appropriate Behavior in the Workplace
- COVID-19 Overview
- Diversity & Inclusion
- Proper Workplace Conduct
- Sexual Harassment
- Social Skills in the Workplace
- Workplace Harassment and Discrimination
- Workplace Violence

Alchemy Resources

- Group Training: Learner Basics, Remotes

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Haitian Creole

Premium Library

These courses covering workplace safety, food safety, and HR have been accurately translated into Haitian Creole. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense – REFRESHER
- Cleaning and Sanitizing: Wet Environments
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: Proper Handling³
- Food Fraud: Introduction
- Food Safety Standards: Introduction & SQF
- Foreign Material Exclusion: Overview
- Foreign Material Exclusion: Employee Role
- HACCP: Overview³
- Hand Washing: Effective Techniques
- Hand Washing: Effective Techniques – REFRESHER
- Listeria: Understanding its Dangers to Food
- Maintenance GMPs
- Personal Hygiene: Basics
- Personal Hygiene: Basics – REFRESHER
- Pest Control: Effective Practices
- Preventing Food Contamination
- Preventive Controls: Overview

Workplace Safety

- Ammonia Awareness
- Ammonia Accident Prevention and First Aid
- Basic First Aid
- Bloodborne Pathogens
- Combustible Dust
- Confined Spaces: Basics
- Emergency Preparedness
- Fire Extinguishers: Introduction
- Fire Prevention and Protection
- GHS: Safety Data Sheets
- GHS: Safety Data Sheets – REFRESHER
- Hearing Protection
- Lift Truck Safety Awareness
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures – REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Slips, Trips, and Falls

Human Resources

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

 Premium Libraries can be added to your Alchemy course library for an additional charge.

³: These Haitian Creole course are using the shorter “Refresher” course version from the English-language course library.

Somali

Premium Library

These courses covering workplace safety, food safety, and HR have been accurately translated into Somali. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense — REFRESHER
- Dangerous Microorganisms in Food Manufacturing
- Food Allergens: Introduction
- Food Allergens: Introduction — REFRESHER
- Food Safety Standards: Introduction
- Foodborne Illness: Prevention
- HACCP: Overview
- HACCP: Overview — REFRESHER
- Handwashing: Effective Techniques
- Handwashing: Effective Techniques — REFRESHER
- Personal Hygiene: Basics
- Personal Hygiene: Basics — REFRESHER
- Preventing Food Contamination

Workplace Safety

- Ammonia Awareness
- Bloodborne Pathogens
- Emergency Preparedness
- Ergonomics
- Hearing Protection
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness — REFRESHER
- Lockout/Tagout Procedures
- Lockout/Tagout Procedures — REFRESHER
- Machine Guarding
- Personal Protective Equipment (PPE)
- Slips, Trips, and Falls

Human Resources

- Anger Management
- Appropriate Behavior in the Workplace
- Diversity & Inclusion
- Proper Workplace Conduct
- Social Skills in the Workplace
- Workplace Harassment and Discrimination
- Workplace Violence

Alchemy Resources

- Group Training: Learner Basics, Remotes

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Swahili

Premium Library

Coming in late 2025. These courses covering workplace safety, food safety, and HR have been accurately translated into Swahili. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Food Fraud: Introduction
- Hand Washing: Effective Techniques
- Personal Hygiene: Basics

Workplace Safety

- Back Injury Prevention
- Emergency Preparedness
- Ergonomics
- Fire Extinguishers: Introduction
- GHS: Introduction
- Hearing Protection
- Heat Exhaustion
- Machine Guarding
- Personal Protective Equipment (PPE)
- Slips, Trips, and Falls

Human Resources

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

Vietnamese

Premium Library

These courses covering workplace safety, food safety, and HR have been accurately translated into Vietnamese. Courses are available as eLearning or Player group-based training.

Food Safety

- Basic Facility Defense
- Basic Facility Defense – REFRESHER
- Cleaning and Sanitizing: Dry Environments
- Cleaning and Sanitizing: Wet Environments
- Contamination, Adulteration, and Tampering: Introduction
- Dangerous Microorganisms in Food Manufacturing
- E. coli: Controlling It in Food Manufacturing
- Environmental Monitoring: Basics
- Food Allergens: Introduction
- Food Allergens: Introduction – REFRESHER
- 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: Overview – REFRESHER
- Hand Washing: Effective Techniques
- Personal Hygiene: Basics
- Personal Hygiene: Basics – REFRESHER

 Premium Libraries can be added to your Alchemy course library for an additional charge.

Vietnamese (Continued)

Premium Library

Food Safety (Continued)

- Pest Control: Effective Practices
- Preventative Controls: Overview
- Preventing Food Contamination
- Sanitation Theory: Overview
- Visitor Procedures
- Waste Management Procedures and Proper Disposal
- Water Hose Safety

Workplace Safety

- Ammonia Awareness
- Back Injury Prevention
- Bloodborne Pathogens
- Chemical Safety: Introduction
- Cold Stress
- 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: Labels – REFRESHER
- GHS: Pictograms and Hazards
- GHS: Pictograms and Hazards – REFRESHER
- GHS: Safety Data Sheets
- GHS: Safety Data Sheets – REFRESHER
- Hand and Power Tools
- Hearing Protection
- Heat Exhaustion
- Knife Safety Basics
- Ladder Safety
- Lift Truck Safety Awareness
- Lift Truck Safety Awareness – REFRESHER
- Lockout/Tagout Procedures
- Machine Guarding
- Pallet Trucks: Operator Safety
- Personal Protective Equipment (PPE)
- Respirators: Introduction
- Slips, Trips, and Falls

Human Resources

- 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

Alchemy Resources

- Group Training: Learner Basics, Remotes

 Premium Libraries can be added to your Alchemy course library for an additional charge.

People *make the* Difference

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