



# EMS & Associates

## Your eLearning Solution

**Don't break the law**  
Mandatory staff training made easy!

As an employer you are bound by law to

“Provide information,  
instruction, training and  
supervision regarding  
safety and health to all  
employees”.

Failure to meet these obligations can result in fines,  
imprisonment and your business being closed down.



# eLearning - What's in it for you

We are delighted to announce our eLearning solutions which allows us to surpass the ever growing demand from our clients for such a service.

We still continue to offer our traditional solutions and the launch of this service simply offers our clients further choice on how they wish to train their staff and meet their mandatory requirements.

It is cheaper: Companies save between 50% and 70% when they replace instructor-based training with eLearning.

It is certified: All courses are fully certified.

It provides an audit trail: We can provide a full audit trail of a learner's progress.

It is more convenient: eLearning doesn't disrupt your operations as employees train at a time and place that suits you.

It is less hassle: You no longer have to reschedule rotas or work around the fixed day, date and time of a trainer.

It is more accessible: Courses are available 24/7, 365 days a year so employees can take courses even when there is a quiet period.

It saves time: Certainly there is no travel time involved.

It is self-paced: Learners can proceed through the courses at a pace that suits them so they generally have better memory retention rates.



# Food Safety Level 1

**Penalties:** There were 96 premises closed by the HSE in 2014. Failure to comply with training requirements could result in your business being closed down.

**Our Course:** This should be taken before starting work in a kitchen or food operation and is compliant with the mandatory food safety training regime for food handlers in Ireland.

**Legislation:** This course can help you meet the legislative requirements of legislation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.

# Food Safety Level 2

**Penalties:** Prohibition orders can be issued to any food business. They prohibit the sale of a product of any food premises. Furthermore, your prohibition order is also advertised on a national website.

**Our Course:** This course is part of the mandatory food safety training regime for food handlers in Ireland and should be taken by all food handlers within six months of starting employment.

**Legal:** This course meets the training requirements of legislation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.

# Manual Handling

Penalties: An employee with a minor back injury (i.e. good recovery within 12 months) can receive up to €16,300 in compensation ([injuriesboard.ie](http://injuriesboard.ie), 2015).

Our Course: This course is part of the mandatory health and safety training regime for all employees in Ireland and should be taken before starting work in any industry. This is a blended course

Legal: This course meets the training requirements of legislation Safety Health & Welfare Act, Manual Handling of loads regulations (General Applications) 2007.

# Fire Safety

Penalties: As recently as 2012, a business was fined €40,000 in the central criminal court for a breach of this health and safety legislation.

Our Course: This course is part of the mandatory health and safety training regime for all employees in Ireland and should be taken before starting work in any industry.

Legal: This course meets the training requirements of legislation, Safety, Health and Welfare Act 2005.

# Allergen Awareness

**Penalties:** From December 2014, all food businesses **MUST** provide allergy information on food sold. Failure to comply with this legislation could result in large fines, there is no maximum limit on a fine for breaking this law.

**Our Course:** Food allergens are recognised as a public health concern. This web-based course teaches food handlers about food allergies and the important role they have to protect the health of their customers.

**Legal:** Includes information on consumer information requirements under Regulation (EC) No 1160/2011 on the provision of information to consumers.

# Health and Safety Induction

**Penalties:** Failure to provide any health and safety training to your employees could result in large fines, compensation claims, or your business being shut down. Accident and injury statistics show that in their first six months in a job, workers are nearly 3½ times more likely to have a reportable accident (Peninsula Ireland, 2013).

**Our Course:** This course enables employees to get a quick overview of the main health and safety related topics: Slips, Trips and falls, Manual Handling and Fire Safety.

**Legal:** This course meets the legislation of the Safety, Health and Welfare Act 2005.

# About EMS & Associates

EMS & Associates is a Louth based company. We provide an eLearning training method that is both convenient to our clients, but also very effective in its delivery. Our courses are developed in line with the latest learning theory, they are designed to be engaging and interactive, which is proven to increase knowledge retention.

We are constantly adding new courses. If you want to become compliant, in the most efficient and effective way possible, look no further than EMS & Associates.



## Business Multi-buy

Bulk buying discounts available for businesses.



# EMS & Associates

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