Health, Safety Security & Environment

SCANDINAVIAN ACADEMY
Training and Development

Course: Excellence and Innovation Leader for Managers Security and Safety

Code	City	hotel	Start	End	price	Hours
184	Vienna (Austria)	Hotel Meeting Room	2024-05-13	2024-05-17	5450 €	25

Program objective:

Knowledge, abilities and skills of the participants in the business risks associated with safety and write follow-up reports and oversee management development.
familiarize the participants in the modern global trends and standards in safety and security.

Target Audience:

Managers and security staff wishing to develop an understanding of security management techniques and to further their knowledge of the security function, approach, and strategy.

The Program Content:

Occupational Health:

- Occupational Health and objectives defined.
- Business Risk.
- Health hazards in the work environment.
- Health damages and methods of prevention.

Occupational Safety:

- Identify risks and types.
- Safety in industrial plants:
  - Physical risks
  - Engineering
  - Chemical and health
- Safety in the storage business.
- Fire and how to combat them.
- Causes of accidents at work and methods of prevention.
- Safety functions and working methods of safe analysis.
- The investigation of accidents at work and reporting.
- Engineering control business risks.
- Means and tools of health prevention.
- Evacuation and emergency plans and supervise their implementation.

- Work in the installation permits.
- Latin jargon symbols and banners safety.
- Arrangement, cleaning and disposal of industrial waste.
- Preventive maintenance and its implications for the safety of production.
- Emergency Response and secure the circumstances of the entity.

Risk management and control of the losses:

- Risk management principles.
- Principles of control of the loss.
- Use the tree system in error analysis and processing incidents and work-related injuries.
- Economic feasibility of risk management.
- Writing and presentation of safety reports.

Private facilities and environmental conditions:

- Preparation of environmental studies and research for installations and follow up cases of pollution, especially in the industrial areas.
- Overseeing the implementation of the follow-up industrial and craft enterprises in all phases of construction and operation and ensure the compliance of the terms of licenses and allocation.
- Cases and practical workshops and practical.
- Evaluation and conclusion of the training program.

The Scandinavian Academy employs modern methods in training and skills development, enhancing the efficiency of human resource development. We follow these practices:

- ○ **Theoretical Lectures:**
    - ▪ We deliver knowledge through advanced presentations such as PowerPoint and visual materials, including videos and short films.
- **Scientific Assessment:**
    - ○ We evaluate trainees skills before and after the course to ensure their progress.
- **Brainstorming and Interaction:**
    - ○ We encourage active participation through brainstorming sessions and applying concepts through role play.
- **Practical Cases:**
    - ○ We provide practical cases that align with the scientific content and the participants specific needs.
- **Examinations:**
    - ○ Tests are conducted at the end of the program to assess knowledge retention.
- **Educational Materials:**
    - ○ We provide both printed and digital scientific and practical materials to participants.
- **Attendance and Final Result Reports:**
    - ○ We prepare detailed attendance reports for participants and offer a comprehensive program evaluation.
- **Professionals and Experts:**
    - ○ The programs scientific content is prepared by the best professors and trainers in various fields.
- **Professional Completion Certificate:**
    - ○ Participants receive a professional completion certificate issued by the Scandinavian Academy for Training and Development in the Kingdom of Sweden, with the option for international authentication.
- **Program Timings:**
    - ○ Training programs are held from 10:00 AM to 2:00 PM and include buffet sessions for light meals during lectures.