

職業安全及健康審核培訓 Occupational Safety & Health Audit Training

客戶 Client :

某公立醫院
A public hospital

培訓方式 Training Approach:

- ◆ 24 授課小時
24 lecture hours
- ◆ 教學方法包括演示、舉例和影片播放
Teaching includes presentations, illustrations and video display
- ◆ 學員可繼續報讀本院開辦的職業安全及健康專業文憑，獲取註冊安全主任和 IOSH 專業資格
Learners can obtain the Registered Safety Officer (HK) and Institution of Occupational Safety and Health member status (Grad IOSH/ Tech IOSH, UK) by enrolling in LiPACE's Professional Diploma in Occupational Health & Safety programme

課程評估 Assessment:

課堂測驗
In-class quiz

證書頒發 Award:

結業證書
Certificate of Attainment

重點題目 Major Topics

- ◆ 職業安全及健康審核準則 Principles of OSH Inspection and Audit
- ◆ 有關法例下之工作責任 Duties under relevant Legislative Requirements
- ◆ 危害識別和風險評估 Hazard Identification & Risk Assessment
- ◆ 工作環境上常見危害 Common Hazards in Workplace
- ◆ 安全管理系統 Safety Management System
- ◆ 安全審核報告 Safety Audit Report



餐酒品評工作坊 Wine Tasting and Appreciation Workshop

客戶 Client :

某大型亞洲零售集團
A leading Asian retailing group

培訓方式 Training Approach:

- ◆ 12 授課小時
12 lecture hours
- ◆ 互動演講和品酒體驗
Interactive forms of presentation and hands-on wine tasting experience
- ◆ 裝備學員應考葡萄酒與烈酒教育信託基金會的專業試，學員亦可繼續報讀本院開辦的 WSET 二級葡萄酒與烈酒課程
Prepares learners for Wine & Spirit Education Trust (WSET®) Level 1 Award in Wines. Learners can extend their wine knowledge by enrolling in LiPACE's WSET Level 2 Award in Wines and Spirits (QCF)

課程評估 Assessment:

品酒紀錄習作
Wine tasting record assignment

證書頒發 Award:

結業證書
Certificate of Attainment

重點題目 Major Topics

- ◆ 紅酒的主要特點 Main Styles of Wines
- ◆ 主要葡萄種類的特色 Main Characteristics of the Principal Grape Varieties
- ◆ 製作品嘗紀錄 Producing Simple Tasting Records
- ◆ 紅酒款待 Service of Wines (Hospitality)
- ◆ 紅酒銷售 Sale of Wines (Retail)
- ◆ 食物配搭 Matching Food and Wine

