

TRAINING CATALOG

- **FOOD SAFETY**
- **HEALTH & SAFETY**
- **SUSTAINABILITY**



NSURE CERTIFIED TRAININGS

FOOD SAFETY

SELF-LEARNING



THE FOOD HANDLER'S COMPLETE GUIDE TO: SAFETY AND HYGIENE



This customized, easy-to-use course is tailor-made and designed by our food safety auditors who have, between us, conducted over 5000 audits across different international brands.

Target audience: Food Handlers of all levels and Training Managers

Price: \$49 per person

Duration: A day

Certificate validity: 2 years

*All courses certified by NSURE are a part of your Safety Package with us.

**GST extra

**NSURE CERTIFIED
TRAININGS**

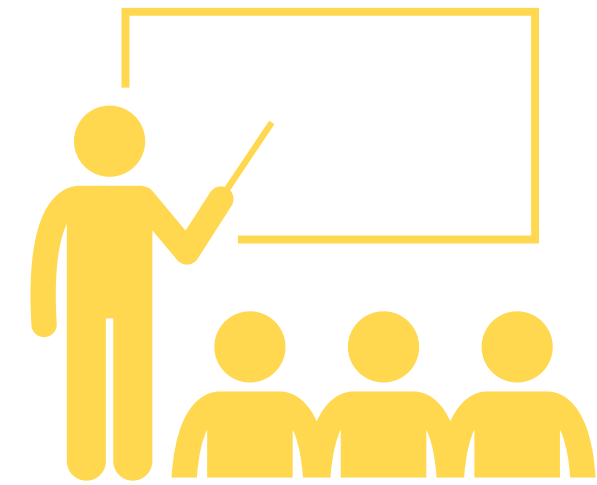
FOOD SAFETY

Level 2



CLASSROOM OR ZOOM

FOOD HANDLERS TRAINING



The Food Handler Program is a comprehensive solution that delivers consistent food safety training to all food handlers, giving them practical knowledge and skills from Receiving to Service.

Target audience: Food handlers of all levels – chefs, stewards, F&B servers, barmen, receiving crew, and purchasing.

Price: \$590 per classroom (*up to 20 people)

Duration: 6 learning hours

Certificate validity: 2 years



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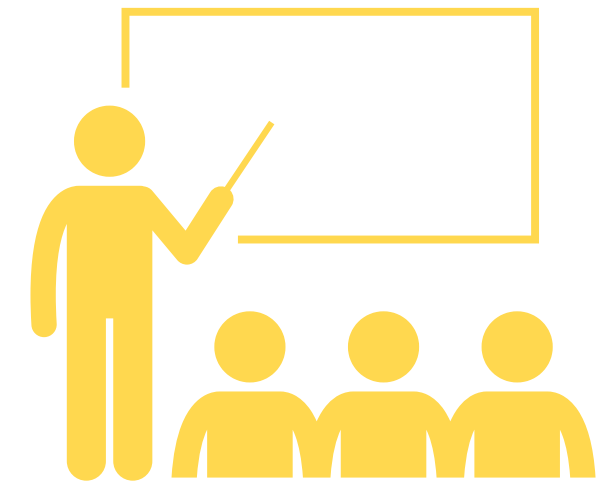
**NSURE CERTIFIED
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FOOD SAFETY



CLASSROOM OR ZOOM

FOOD SAFETY REFRESHER TRAINING



Instead of full course retraining, NSURE has developed this refresher course for all food handlers with active certification but would like to refresh their knowledge.

Target audience: All food handlers with an active Food Handlers certification but require a refresher.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 year

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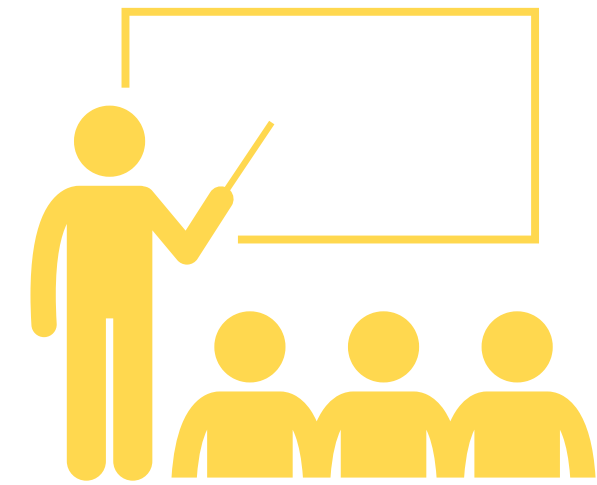
FOOD SAFETY

Level 1



CLASSROOM OR ZOOM

BASIC FOOD SAFETY TRAINING



NSURE has developed this short course for all indirect food handlers to provide them with basic food safety information. This will allow colleagues to handle food and food contact equipment safely and hygienically.

Target audience: Indirect food handlers: HSK, Spa, FO/butlers, Kitchen and laundry technicians etc.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

*All courses certified by NSURE are a part of your Safety Package with us.

**GST extra

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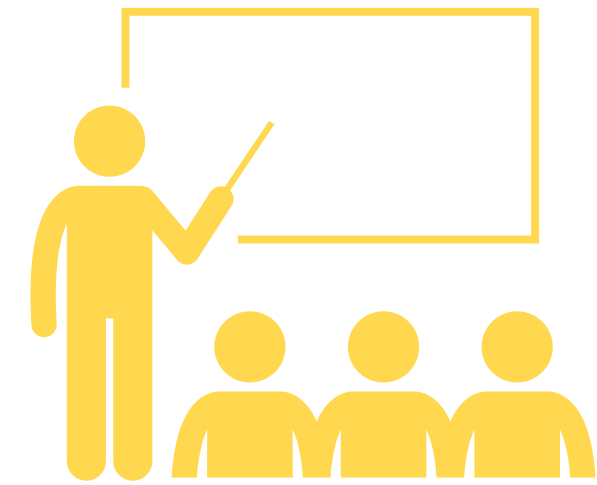
FOOD SAFETY

Level 2



CLASSROOM OR ZOOM

FOUNDATION HACCP



This training will provide participants with sufficient knowledge about the history of HACCP, prerequisites, seven principles of HACCP, and the methodology of their application.

Target audience: HACCP committee, Management Team, Senior Culinary and F&B members.

Price: \$590 per classroom (*up to 20 people)

Duration: 6 learning hours

Certificate validity: 2 years

*All courses certified by NSURE are a part of your Safety Package with us.

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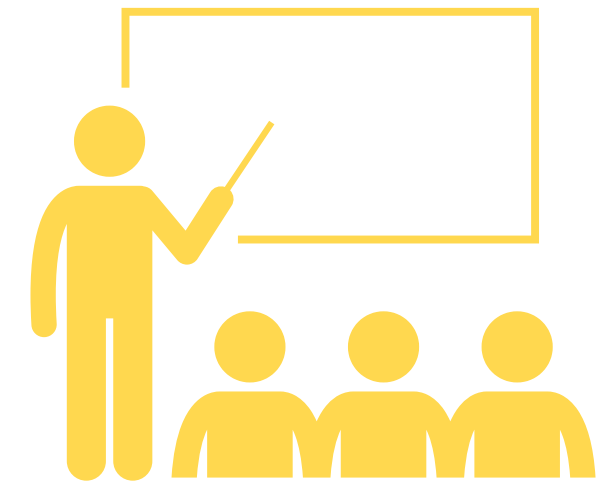
FOOD SAFETY

Level 1



CLASSROOM OR ZOOM

HACCP AWARENESS



This training will provide participants with a basic knowledge of HACCP system, HACCP prerequisites, and seven principles of HACCP.

Target audience: Food handlers of all levels – chefs, stewards, F&B servers, barmen, receiving crew, and purchasing.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

*All courses certified by NSURE are a part of your Safety Package with us.

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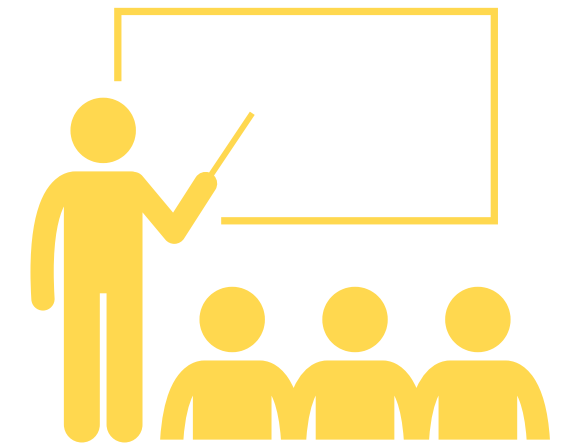
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FOOD SAFETY



CLASSROOM OR ZOOM

FOOD ALLERGEN AWARENESS



This course is designed to provide food handlers and other staff involved in food preparation in the catering industry with an understanding of food allergens and foods commonly causing intolerance.

Target audience: Food handlers of all levels – chefs, stewards, F&B servers, barmen, receiving crew, and purchasing.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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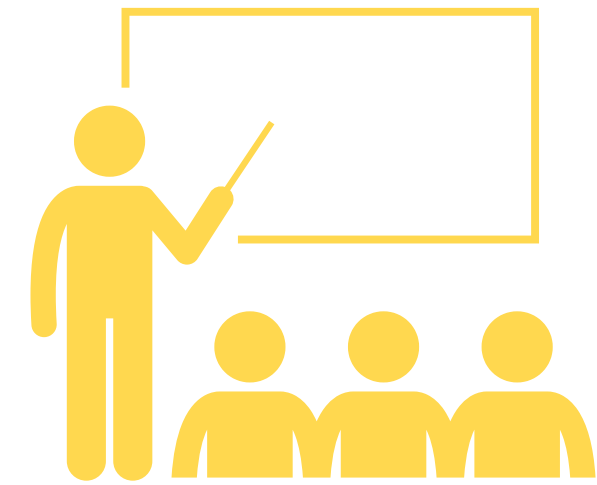
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FOOD SAFETY



CLASSROOM OR ZOOM

FOOD SPOILAGE AND PRESERVATION



This course helps learners recognize the different food types, from perishable to non-perishables, and learn about different preservation methods.

Target audience: Chefs

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

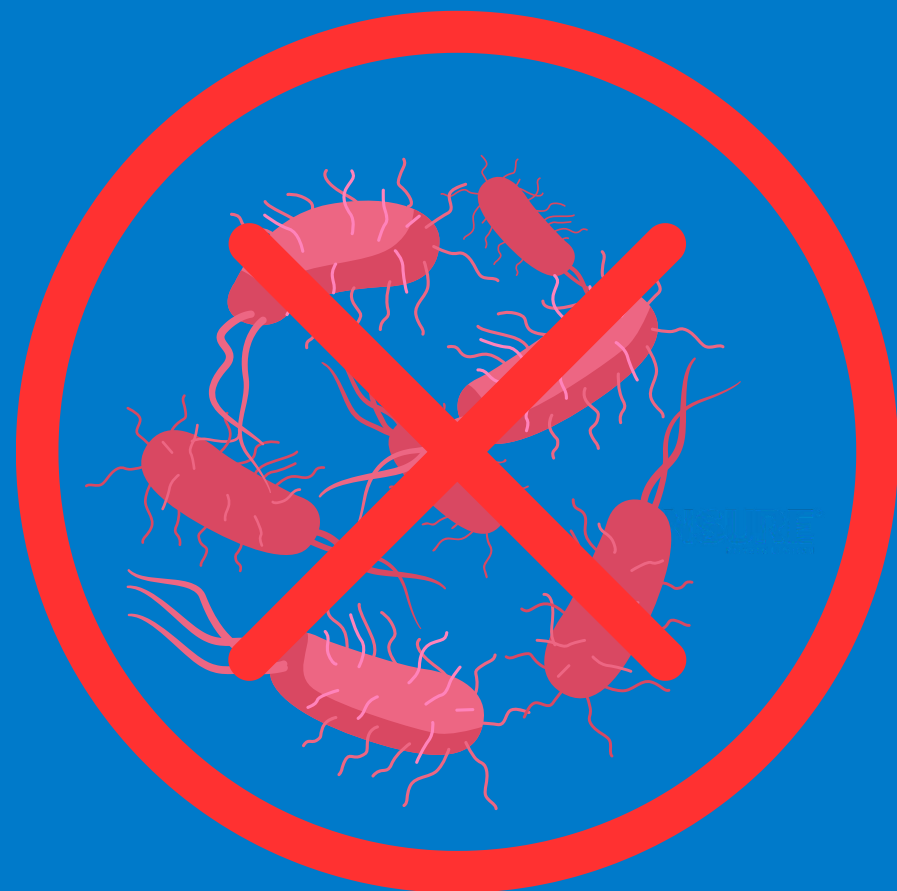
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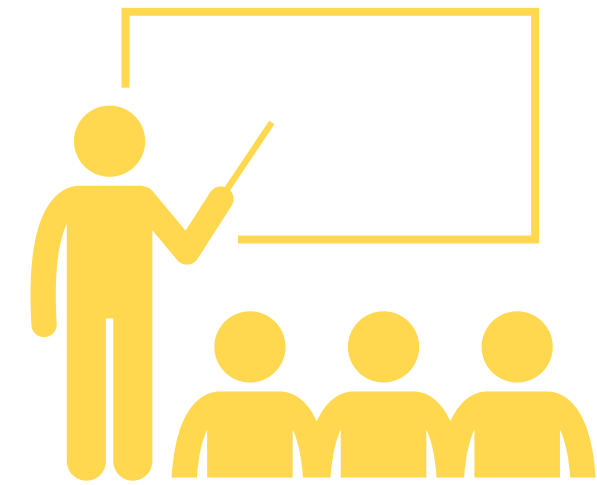
**NSURE CERTIFIED
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FOOD SAFETY



CLASSROOM OR ZOOM

SALMONELLA AWARENESS



Participants will learn basic information about different types of Salmonella spp and diseases caused by this bacteria, prevention, and control measures.

Target audience: Culinary and F&B colleagues; however, all food handlers will benefit from attending this training.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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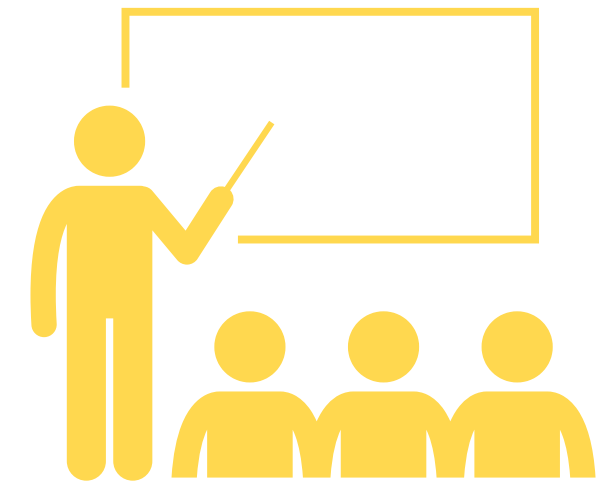
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FOOD SAFETY



CLASSROOM OR ZOOM

FOOD SAFETY & HYGIENE FOR STEWARDING



This course helps stewarding colleagues understand the basic safety and hygiene requirements. The course is mainly pictorial and easy to follow, with plenty of right and wrong pictures, which helps colleagues understand the content better.

Target audience: Stewarding team

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

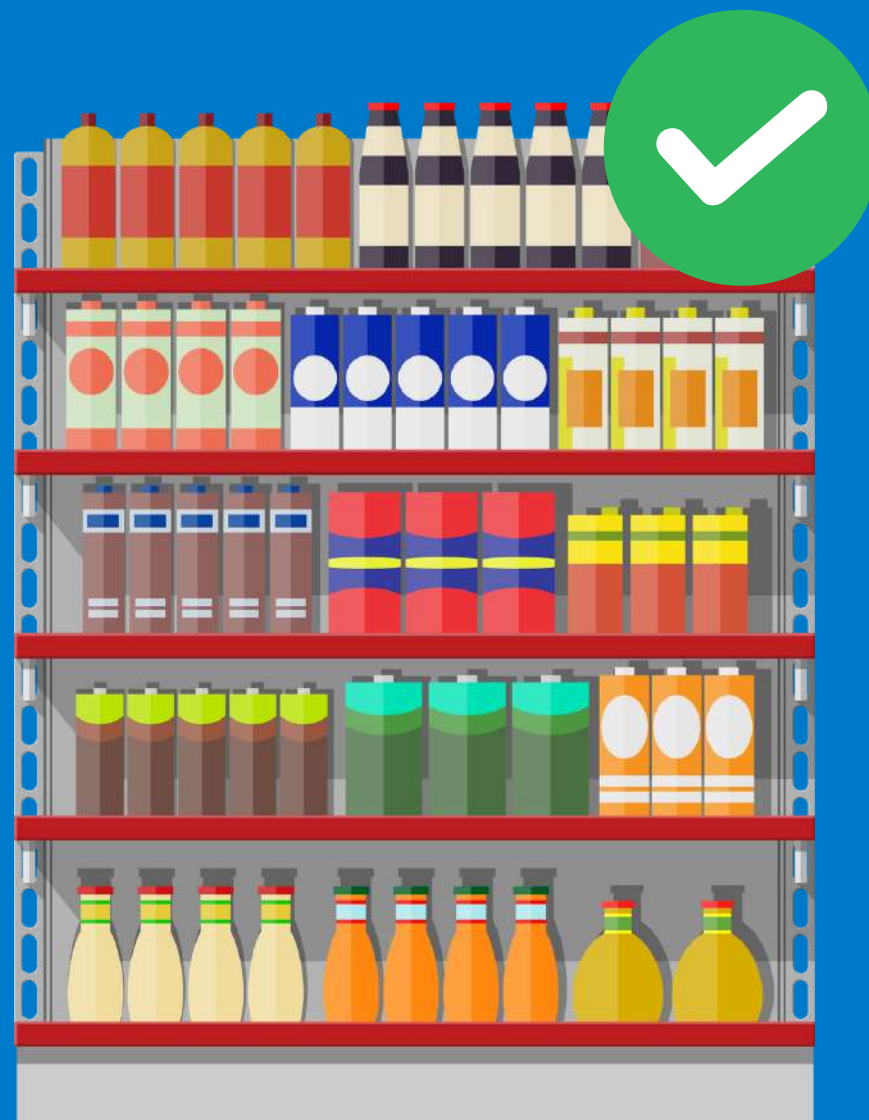
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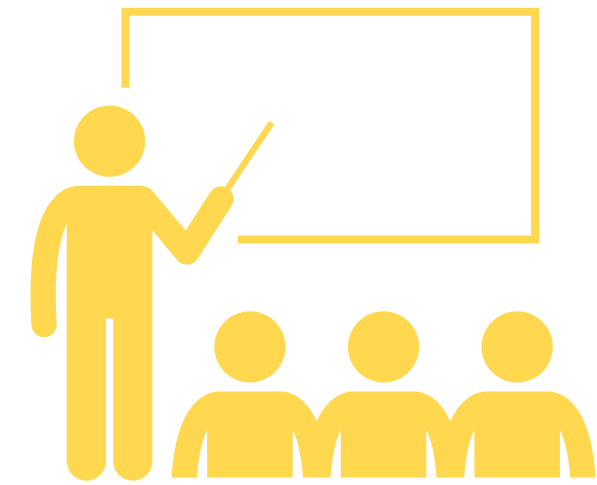
**NSURE CERTIFIED
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FOOD SAFETY



CLASSROOM OR ZOOM

FOOD SAFETY IN STORES AND RECEIVING



This course helps the store and receiving team understand the principles of safe receiving, handling, and storing food and non-food items.

Target audience: Main stores and receiving team.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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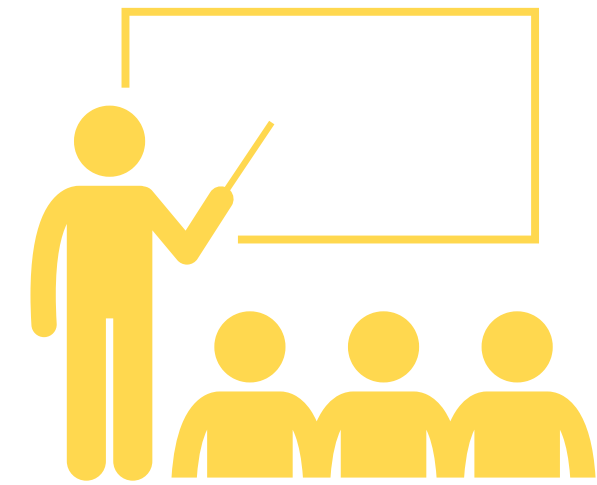
FOOD SAFETY

Level 2



CLASSROOM OR ZOOM

AWARD IN HACCP FOR CATERING



This qualification covers the principles of HACCP, including the need for a food safety management system to be in place.

Target audience: HACCP committee, Management Team, Senior Culinary, and F&B members.

Price: \$95 per person

Duration: 6 learning hours

Certification: Highfield Awarding Body of Compliance

Certificate validity: No expiry date



*minimum 8 people

**GST extra

HIGHFIELD CERTIFIED
TRAININGS

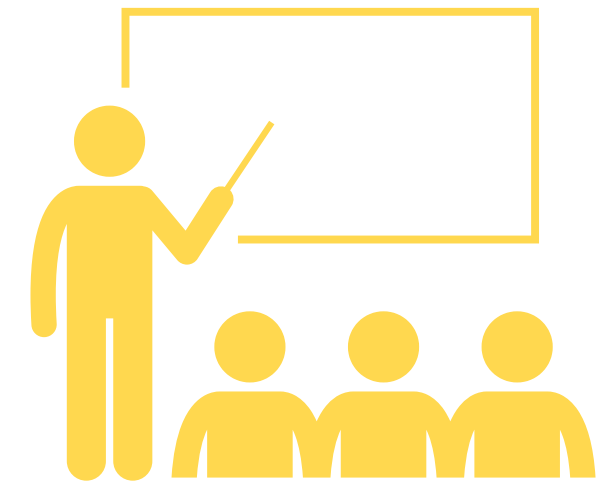
FOOD SAFETY

Level 2



CLASSROOM OR ZOOM

AWARD IN FOOD SAFETY FOR CATERING



This qualification is ideal for anyone working in the catering and hospitality industry (or those about to start work in the industry).

Target audience: Food handlers of all levels – chefs, stewards, F&B servers, barmen, receiving crew, and purchasing.

Price: \$95 per person

Duration: 6 learning hours

Certification: Highfield Awarding Body of Compliance

Certificate validity: No expiry date



*minimum 8 people

**GST extra

HIGHFIELD CERTIFIED
TRAININGS

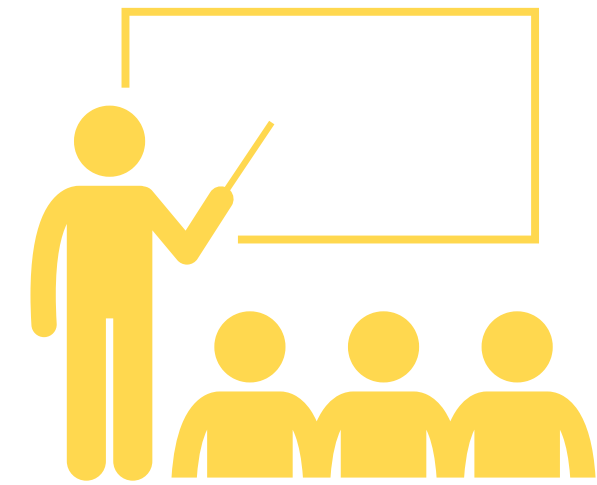
FOOD SAFETY

Level 3



CLASSROOM OR ZOOM

AWARD IN EFFECTIVE AUDITING AND INSPECTION SKILLS



This qualification will provide learners with theoretical knowledge on conducting audits/inspections effectively.

Target audience: All HODs, Training Manager, GM

Price: \$225 per person

Duration: 2 days

Certification: Highfield Awarding Body of Compliance

Certificate validity: No expiry date



*minimum 8 people

**GST extra

HIGHFIELD CERTIFIED
TRAININGS

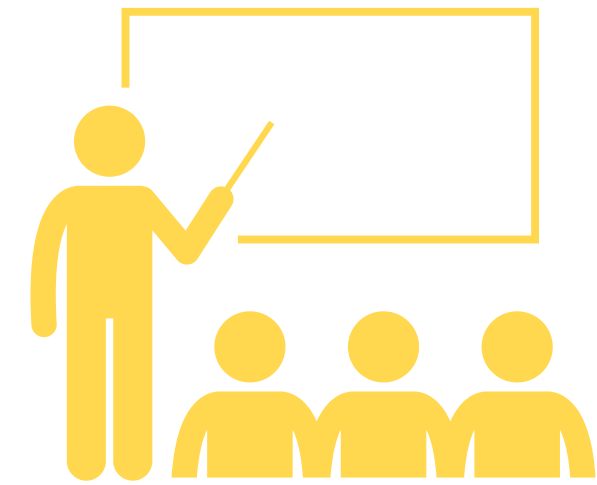
FOOD SAFETY

Level 3



CLASSROOM OR ZOOM

AWARD IN SUPERVISING FOOD SAFETY



This qualification is ideal for anyone working as a supervisor, team leader or line manager in the catering and hospitality industry.

Target audience: Assistant Managers and Supervisors from departments that handle food or food contact equipment, including Culinary, F&B, Purchasing, Housekeeping, Engineering, and other departments.

Price: \$275 per person

Duration: 3 days

Certification: Highfield Awarding Body of Compliance

Certificate validity: No expiry date

*minimum 8 people

**GST extra



Approved Centre

HIGHFIELD CERTIFIED
TRAININGS

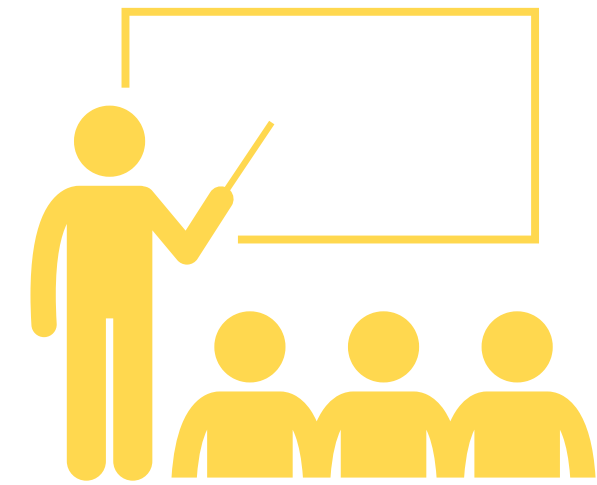
FOOD SAFETY

Level 3



CLASSROOM OR ZOOM

AWARD IN PRINCIPLES OF DEVELOPING A POSITIVE FOOD SAFETY CULTURE



This qualification is aimed at supervisors of food handlers or managers of food businesses.

Target audience: Assistant Managers and Supervisors from departments that handle food or food contact equipment, including Culinary, F&B, Purchasing, Housekeeping, Engineering, and other departments.

Price: \$175 per person

Duration: 1 day

Certification: Highfield Awarding Body of Compliance

Certificate validity: No expiry date



Approved Centre

*minimum 8 people

**GST extra

HIGHFIELD CERTIFIED
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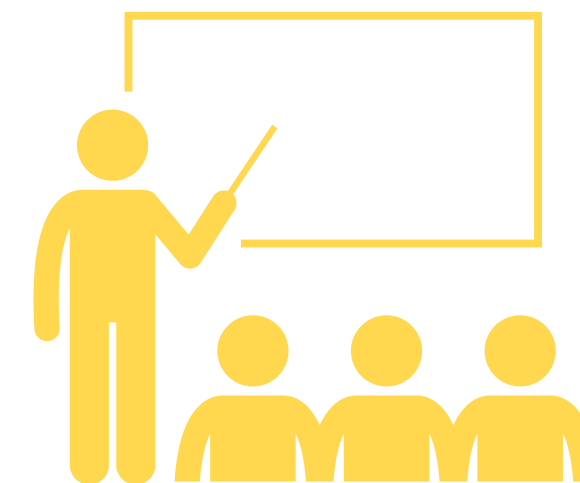
FOOD SAFETY

Level 3



CLASSROOM OR ZOOM

AWARD IN FOOD ALLERGEN MANAGEMENT FOR CATERERS



The qualification will give food handlers knowledge about controlling food ingredients and allergens at all stages of food purchase and production.

Target audience: Assistant Managers and Supervisors from departments that handle food or food contact equipment, including Culinary, F&B, Purchasing, Housekeeping, Engineering, and other departments.

Price: \$275 per person

Duration: 2 days

Certification: Highfield Awarding Body of Compliance

Certificate validity: No expiry date



Approved Centre

*minimum 8 people

**GST extra

HIGHFIELD CERTIFIED
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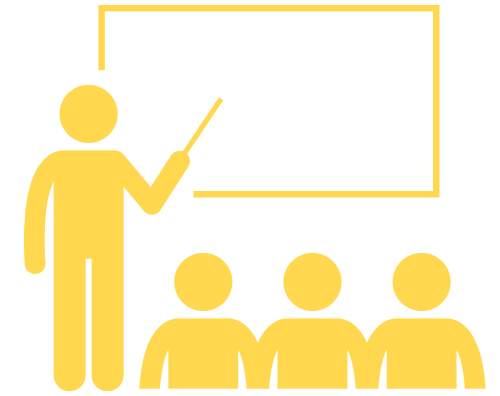
FOOD SAFETY

Level 3



CLASSROOM OR ZOOM

AWARD IN SUPERVISING HACCP FOR CATERING



This qualification will provide candidates with the knowledge to develop, implement and maintain a food safety management system based on Codex HACCP principles, in a catering environment.

Target audience: Assistant Managers and Supervisors from departments that handle food or food contact equipment, including Culinary, F&B, Purchasing, Housekeeping, Engineering, and other departments.

Price: \$275 per person

Duration: 3 days

Certification: Highfield Awarding Body

Certificate validity: No expiry date

*minimum 8 people

**GST extra



HIGHFIELD CERTIFIED
TRAININGS

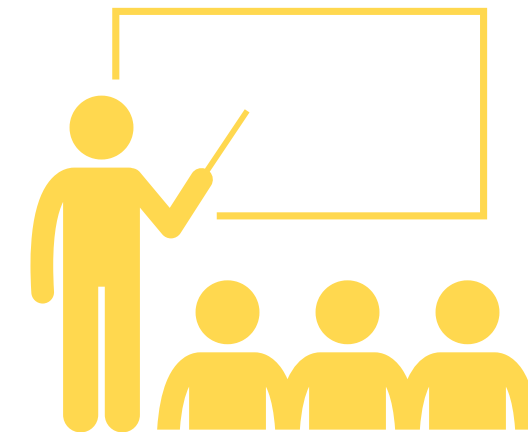
FOOD SAFETY

Level 4



CLASSROOM OR ZOOM

AWARD IN MANAGING FOOD SAFETY



This course is designed for managers who have completed the other levels of food safety and wish to deepen their knowledge and access new skills. It covers the subject of food hygiene at depth to ensure a thorough knowledge of hazards and controls; its focus is on the importance of developing, implementing and monitoring food safety procedures and processes.

Target audience: Food safety / HACCP team, including Senior Chefs, F&B Managers, Purchasing Managers, Engineering Managers, Housekeeping Managers, etc.

Price: \$875 per person

Duration: 5 days

Certification: Highfield Awarding Body of Compliance

Certificate validity: No expiry date

*minimum 4 people

**GST extra



HIGHFIELD CERTIFIED
TRAININGS

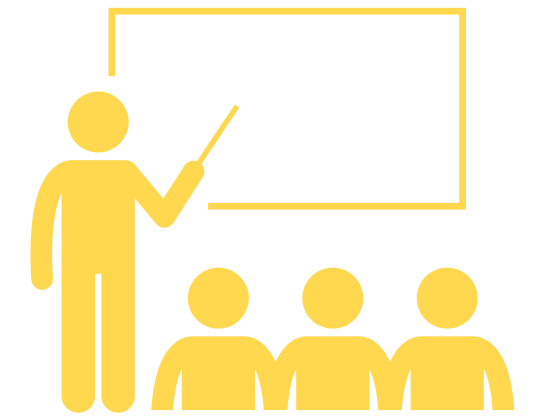
FOOD SAFETY

Level 4



CLASSROOM OR ZOOM

AWARD IN MANAGING HACCP FOR CATERING



The Advanced HACCP course takes HACCP training to a new level and covers the longer-term, and management issues of HACCP, which are essential for the effective functioning of the system. It provides the skills to assist in the implementation of a HACCP system, to critically evaluate HACCP plans, and to understand the importance of having an effective HACCP system in place and how these should be applied to the operations.

Target audience: HACCP Team Leaders, F&B Managers, Exec Chefs, Hygiene Managers etc.

Price: \$875 per person

Duration: 5 days

Certification: Highfield Awarding Body of Compliance

Certificate validity: No expiry date

*minimum 4 people

**GST extra



FOOD SAFETY



Page 10

Target audience: Sous Chef level upwards, F&B Managers and their assistants, Chief Stewards, Hygiene Managers, Stores Managers and Outlet Managers, Purchasing Managers, Chief Engineers, and other HACCP Committee members.

Duration: 2 days

The logo for ServSafe National Restaurant Association. It features the word "ServSafe" in a bold, blue, sans-serif font. Below it, "National Restaurant Association" is written in a smaller, blue, sans-serif font. To the right of the text is a stylized blue graphic consisting of two curved lines that form a partial circle or a protective shield shape.

**GST extra

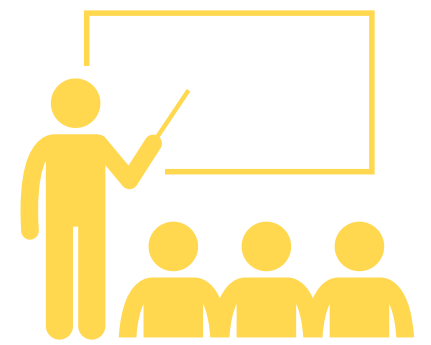
**NSURE CERTIFIED
TRAININGS**

FOOD SAFETY

Level 3



CLASSROOM OR ZOOM



NSURE L3 MANAGERS COURSE

This course empowers food safety leaders with the expertise needed to effectively manage, supervise and mentor their staff. Leaders gain the confidence to take full ownership of food safety standards across all hotel outlets.

Target audience: Sous Chef level upwards, F&B Managers and their assistants, Chief Stewards, Hygiene Managers, Stores Managers and Outlet Managers, Purchasing Managers, Chief Engineers, and other HACCP Committee members.

Price: \$119 per person

Duration: 2 Days

Certificate: Nsure Certificate of Graduation (valid for 3 yrs)

*Minimum 8 persons.

**GST extra

**NSURE CERTIFIED
TRAININGS**

FOOD SAFETY



CLASSROOM OR ZOOM

BRCGS FOR FOOD SAFETY ISSUE 9



This course introduces BRCGS Food Safety Standard requirements and core terminology. Participants will learn about contamination controls, personal hygiene, facility design, cleaning, pest management, HACCP systems and more; these skills will provide a market competitive advantage, ensure legal compliance and boost customer confidence through better consistency and fewer food safety incidents.

Target audience: All food handlers with an active Food Handlers certification but require a refresher.

Price: \$99 per person

Duration: 1 Day

Certificate validity: Certificate of Graduation from Nsure

*Minimum 8 persons.

**GST extra

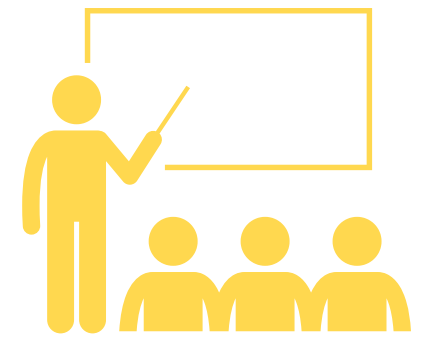
**NSURE CERTIFIED
TRAININGS**

FOOD SAFETY



CLASSROOM OR ZOOM

FOOD PACKAGING & LABELLING



This course empowers food business operators to choose the right packaging that minimize contamination risks, highlights essentials of food labeling by covering allergen information, use-by dates and labeling regulations. Also explore types of packaging materials, shelf-life testing, food safety and the balance between sustainability and risk management, providing tools to prevent waste and ensure product quality to build consumer trust and satisfaction.

Target audience: Those responsible for packing & labelling of their product and Food Safety professionals.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 year

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**GST extra

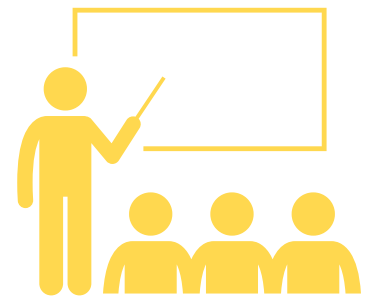
**NSURE CERTIFIED
TRAININGS**

FOOD SAFETY



CLASSROOM OR ZOOM

ISO 22000:2018 AWARENESS



This course introduces ISO 22000:2018 standards, focusing on FSMS planning, operational controls, gap-analysis, emergency preparedness through mock recalls, and updating HACCP analysis & HACCP plans to align with the revised standard. The program also provide a transition roadmap to ISO 22000-2018 system ensuring staff are equipped for audit readiness and regulatory compliance.

Target audience: Quality Executives / Managers Food-Safety Team Leaders Existing FSMS Internal Auditors FSMS Consultants.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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NSURE CERTIFIED TRAININGS

HEALTH & SAFETY

SELF-LEARNING



NSURE'S COMPLETE GUIDE TO: OCCUPATIONAL HEALTH AND SAFETY

NSURE's Complete Guide to Occupational Health & Safety, will take employees through every aspect of keeping themselves, their colleagues and guests safe whilst in the hotel.

Target audience: All departments

Price: \$49 per person

Duration: 6 hours

Certificate validity: 2 years



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HEALTH & SAFETY



HEALTH AND SAFETY IN ENGINEERING DEPARTMENT

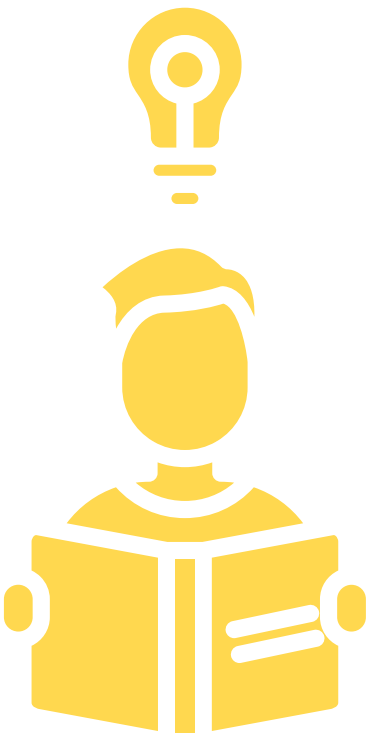
Health & Safety in Engineering department, will take the engineering colleagues through every aspect of their daily work activities. They will be made more aware of keeping themselves and their colleagues safe whilst in the workshops and working in the hotel.

Target audience: Engineering Department

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years



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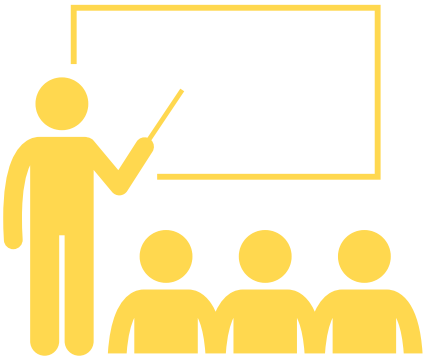
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HEALTH & SAFETY



CLASSROOM OR ZOOM

OCCUPATIONAL HEALTH & SAFETY TRAINING



This qualification is designed to meet the needs of everyone in the workplace, and will take them through every aspect of health and safety - from slips to fire, to manual handling and falls. Office ergonomics, electricity, equipment, etc, are all covered.

Target audience: All departments

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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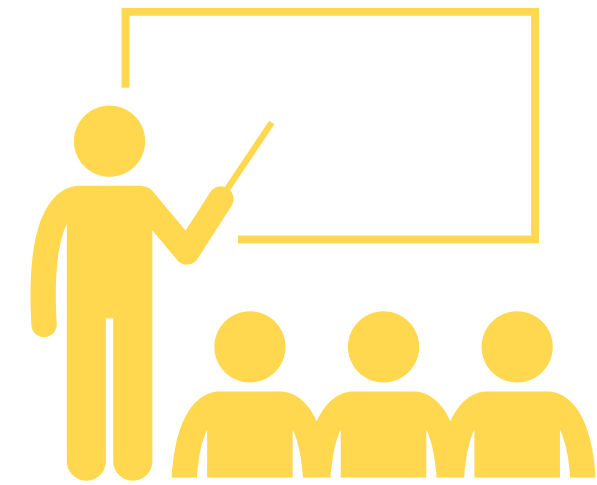
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HEALTH & SAFETY



CLASSROOM OR ZOOM

LEGIONELLA AWARENESS TRAINING



This training provides an understanding of the Health effects of legionnaire's disease for all those involved in water treatment. On completion of the course, you will understand what you need to do to minimise the risks of legionella bacteria in your water systems, so those who may be exposed to legionella risks are protected from harm.

Target audience: Engineers, Housekeepers, HR room attendants.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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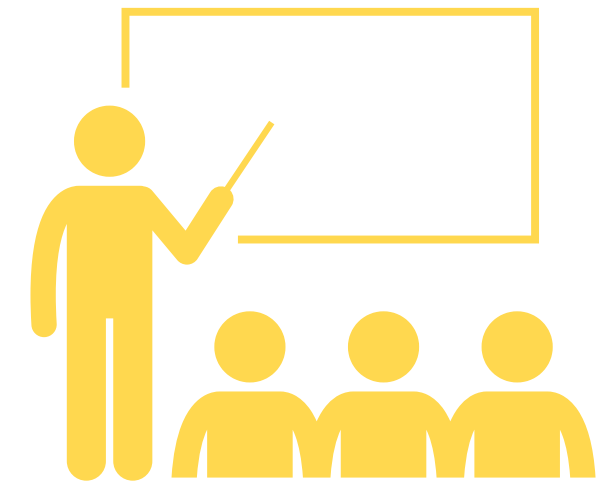
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HEALTH & SAFETY



CLASSROOM OR ZOOM

POOL SAFETY MANAGEMENT



This training provides an understanding of the safety features required inside and around the swimming pools, including cleaning and disinfection procedures, chemical concentration, and other important aspects.

Target audience: Pool Attendants, Engineering, Housekeeping attendants responsible for pool, and Security.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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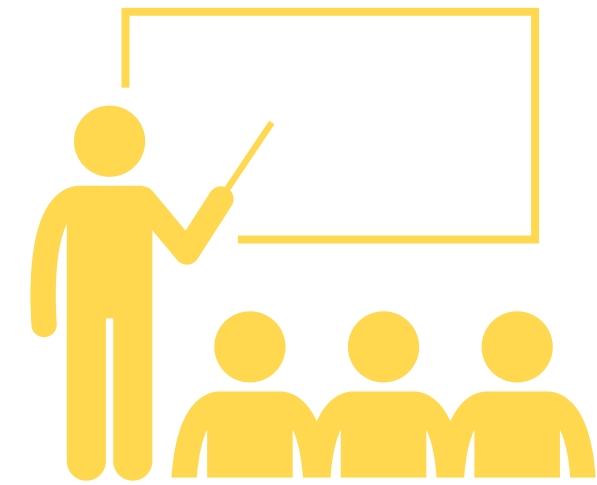
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HEALTH & SAFETY



CLASSROOM OR ZOOM

RESPONSIBLE ALCOHOL SERVICE



The responsible service of alcohol is a practice that prioritizes the health and safety of Guests. This course is ideal for those who serve alcoholic beverages or are responsible for guests' safety in general.

Target audience: Barmen, F&B Service, Butlers, Sommeliers, and Security.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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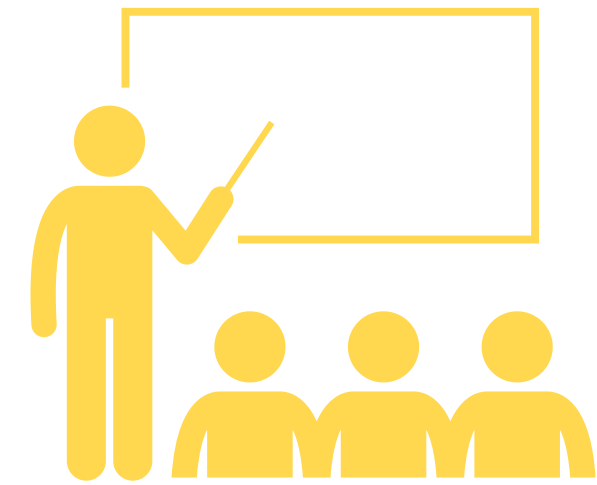
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HEALTH & SAFETY



CLASSROOM OR ZOOM

KIDS CLUB SAFETY



This course is ideal for those who permanently work in a kids club or assists during the festive season; also, for those involved in babysitting and other kid's related activities. All aspects of safety while working with children are covered.

Target audience: Kids Club colleagues, including attendants; volunteers; supervisors, and managers.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

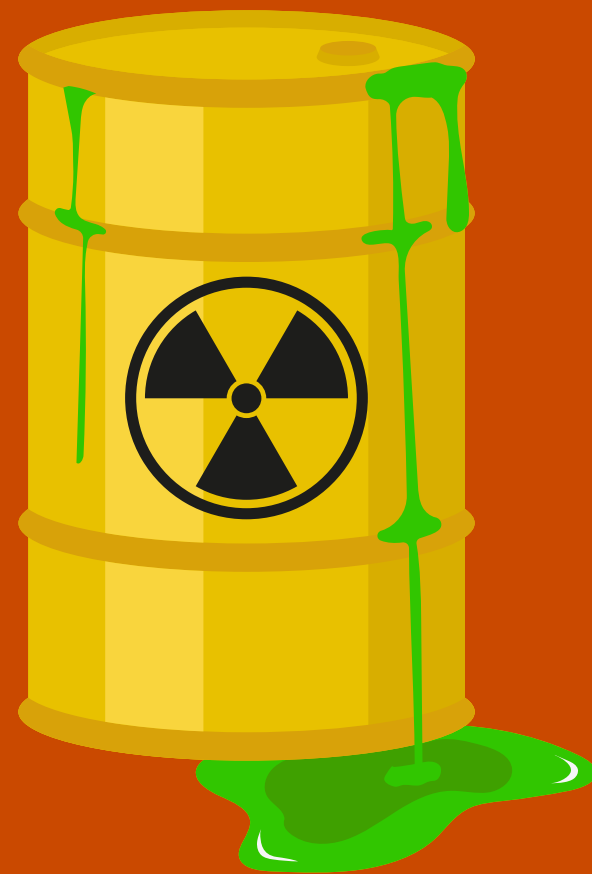
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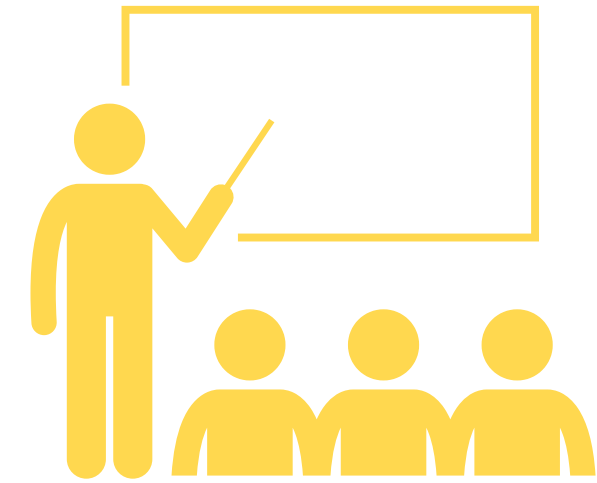
**NSURE CERTIFIED
TRAININGS**

HEALTH & SAFETY



CLASSROOM OR ZOOM

COSHH (HAZARDOUS SUBSTANCES) TRAINING



This course will provide learners with basic knowledge and understanding of the risks of storing and handling hazardous substances.

Target audience: Stewarding, Housekeeping, Engineering, and Stores colleagues.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

*All courses certified by NSURE are a part of your Safety Package with us.

**GST extra

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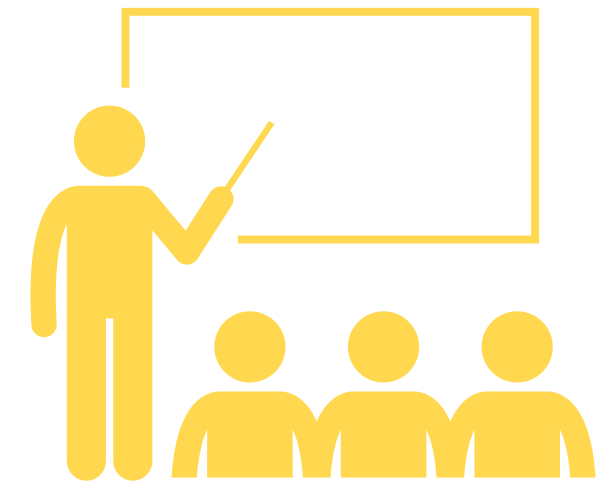
**NSURE CERTIFIED
TRAININGS**

HEALTH & SAFETY



CLASSROOM OR ZOOM

RISK ASSESSMENT TRAINING



This training was designed to assist colleagues in identifying health and safety hazards, evaluating the risks presented within the workplace, and the effectiveness and suitability of existing control measures.

Target audience: Security, Management, H&S Officers, and colleagues responsible for H&S or Risk Assessment.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

*All courses certified by NSURE are a part of your Safety Package with us.

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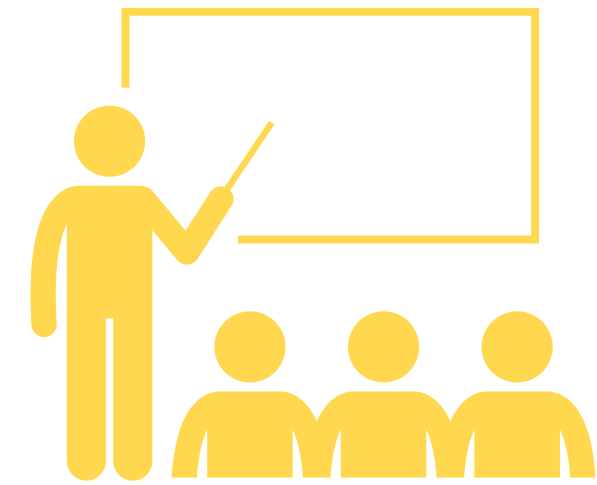
**NSURE CERTIFIED
TRAININGS**

HEALTH & SAFETY



CLASSROOM OR ZOOM

INFECTION PREVENTION AND CONTROL



This training is designed to explain to colleagues about different types of infections and disease-causing organisms, and the general prevention measures.

Target audience: All departments.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

*All courses certified by NSURE are a part of your Safety Package with us.

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**NSURE CERTIFIED
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HEALTH & SAFETY



CLASSROOM OR ZOOM

PEST MANAGEMENT

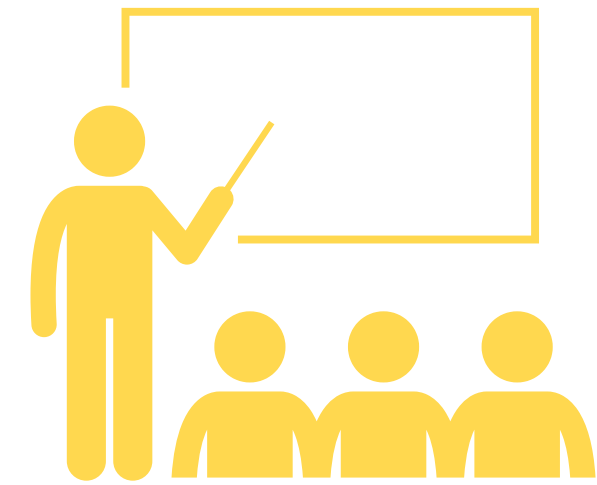
Sharpen your skills in identifying common pests and implementing safe and effective control measures through our comprehensive pest management training.

Target audience: All departments.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years



*All courses certified by NSURE are a part of your Safety Package with us.

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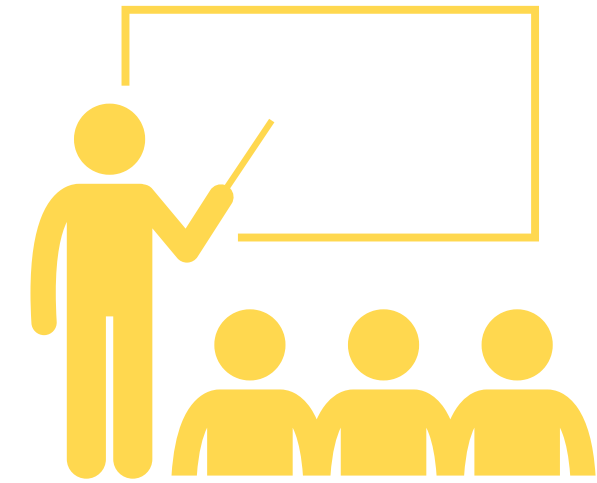
**NSURE CERTIFIED
TRAININGS**

HEALTH & SAFETY



CLASSROOM OR ZOOM

SAFETY AND SECURITY TRAINING



This training was designed based on the recent Maldives Safety and Security Regulations 2015/R-43 and best international practices for safety and security operations in the resorts.

Target audience: Security colleagues.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

*All courses certified by NSURE are a part of your Safety Package with us.

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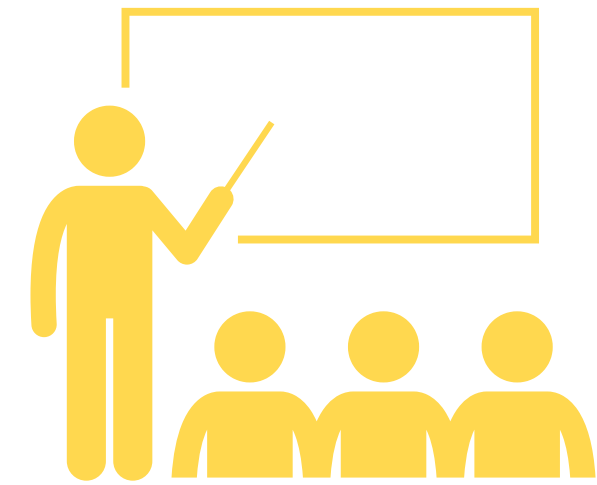
**NSURE CERTIFIED
TRAININGS**

HEALTH & SAFETY



CLASSROOM OR ZOOM

CONSTRUCTION SAFETY AT WORK



This training was designed for those involved in the construction projects in the Resort.

Attendees will learn about different hazards they might be exposed to at the construction site and basic health and safety measures.

Target audience: Engineering department, construction workers.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

*All courses certified by NSURE are a part of your Safety Package with us.

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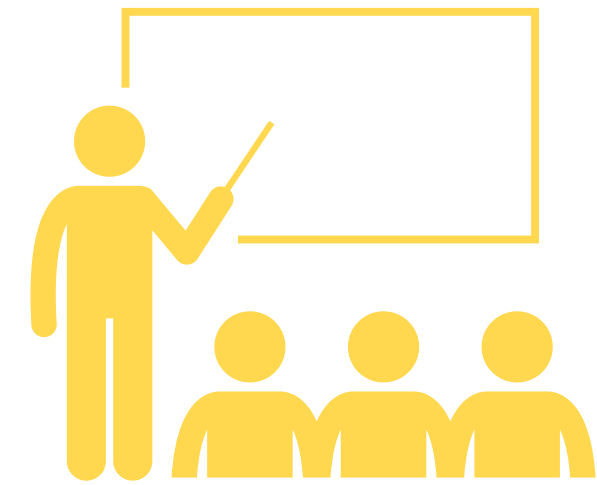
**NSURE CERTIFIED
TRAININGS**

HEALTH & SAFETY



CLASSROOM OR ZOOM

OFFICE ERGONOMICS



This training was designed particularly for those who spend most of their working day in an office space. There are many hazards in an office, from equipment injuries to electric hazards and upper body limb disorders, which they all need to be aware of.

Target audience: Those who spend considerable part of the working day in an office.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

*All courses certified by NSURE are a part of your Safety Package with us.

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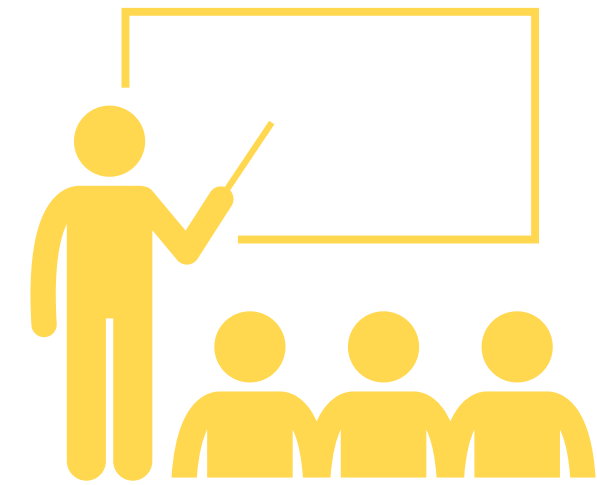
**NSURE CERTIFIED
TRAININGS**

HEALTH & SAFETY



CLASSROOM OR ZOOM

BASIC FIRE SAFETY AWARENESS



Equip your team with the knowledge and skills to prevent fire hazards and respond effectively in an emergency. Basic fire safety training covers fire extinguisher use, evacuation procedures, and fire prevention techniques, empowering your staff to act safely in the event of a fire.

Target audience: All Departments

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

*All courses certified by NSURE are a part of your Safety Package with us.

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HIGHFIELD CERTIFIED TRAININGS

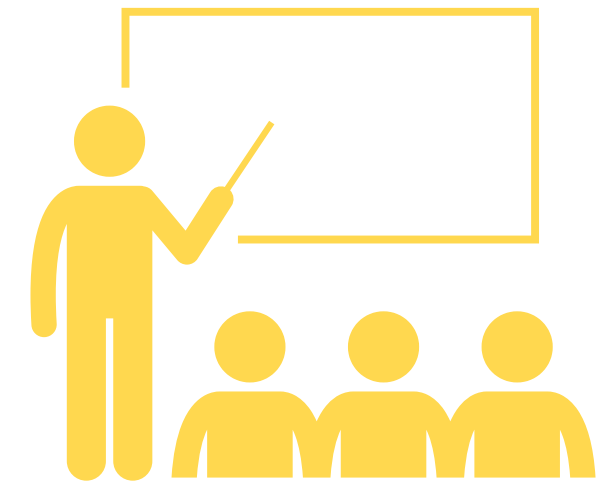
HEALTH & SAFETY

Level 2



CLASSROOM OR ZOOM

LEVEL 2 AWARD IN HEALTH AND SAFETY



The objective of the qualification is to prepare learners to progress into further/higher level training and to support a role in the workplace.

Target audience: All departments.

Price: \$95 per person

Duration: 6 learning hours

Certification: Highfield Awarding Body of Compliance

Certificate validity: No expiry date.



*minimum 8 people

**GST extra

**HIGHFIELD CERTIFIED
TRAININGS**

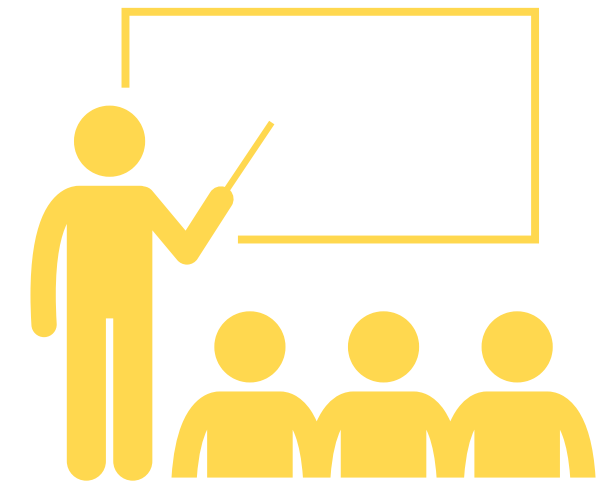
HEALTH & SAFETY

Level 2



CLASSROOM OR ZOOM

AWARD IN LEGIONELLA AWARENESS IN HOT & COLD WATER SYSTEMS



Qualification covers the risks and health effects of legionnaire's disease. Learners will get an in depth knowledge on how the bacteria may proliferate the hot and cold water systems of the resort; their roles and responsibilities for prevention, and the control measures that can be put in place.

Target audience: Engineers and Housekeepers.

Price: \$95 per person

Duration: 6 learning hours

Certification: Highfield Awarding Body of Compliance

Certificate validity: No expiry date.

*minimum 8 people

**GST extra



Approved Centre

HIGHFIELD CERTIFIED TRAININGS

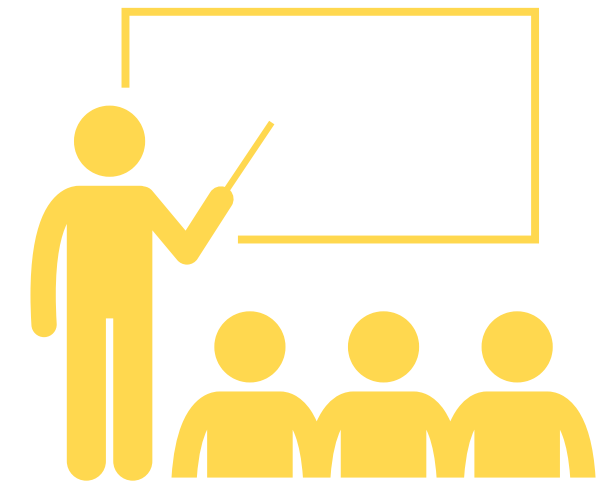
HEALTH & SAFETY

Level 3



CLASSROOM OR ZOOM

EMERGENCY FIRST AID AT WORK



It is designed to deliver the knowledge, confidence, and basic skills required to implement emergency first aid at work until a more qualified person becomes available to take charge of the situation. It gives learners the skills and confidence to respond to accidents and first aid emergencies they could encounter in the workplace.



Target audience: All departments.

Price: \$59 per person (minimum 15 people in a session)

Duration: 1.5 days

Certification: Highfield Awarding Body of Compliance

Certificate validity: 3 years.

**GST extra

Highfield Qualifications

Emergency
First Aider

Name: Mohamed Fauzaan Ahmed

Delivered by: Nsure Private Limited

Certificate number: FA7170176

Date of award: 27 February 2023

Valid for 3 years from date shown.

Qualification
awarded by:

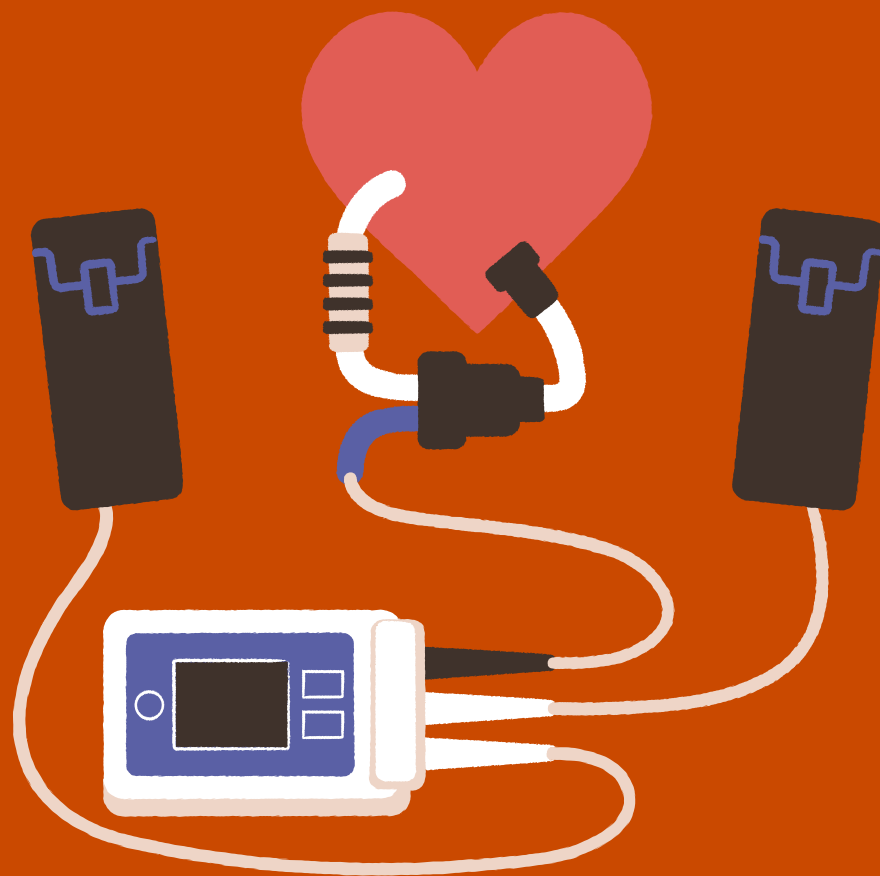
Highfield
Qualifications



HIGHFIELD CERTIFIED
TRAININGS

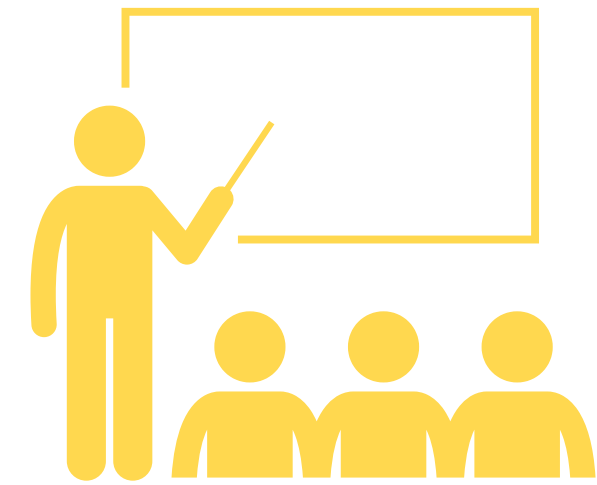
HEALTH & SAFETY

Level 3



CLASSROOM OR ZOOM

INTERNATIONAL AWARD IN BASIC LIFE SUPPORT AND THE SAFE USE OF AN AUTOMATED EXTERNAL DEFIBRILLATOR



This course covers the detail of basic life support and how to use an AED safely. Topics covered include basic life support, basic life support techniques, post-resuscitation procedures, AED maintenance and troubleshooting, AED safety considerations.

Target audience: All departments.



Price: \$59 per person (minimum 15 people in a session)

Duration: 1.5 days

Certification: Highfield Awarding Body of Compliance

Certificate validity: 3 years.

**GST extra

HIGHFIELD CERTIFIED TRAININGS

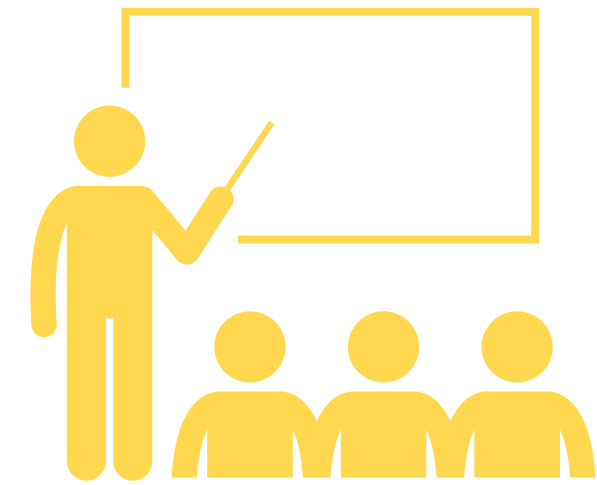
HEALTH & SAFETY

Level 3



CLASSROOM OR ZOOM

AWARD IN LEGIONELLA CONTROL FOR RESPONSIBLE PERSONS



This qualification is designed for those learners wishing to gain an internationally recognized qualification in Legionella control.

Target audience: Engineers and Housekeepers Leaders.

Price: \$275 per person

Duration: 2 days

Certification: Highfield Awarding Body of Compliance

Certificate validity: No expiry date.



*minimum 8 people

**GST extra

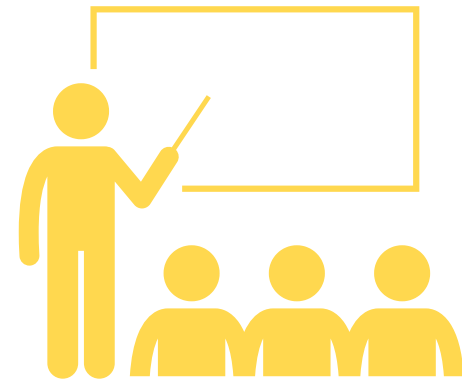
**NSURE CERTIFIED
TRAININGS**

HEALTH & SAFETY



CLASSROOM OR ZOOM

CHILD CARE SAFETY



This course covers the effects of island culture and climate on children's safety and best practices for child protection in resorts. It combines practical training on injury prevention and first aid with operational benefits like improved service quality and guest confidence. Trainees gain essential skills in staff background verification, health guidelines and age-appropriate care.

Target audience: Kids Club Staff, Attendants, Volunteers, Supervisors and Managers.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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**GST extra

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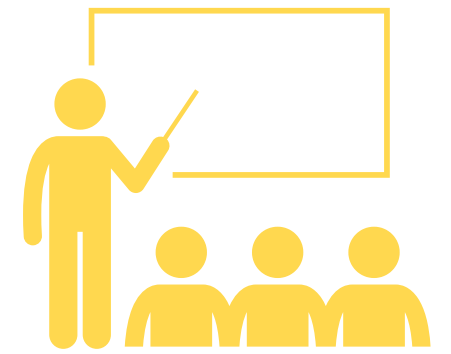
**NSURE CERTIFIED
TRAININGS**

HEALTH & SAFETY



CLASSROOM OR ZOOM

INTEGRATED PEST MANAGEMENT



This training is designed to sharpen skills in identifying common food pests and implementing the IPM cycle, including environmental control, denying access, food & shelter and eradication methods with the purpose of ensuring brand protection, avoid customer complaints, achieving cost savings through reduced wastage.

Target audience: Food handlers & kitchen supervisors, Storekeepers & warehouse staff, Engineering/ maintenance teams and housekeeping attendants

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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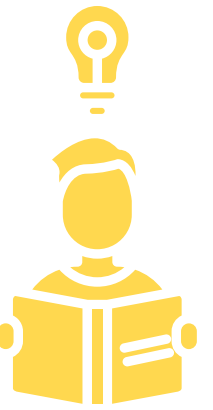
**NSURE CERTIFIED
TRAININGS**

HEALTH & SAFETY



CLASSROOM OR ZOOM

LIFE AND SAFETY TRAINING



This program covers workplace safety essentials and OSHA standards, including hazard reporting, equipment safety, chemical, fire, electrical and gas safety, working at heights, the use of PPE, alongside first aid and emergency response. By participating, the team will mitigate risks, reduce costs, and ensure compliance with standards like MNDF, ultimately improving workplace safety culture and operational efficiency.

Target audience: Engineering team, Security team, EHS Managers.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

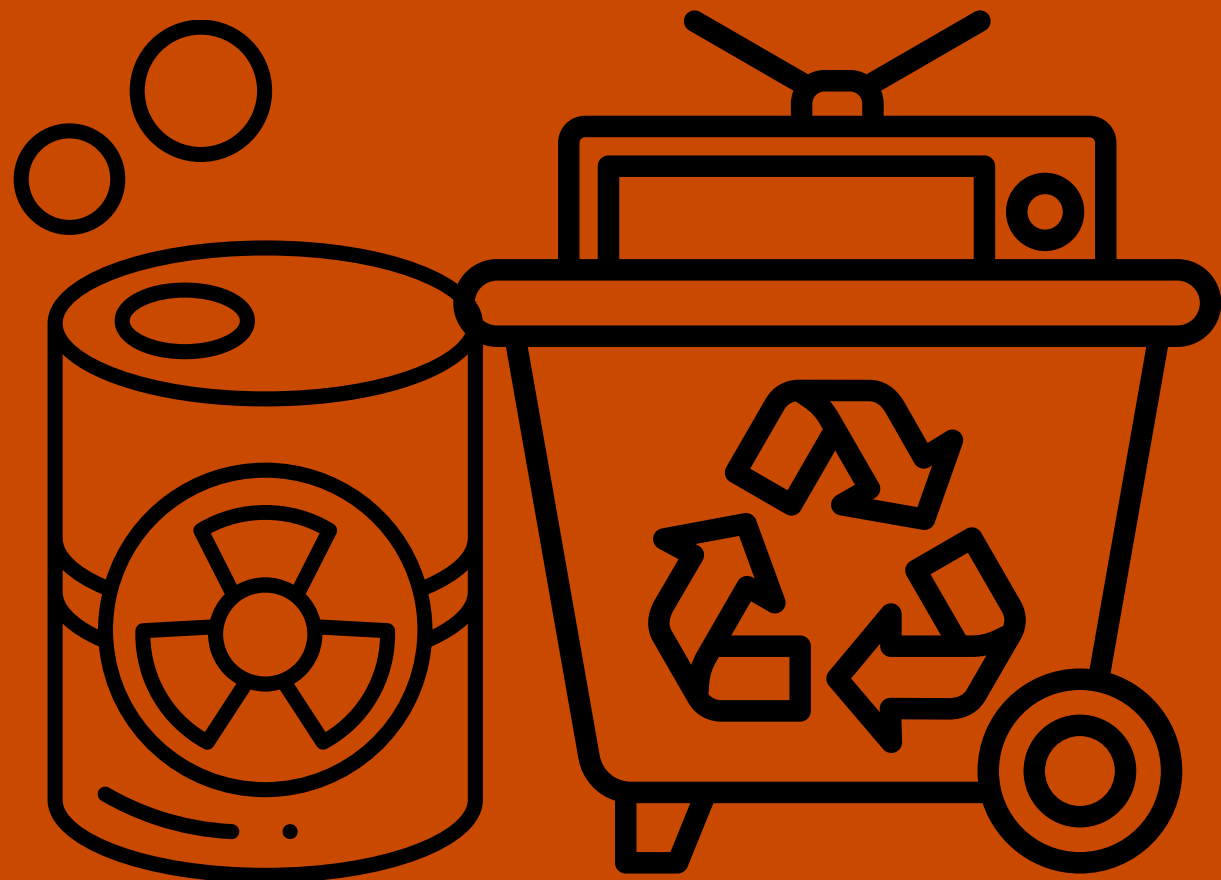
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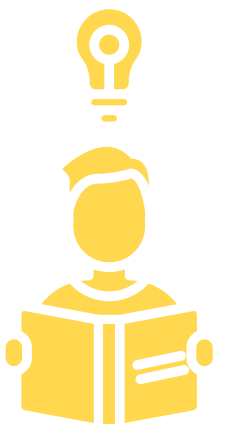
**NSURE CERTIFIED
TRAININGS**

HEALTH & SAFETY



CLASSROOM OR ZOOM

FIXED ASSET DISPOSAL & HAZARDOUS MATERIALS SAFETY



This program provides a comprehensive overview of fixed asset disposal, hazardous material handling and legal compliance to ensure regulatory adherence and safety. By covering asset tagging, waste classification, and record-keeping, the course promotes accountability, safe storage practices and the prevention of financial losses or legal penalties.

Target audience: Warehouse & Store Staff Maintenance Technicians Housekeeping Staff Engineering Assistants Procurement Support Staff

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

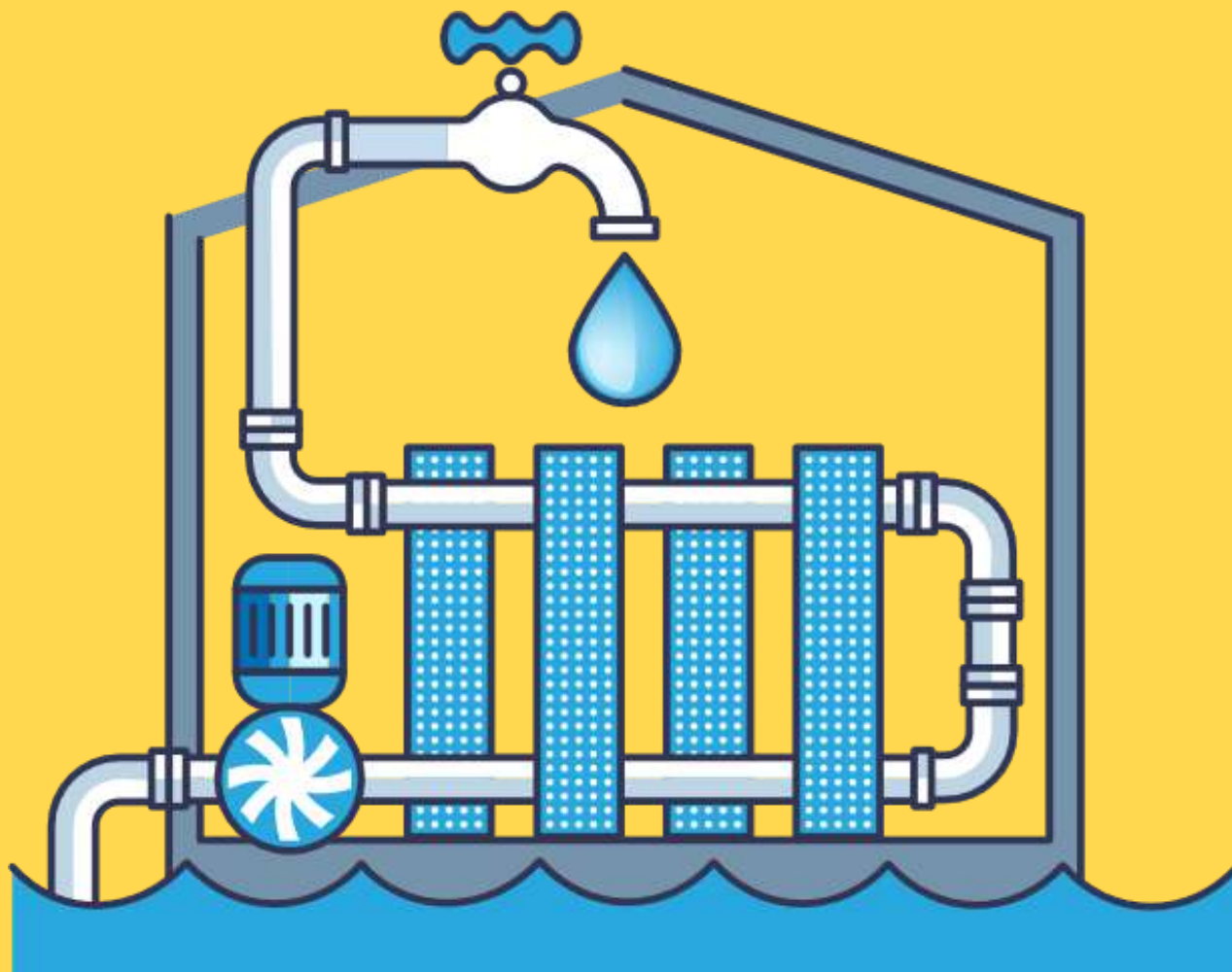
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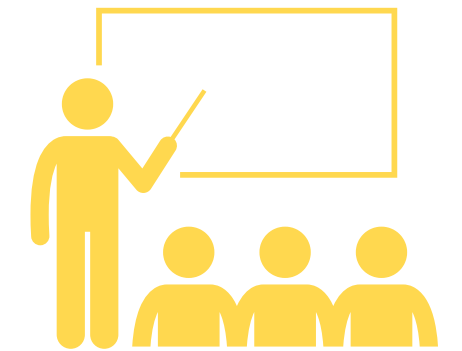
**NSURE CERTIFIED
TRAININGS**

WATER SAFETY



CLASSROOM OR ZOOM

DESALINATION PLANT TRAINING



This course is designed to provide a better understanding of components in desalination plant and it's maintenance, an understanding on how the system works, learn to troubleshoot issues, take corrective actions, explore new technologies for future projects and gain an understanding of the importance of maintaining monitoring logs and key parameters to be recorded.

Target audience: Engineering Utilities & Maintenance

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

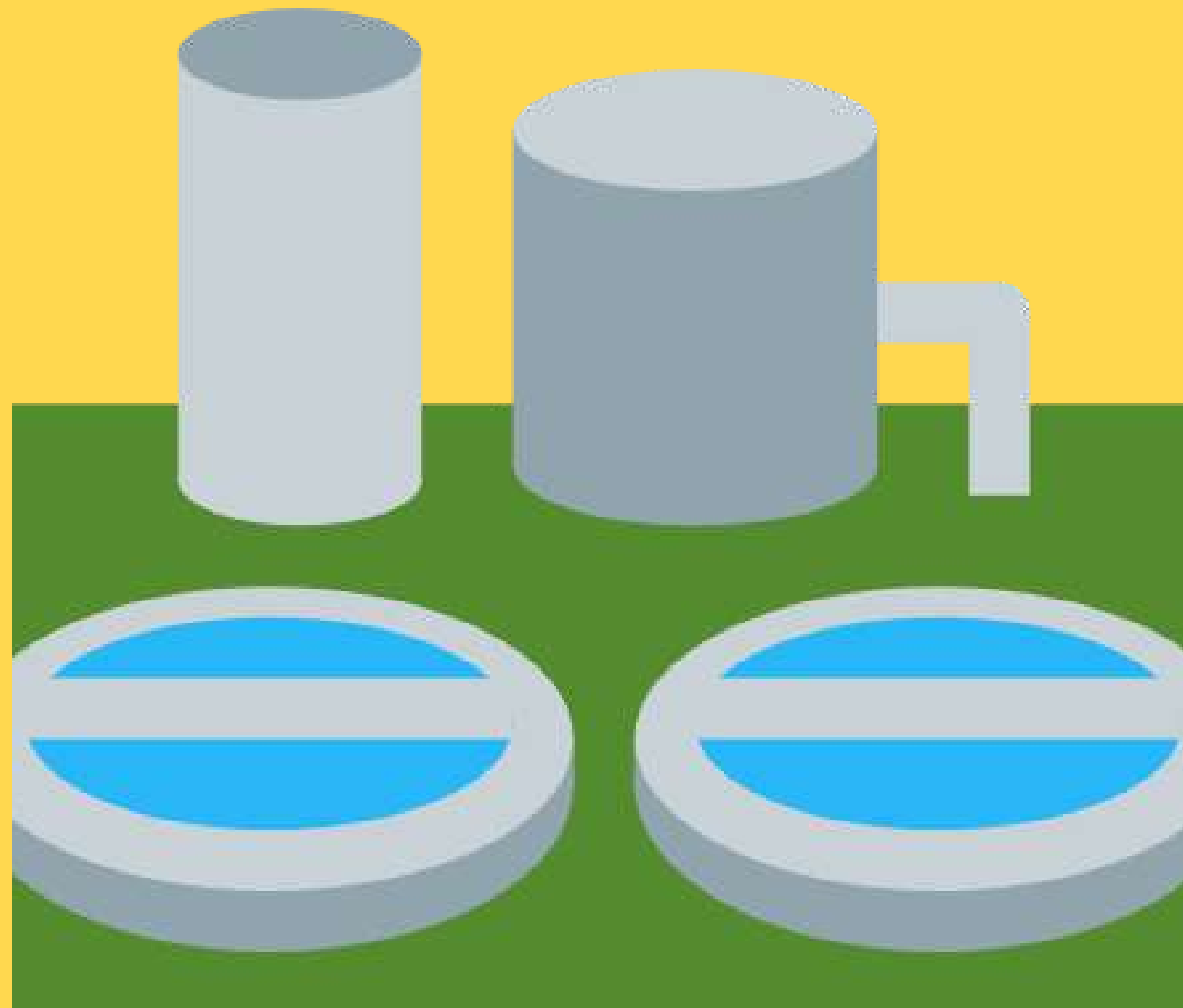
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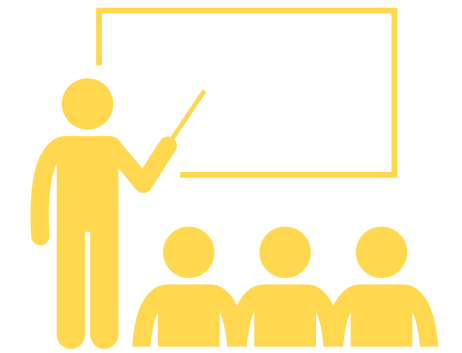
**NSURE CERTIFIED
TRAININGS**

WATER SAFETY



CLASSROOM OR ZOOM

SEWAGE TREATMENT PLANT TRAINING



This course covers STP components and maintenance, process flow, treatment principles, and troubleshooting. Participants will learn to resolve common issues and ensure operational safety. The curriculum also addresses URA guidelines for treated water, log maintenance for key parameters and tank health monitoring.

Target audience: Engineering Utilities & Maintenance

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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NSURE CERTIFIED
TRAININGS

WATER SAFETY



CLASSROOM OR ZOOM

WATER QUALITY & URA GUIDELINE CERTIFICATION



This course covers URA guidelines for water (Portable, Wastewater and Pool). Participants will learn skills on water testing, parameters, sampling, test frequency, basics of legionella, maintain equipment like STPs, and keep accurate logs. Ultimately, the learner will gain expertise to meet safety laws, handle inspections confidently, and keep the water systems running safely and consistently.

Target audience: Engineering & Pool Attendants

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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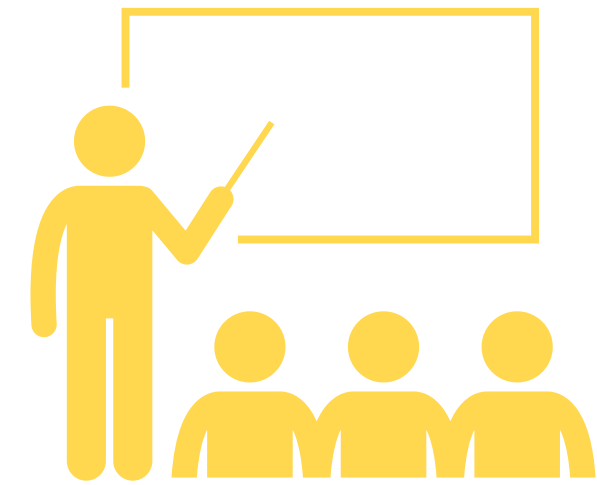
**NSURE CERTIFIED
TRAININGS**

SUSTAINABILITY



CLASSROOM OR ZOOM

SUSTAINABILITY AWARENESS



This course was designed to explain to attendees about environmental risks associated with Resort operations and their roles in minimizing the impact, preserving natural resources and fragile ecosystems in the Maldives.

Target audience: All departments.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years.

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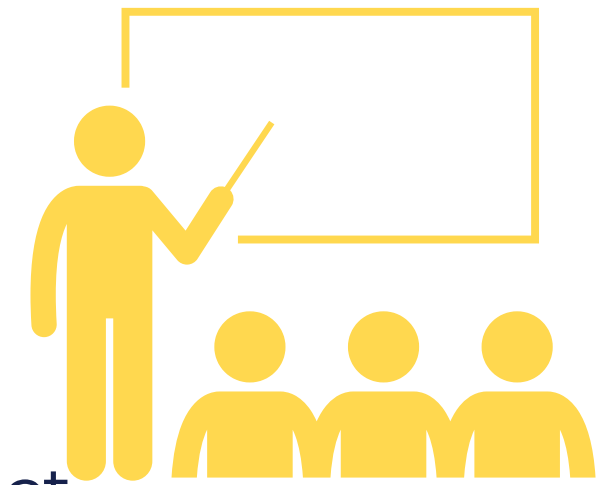
**NSURE CERTIFIED
TRAININGS**

SUSTAINABILITY



CLASSROOM OR ZOOM

WASTE MANAGEMENT AND RECYCLING AWARENESS



This course was created to explain the impact of waste on the environment and why applying the "5R" approach is crucial for individuals and resorts.

Target audience: All departments.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years.

*All courses certified by NSURE are a part of your Safety Package with us.

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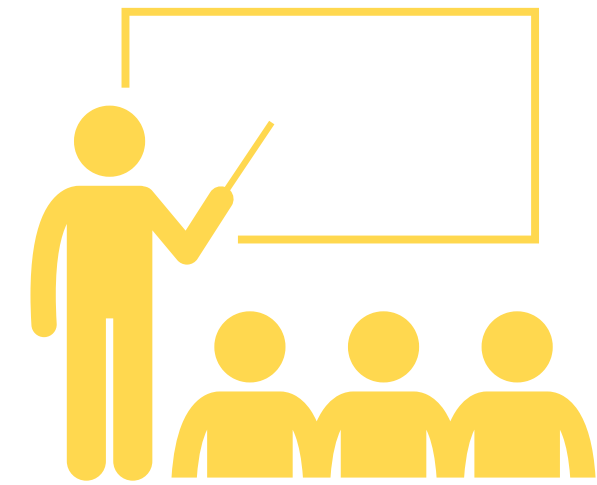
NSURE CERTIFIED TRAININGS

SUSTAINABILITY



CLASSROOM OR ZOOM

HOW CULINARY AND F&B CAN BE MORE SUSTAINABLE



This course is designed for Culinary and F&B, as these departments generate considerable amount of waste, which can be significantly reduced by creating awareness and providing sufficient resources.

Target audience: Culinary and F&B teams.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years.

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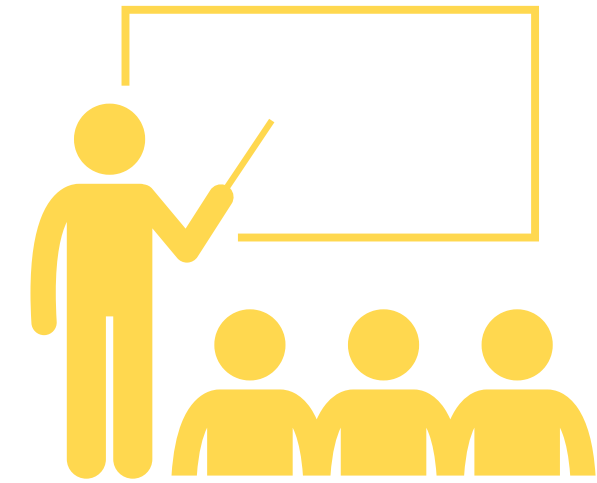
NSURE CERTIFIED TRAININGS

SUSTAINABILITY



CLASSROOM OR ZOOM

MANAGEMENT OF RESOURCES - ROUTE TO SUSTAINABILITY



This course covers energy and water - the two most precious resources in our planet. Strategies on their management and conservation. Also covers CSR.

Target audience: All departments

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years.

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**GST extra

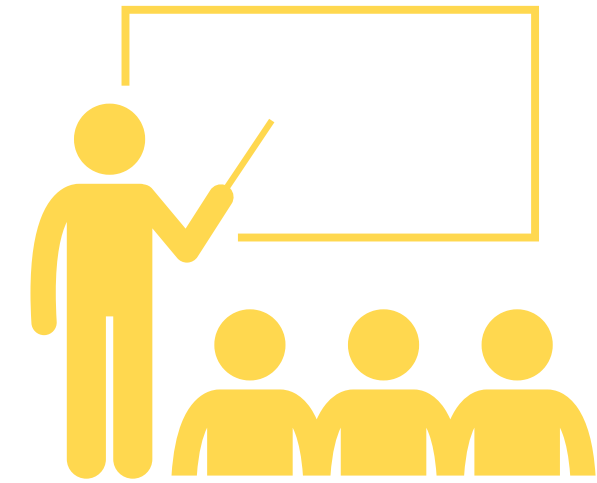
**NSURE CERTIFIED
TRAININGS**

SUSTAINABILITY



CLASSROOM OR ZOOM

SUSTAINABILITY AND THE ROLE OF ENGINEERING



This course delves on the single most important department in resource conservation - the engineering department. You will learn concepts like carbon footprints, offsetting and how to do a simple energy audit!

Target audience: Engineering department

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years.

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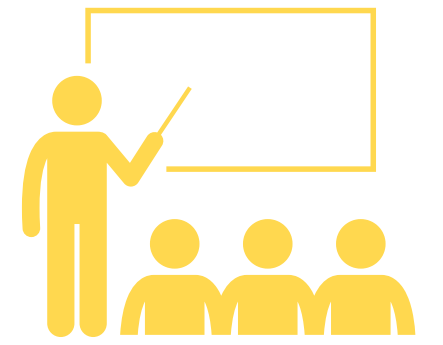
**NSURE CERTIFIED
TRAININGS**

SUSTAINABILITY



CLASSROOM OR ZOOM

PRACTICAL WASTE MANAGEMENT IN RESORT



This course equip the learners with the skills to identify department-specific waste reduction techniques, practice waste segregation, apply the Waste Hierarchy - Reduce, Reuse, Recycle, Recover, Dispose - and 5R principles, gain an understanding of legal and environmental responsibilities, guest expectations for sustainability, health, hygiene, pest control and to achieve cost savings through waste reduction.

Target audience: All departments.

Price: \$390 per classroom (*up to 20 people)

Duration: 3 hours

Certificate validity: 2 years

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