



GLOBAL ENVIRONMENTAL HEALTH SOLUTIONS

2012 HSE TRAINING CALENDAR

Open Enrollment Courses

Basic Health, Safety & Environment (BHSE) Course	General Construction HSE Course	Intermediate Health, Safety & Environment (IHSE)/Hands-On Training Course	Defensive Driving Course	Occupational First Aid Course	Basic Food Hygiene & Sanitation Course	Intermediate Food Hygiene & Sanitation Course
<p>❖ Objective: To equip participants with fundamental knowledge on HSE issues that will assure a safe and healthy work environment & a productive workforce.</p> <p>❖ For Who: Supervisors, Project Managers, HSE Designates, Safety Officers, First Aiders, Laboratory Workers, Maintenance Officers, Security Officers, Employees & individuals that desire an appreciation of HSE issues. <i>It is specially recommended for new employees and contract staff</i></p> <p>❖ Course Content: Introduction to HSE in the workplace; HSE related Policies and Regulations; Fundamentals of Industrial Hygiene and Occupational Health; Hazard Identification, Evaluation & Management Including Job Hazard Analysis; Incidents – Causation, Investigation and Reporting; Hazard Communication; Fire Safety: Prevention & Protection Including Practical Demonstration; Emergency Management in the Workplace; Electrical Safety; Life Saving Measures/First Aid; Safe Driving Techniques; Environmental Management & Safe Housekeeping; Industrial Ergonomics Including Manual Handling & Lifting Techniques; Common Occupational Hazards and their Health Effects; Personal Protective Equipment (PPE) & Life Saving Devices; Unsafe Act Auditing; HSE Statistics & Data Management; HSE Management System; Risk Assessment.</p>	<p>❖ Objective: To equip workers in the industry with the basic knowledge and skills required to identify common hazards on construction sites and take appropriate actions to prevent injuries, illnesses, accidents and consequent business losses.</p> <p>❖ For Who: Architects, Quantity Surveyors, Engineers, Builders, Site Supervisors, Foremen, and other construction workers</p> <p>❖ Course Content: Introduction to Construction HSE; Occupational Health & Safety Policies/Regulations in the Construction Industry; Overview of common Health and Safety Hazards in the Construction Industry; Incident Causation, Investigation & Reporting; Fall Prevention & Protection; Scaffold & Ladder Safety; Excavation Safety; Crane & Transport Safety; Electrical Safety; Ergonomics in Construction; HSE-Management System including HEMP; Fire Prevention & Protection; Construction First Aid; Environmental Awareness & Construction Housekeeping; Personal Protective Equipment & Life Saving Devices; Construction Safety Inspection</p>	<p>❖ Objective: To equip participants with knowledge & skill that will enable them to manage HSE risks the “systems way” thus improve HSE performance of their organizations</p> <p>❖ For Who: Aimed at those with additional responsibility for HSE such as HSE Officers, Plant Supervisors, Production Managers, Safety Officers and other people involved in overseeing HSE issues in the organization. <i>It is specially recommended for employees who have had basic training on HSE & want to improve.</i></p> <p>❖ Course Content: OHS Management System (1 & 2); Hazard Identification, Risk Assessment and Control; Effective HSE Communication; Emergency Preparedness and Response; Workplace Medical Emergencies and Mgt.; Incidents Investigation & Reporting; Root Cause Analysis; HSE Performance Monitoring & Measurement (Statistics and Data Management); Job Instructions/Permit to Work Systems; OHS Audit Environmental Impact Assessment; Waste Management</p>	<p>❖ Objective: To provide drivers with fundamental knowledge on safe defensive driving and basic principles of first aid that will help them drive in a safe manner as well as manage first aid cases to save lives in the event of a crash.</p> <p>❖ For Who: The course is targeted at all categories of drivers. It is specially recommended for new drivers and contract drivers.</p> <p>❖ Course Content: Road Safety Principles and Practices; Defensive Driving Techniques; Detective Driving Techniques; Stress Management Techniques; Emergency Management Techniques; Vehicle Management and Maintenance System; Peak Performance Class; Road Safety & Good Vision</p>	<p>❖ Objective: To provide participants with the knowledge and skills to deal competently with any medical emergency situation that may arise in the working environment.</p> <p>❖ For Who: The course is targeted at Potential Occupational First Aiders, any person involved in the area of health and safety in the organization, Supervisors or Team leaders</p> <p>❖ Course Content: First Assessment and Accident Scene Management; Circulation, Wounds and Bleeding; Respiration, Asphyxia & Introduction to CPR; Cardio Pulmonary Resuscitation (CPR) & Recovery Position; Unconsciousness; Fractures, Sprains, Strains and Dislocations; Burns, Scalds, Chemical/Poison; Medical Emergencies including Shock, Drowning, Electrical Accidents; Crush and Spiral Injuries; Casualty Transportation</p>	<p>❖ Objective To equip participants with the necessary knowledge & practical skills that will enable them handle food hygienically To educate participants on their roles and responsibilities in protecting food from contamination or deterioration as well as the consequences of poor food handling</p> <p>❖ For Who: Food handlers including kitchen staff, waiters & anyone working in restaurant & food service industry</p> <p>❖ Course Content: Introduction to Food Hygiene & Sanitation; Food borne illnesses including food poisoning; preventing of contamination & food poisoning; Personal Hygiene & the Food Handler; Food Premises & Equipment; Cleaning & Disinfection; Food Pests & their Control; Food Policies & Regulations</p>	<p>❖ Objective To equip participants with the necessary knowledge of food hygiene & sanitation principles & practices that will enable them to handle food hygienically and understand their roles in protecting food from contamination or deterioration</p> <p>❖ For Who: Employees working with food and beverage industries including F & B Managers, Supervisors, Chefs & anyone who needs a broad understanding of food hygiene <i>It is specially recommended for participants who have had basic training on Food Hygiene & Sanitation.</i></p> <p>❖ Course Content: Introduction to Microbiology; Food borne illnesses including Food Poisoning; Personal Hygiene & the Food Handler; Food Storage & Handling; Food Spoilage & Preservation; Food Premises & Equipment; Food Pests & their Control; Supervisory Management & Hazard Analysis; Food Policies & Regulations</p>

<ul style="list-style-type: none"> ❖ Course Methodology Lecture Presentations; Syndicate Exercises; Plenary Discussions; Practical Demonstrations; DVD Presentations. ❖ Benefits ✓ Certification; ✓ Enhanced professional/career development; ✓ Networking opportunity; ✓ Improved work performance; ✓ Ability to apply basic HSE principles & practices to improve the organization's HSE performance; ✓ Increased flexibility, versatility & relevance in the workplace; ✓ Increased chances of securing a job in field operations; ✓ Reduced accidents, injuries & loss of equipment; ✓ Healthy & profitable business. 	<ul style="list-style-type: none"> ❖ Course Methodology Lecture Presentations; Group Exercises; Syndicate Session; Practical Demonstrations; Site Visit; DVD Presentations. ❖ Benefits ✓ Certification; ✓ Enhanced HSE knowledge to safely undertake work tasks in the construction industry; ✓ Ability to identify hazards as well as assess and control HSE risks at construction sites; ✓ Improved efficiency & work performance; ✓ Ability to apply basic HSE principles to reduce accidents and consequent injuries, ill-health, loss of man-hour and property damage at construction sites. 	<ul style="list-style-type: none"> ❖ Course Methodology Lecture Presentations; Group Exercises; Role play; Plenary Discussions; Practical Demonstrations; Site Visit; Brainstorming; DVD Presentations. ❖ Benefits Certification; Enhanced Professional/Career Development; Earn points to attain professional certification; Broadened understanding of the requirements of the BS OHSAS: 18001 & ISO 14001 Environmental Management Systems; Enhanced knowledge & skills in the application of HSE management systems; Ability to implement, maintain & continually improve organization's HSE management system; Ability to apply principles of HSE management system to reduce organizational losses due to work related accidents, injuries & ill health; Ability to assist the organization review its systems, procedures, & methods of work in line with international standards (ISO, BS OHSAS etc) to obtain certification/registration; Social interaction & opportunity to network; Improved operational efficiency, risk management, reduced liabilities & improved business performance. 	<ul style="list-style-type: none"> ❖ Course Methodology Lecture Presentations; Group discussions; DVD Presentations; Free Eye Test; ❖ Benefits ✓ Ability to save lives & limit consequence of injuries in the event of a crash; ✓ Reduced vehicle & property loss/damage ✓ Reduced insurance & litigation costs; ✓ Improved skills & techniques to avoid collisions & violations caused by vehicle or driving conditions; ✓ Enhanced ability to detect & handle emergency crime situation and criminals; ✓ Enhanced knowledge & understanding to make safe, sharp, well-informed decision. 	<ul style="list-style-type: none"> ❖ Course Methodology Lecture Presentations; Practical Demonstrations; Group Discussions; DVD Presentations. ❖ Benefits ✓ Certification; ✓ Enhanced understanding of workplace medical emergencies; ✓ Ability to save lives & minimize consequences of injuries in the event of a medical emergency; Enhanced ability to coordinate first aid arrangement in the workplace. 	<ul style="list-style-type: none"> ❖ Course Methodology Lecture Presentations; Group Discussions; DVD Presentations. ❖ Benefits ✓ Certification; ✓ Improved customer satisfaction; ✓ Increased sales & profit; ✓ Good reputation & increased patronage; ✓ Awareness on Food Policies & Regulations; ✓ Job security. 	<ul style="list-style-type: none"> ❖ Course Methodology Lecture Presentations; Group Discussions; DVD Presentations. ❖ Benefits ✓ Certification; ✓ Improved customer satisfaction; ✓ Good reputation & increased patronage; ✓ Improved management skills to reduce running cost & losses due to wastage; ✓ Increased revenue & profit; ✓ Broad understanding of hazard & critical control point (HACCP); ✓ Increased efficiency in food handling & management; ✓ Enhanced professional/career development.
Duration						
4 days	4 days	5 days	3 days	3 days	1 day	3 days
Course Fee						
□N60,000 □ US\$400	□N65,000 □ US\$450	□N75,000 □ US\$500	□N45,000 □ US\$300	□N30,000 □ US\$200	□N15,000 □ US\$100	□N30,000 □ US\$200
Training Dates						
Mar. 20–23; Jun. 12–15; Sept. 11–14; Nov. 27–30	Apr. 17–20; Jun. 26–29; Sept. 18–21; Nov. 20–23	Jul. 9–13; Oct. 22–26;	May 8–10; Jul. 31 - Aug. 2; Oct. 9–11	Jul. 3–5; Nov. 6–8	May; August; October	June; September; November

****Discount applies for group registration**

For more enquiries on course details, application forms or to register online please visit our website: www.gehsolutions.org

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