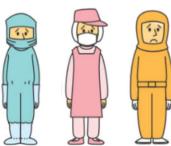
[To everyone involved in food manufacturing, food distribution and material manufacturing]

Has Vietnamese and Chinese and Chinese support\*

Ver.3.1
08,07,2021

To ensure the quality of the product, the improvement of training of production staff is indispensable.

However, because of the coronavirus outbreak, centralized training is difficult to implement. And even if it is possible, it does not achieve the desired effect.



Want to conduct basic training, but it is difficult to concentrate all employees at the same time.

Wants to focus more on training new employees.

✓ Want to train based on employee's ability and knowledge.

Want to evaluate the effectiveness of training and the level of knowledge acquisition of employees.

To solve this problem, Earth Environmental Service Vietnam Co., Ltd proposed the program ESCO Web Learning.

ESCO Web Learning will provide an easy-to-understand explanation of the foundation of hygiene management, high expertise for those involved in food manufacturing. By embracing this knowledge, employees will understand the purpose of actual hygiene regulations at the facilities, helping the specific measures of the right-purpose improvement activities to be conducted more quickly.

- Systematic and easy-to-understand explanation of "the foundation of professional hygiene management"
- o Providing "environment where employees can learn anytime, anywhere"
- o Providing "environment where managers can grasp the learning situation"



ECSO Web Learning has created a website dedicated to your company in the cloud and stores in it teaching materials, tests, participatory notes, and more.

Students will be required to set their own ID and password, access the Internet to take the course. Therefore, it is possible to join classes at any time, regardless of place and time.

As an administrator, you can specify who gets what teaching materials and set the duration of the course. You can check the student's academic progress and the results of the test.



\* There is an upper limit to the number of people who can connect at the same time depending on the contract details.



Two tests based on students' ability! The Certificate of Course Completion is used as an internal qualification and training record!

We prepare "easy" and "regular" tests, according to the amount required of the students. A certificate of completion of the course may also be issued after taking the course.

Please use them as a training profile for inside and outside the company as well as an internal qualification certificate. It will also be a source of morale encouragement for students.



"Explore" the learning process! Administrators can evaluate and analyze!

Administrator privileged people can not only check the learning history in the cloud, but they can also retrieve it as Excel data for the convenience of tracking.

These data can be used to test the progress of learning, to evaluate and analyze training outcomes in many ways.

Please use them effectively!

## **EDUCATION PROGRAM**

			Estimated time	Prevention of insects, rodents					Microorganism			Recommended object	
Overview				Ва	Measures • Management				Ва	Measures • Management		7	Fo
	No.	Knowledge that can be acquired •  Recommended to attend		Basic knowledge	Organization	Hardware	Insect analysis	Exterminatio n	Basic knowledge	Organization	Cleaning and disinfecting	New employee	Food safety team
		Required number of un		7		_			_			_	••
		Teaching material name			3	5	2	4	7	3	2	5	20
	1-1	BASIC KNOWLEDGE ABOUT PEST MANAGEMENT	About 14 min	•									•
	1-2	ECOLOGY OF MAJOR INSECTS AND MEASURES  ① COCKROACH	About 16 min	•									
	1-3	ECOLOGY OF MAJOR INSECTS AND MEASURES ② FLY	About 10 min	•									
	1-4	ECOLOGY OF MAJOR INSECTS AND MEASURES  3 BOOKLICE	About 11 min	•									
	1-5	ECOLOGY OF MAJOR INSECTS AND MEASURES 4 STORED GRAIN INSECTS	About 14 min	•									
	1-6	ECOLOGY OF MAJOR INSECTS AND MEASURES ⑤ INSECTS LIVING IN THE SOIL AND GREEN ZONES	About 12 min	•									
PEST N	1-7	ROUGHLY IDENTIFICATION OF MAJOR INSECTS	About 12 min				•						
IANAG	1-8	IDENTIFICATION OF MAJOR INSECTS	About 19min				•						
PEST MANAGEMENT	1-9	ECOLOGY OF RODENTS AND MEASURES	About 14 min	•									•
٦	1-10	ERADICATION OF RODENTS (★PROFESSIONAL COURSE)	About 13 min					•					
	1-11	WHOLE IMAGE OF PEST MANAGEMENT	About 16 min		•								•
	1-12	POINTS OF INSPECTION ON SITE (PEST MANAGEMENT)	About 15 min		•								•
	1-13	MONITORING OF INSECTS AND PESTS	About 12 min		•								•
	1-14	HANDING OF DEVICES FOR CAPTURING INSECTS (★PROFESSIONAL COURSE)	About 16 min					•					
	1-15	FACILITY REQUIREMENT FOR PEST MANAGEMENT (SEALING)	About 13 min			•							
	1-16	FACILITY REQUIREMENT FOR PEST	About			•							

		MANAGEMENT (LAMBS AND DRAIN)	10 mir				1		1	Ι		
	1-17	MANAGEMENT (LAMPS AND DRAIN)	10 min									
		FACILITY REQUIREMENT FOR PEST MANAGEMENT (AIR CONDITION)	About 10 min		•							
		FACILITY REQUIREMENT FOR PEST	About									
	1-18	MANAGEMENT (CLEAN ROOM)	11 min		•							
		FACILITY REQUIREMENT FOR PEST	11111111									
	1-19	MANAGEMENT (HIGH CLEANESS ROOM)	About 9									
		(★PROFESSIONAL COURSE)	min									
	1-20	PROVISIONS AND CLASSIFICATION OF	About									
		PESTICIDES (★PROFESSIONAL COURSE)	12 min				•					
		HANDLING AND PRECAUTIONS FOR USING	About									
		PESTICIDE	14 min				•					•
	2-1	BASC KNOWLEDGE ABOUT MICROORGANISMS	About									
	2-1	BASC KNOWLEDGE ABOUT MICROORGANISMS	12 min					•				
		FEATURES OF MAJOR BACTERIA AND	About									
	2-2	MEASURES	13 min					•				•
		① FOOD POISONING BACTERIA										
		FEATURES OF MAJOR BACTERIA AND	About									
	2-3	MEASURES	10 min					•				•
≧		② PUTREFYING BACTERIA										
[CR	2-4	FEATURES OF MAJOR MICROORGANISMS AND MEASURES	About									١.
100		③ NORO VIRUS	16 min					•				•
₹GA		FEATURES OF MAJOR MICROORGANISMS AND										
SIN		MEASURES	About									١.
Ž		⊕OTHER POISONING BACTERIA (HEAT- SENSITIVE GROUP)	15 min					•				•
/AN	2-6	FEATURES OF MAJOR MICROORGANISMS AND										
MICROORGANISM MANAGEMENT		MEASURES ⑤OTHER POISONING BACTERIA (HEAT-	About 13 min					•				
EM		RESISTANT GROUP)	10 11111									
ES.	2-7	FEATURES OF MAJOR MICROORGANISMS AND	About									
~		MEASURES	16 min					•				•
		⑥MOLD										
		THREE PRINCIPLES TO PREVENT BACTERIAL	About						•			•
	2-9	POISONING  PASIC KNOWLEDGE AND PODUTE OF	13 min									
		BASIC KNOWLEDGE AND POINTS OF CLEANING METHOD	About 18 min						•	•		•
		CHARACTERISTICS AND PROPER USE OF	About			<b> </b>	<b> </b>		$\vdash$			
		MAJOR BACTERICIDAL (STERILIZING) AGENTS							•	•		•
	3-1	BASIC KNOWLEDGE ABOUT HYGIENE										
		MANAGEMENT FOR EMPLOYEES OF FOOD	About									
	3-1	FACTORY	10 min								-	
д	-	TACTORT	About									
BASIC HYGIENE MANAGEMENT	3-2	BASIC KNOWLEDGE ABOUT FOOD POISONING									•	
			12 min									
	3-3	BASIC KNOWLEDGE ABOUT HAIRS	About								•	•
	3-4	DAGIG KNOWLEDGE A DOLLEDGE	11 min	-			}		$\vdash$	-		
		BASIC KNOWLEDGE ABOUT PEST	About						1		•	
	3-5	MANAGEMENT	15 min	-		-			<u> </u>			
		BASIC KNOWLEDGE ABOUT HACCP	About						1		•	
			18 min	-								
	3-6	BASIC KNOWLEDGE ABOUT FSSC22000 AND	About									
		ISO22000	12 min									Ĺ
	3-7	MANAGEMENT OF WATER FOR USAGE	About									
		(★PROFESSIONAL COURSE)	12 min									
de 1771 1		ist of teaching materials as of July 2021		 	4		4	4 .	4 .	4		

<sup>\*</sup> This is a list of teaching materials as of July 2021. Teaching materials can be changed or updated without prior notice.

<sup>\*</sup> All teaching materials except 1-7 and 1-8 have tests to test the level of understanding (1-7 and 1-8 no ESCO web tests).

<sup>\*</sup> In addition to the Japanese version, teaching materials 1-1 to 3-7 also have Vietnamese and Chinese versions (simplified and simplified).

## CHƯƠNG TRÌNH ĐÀO TẠO

NO.		Course Name	Estimated time
		Basic knowledge of food safety management system (Training program building sanitation management in line with HACCP)	
4-0-1	_	OVERVIEW OF THE PRODUCT SAFETY MANAGEMENT SYSTEM	About 14 min
		(1) Food Safety Management System (FSMS)	
4-1-1	FSMS(1)	MAJOR ITEM OF FSMS	About 3 min
4-1-2	FSMS2	MANAGEMENT RESPONSIBILITY / COMMUNICATION	About 13 min
4-1-3	FSMS3	PRODUCT SHIPPING / TRACING MECHANISM / MANAGEMENT OF DOCUMENTS AND RECORD	About 8 min
4-1-4	FSMS4	PURCHASING / OUTSOURCING MANAGEMENT / MONITORING / MEASUREMENT MANAGEMENT / DISPLAY MANAGEMENT	About 18 min
4-1-5	FSMS(5)	NONCONFORMING PRODUCT MANAGEMENT / IMPROVEMENT MEASURES / HEAVY ACCIDENT MANAGEMENT / HEAVY ACCIDENT MANAGEMENT	About 19 min
4-1-6	FSMS6	COUNTERMEASURES AGAINST INTENTIONAL FOOD CONTAMINATION	About 8 min
4-1-7	FSMS(7)	ALLERGY MANAGEMENT	About 15 min
4-1-8	FSMS®	CORRESPONDENCE TO FOOD CAMOUFLAGE	About 17 min
		(1) HACCP	
4-2-1	HACCP(1)	WHAT IS HACCP, TYPICAL OF HACCP, 7 PRINCIPLES OF HACCP	About 12 min
4-2-2	HACCP②	TASK 1 - ESTABLISH A HACCP TEAM  TASK 2 - DESCRIBE THE PRODUCT  TASK 3 - IDENTIFY THE PRODUCT'S INTENDED USE	About 11 min
4-2-3	НАССР(3)	TASK 4 - DRAW UP THE COMMODITY FLOW DIAGRAM TASK 5 - ON SITE CONFIRMATION OF FLOW DIAGRAM	About 13 min
4-2-4	HACCP(4)	TASK 6 - IDENTIFY AND ANALYSE HAZARD(S) - (PRINCIPLE 1)	About 20 min
4-2-5	НАССР(5)	TASK 7 - DETERMINE THE CRITICAL CONTROL POINTS (CCPS) - (PRINCIPLE 2) TASK 8 - ESTABLISH CRITICAL LIMITS FOR EACH CCP - (PRINCIPLE 3) TASK 9 - ESTABLISH A MONITORING PROCEDURE - (PRINCIPLE 4)	About 24 min
4-2-6	НАССР(6)	TASK 10 - ESTABLISH CORRECTIVE ACTION - (PRINCIPLE 5) TASK 11 - VERIFY THE HACCP PLAN - (PRINCIPLE 6) TASK 12 - KEEP RECORD - (PRINCIPLE 7)	About 15 min
		(2) Basic Hygiene Management	
4-3-1	Basic hygiene management (1)	MAJOR BASIC HYGIENE MANAGEMENT SECTIONS	About 2 min
4-3-2	Basic hygiene management 2	FACILITY MANAGEMENT (1) SITE MANAGEMENT / FACILITY EQUIPMENT DESIGN, OPERATION AND PLACEMENT	About 9 min
4-3-3	Basic hygiene management ③	EQUIPMENT MANAGEMENT (2) MANUFACTURING / STORAGE AREA / UTILITY MANAGEMENT / EQUIPMENT / EQUIPMENT MANAGEMENT AND MAINTENANCE	About 8 min
4-3-4	Basic hygiene management 4	FACILITY MANAGEMENT (3) EMPLOYEE FACILITIES / ORGANIZATION / ORGANIZATION / CLEANING	About 89 min
4-3-5	Basic hygiene management (5)	PREVENTION OF INSECTS, RODENTS	About 11 min
4-3-6	Basic hygiene management 6	HANDLING OF WASTE AND WASTEWATER / MANAGEMENT OF WATER USED / HANDLING OF FOOD PRODUCTS	About 14 min
4-3-7	Basic hygiene management (7)	HEALTH MANAGEMENT / EDUCATION AND TRAINING FOR FOOD HANDLERS	About 12 min

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<sup>\*</sup> Except for 4-0-1, 4-1-1 and 4-3-1, there will be tests to confirm the level of understanding.

<sup>\*</sup> Does not support Vietnamese and Chinese (traditional and simplified).

STT	VIDEO (FOR NEW EMPLOYEE)	TIME		
M-1	Correct hand wash	(3 minutes 12 seconds)		
M-2	Correct usage of adhesive rollers	(2 minutes 09 seconds)		
M-3	Effective use of air shower	(2 minutes 13 seconds)		
M-4	Sequence of changing uniforms	(3 minutes 06 seconds)		
M-5	UNSANITIZED ACTIONS	(2 minutes 29 seconds)		
M-6	Cleaning tips (anti-virus measures)	(1 minutes 54 seconds)		

- \* This is a list of teaching materials as of July 2021. Teaching materials can be changed or updated without prior notice.
- \* The video is streamed. We recommend watching in a Wi-Fi connection environment.
- \* Does not support Vietnamese and Chinese (traditional and simplified).

[To everyone involved in the manufacture of pharmaceuticals, medical devices, cosmetics, and their distribution and material manufacturing]



Ver.3.1 08.07.2021

In the pharmaceutical, medical device, and cosmetics industries, it is natural to prevent the product contamination and foreign matter of insects and rodents. the establishment of product quality risk management (QRM) based on the risk profile and scientific basis of the ICH-Q9 as well as the development and continual improvement of the quality system and the evaluation of the effectiveness of activities against the pharmaceutical quality system (PQS) are essential.

Furthermore, not only the overseas inspections but also the domestic inspections have undergone a drastic shift from an internationally harmonized perspective to one that focuses on the risk basis.

Under such circumstances, effective management of hazardous substances would not be possible without the education and training of employees along with a well-developed hardware (facilities) and systems. management system. However, due to the impact of the coronavirus outbreak, focused training is difficult to implement, and even if it can be done, it is unlikely to be effective.

To solve this problem, Earth Environmental Service Company proposed the program ESCO Web Learning.

ESCO Web Learning will provide an easy-to-understand explanation of the foundation of hygiene management, which is specialized for those involved in pharmaceuticals manufacturing. By embracing this knowledge, employees will understand the purpose of actual hygiene regulations at the production site, which will help the specific measures of the right-purpose improvement activities to be conducted more quickly.

- Systematic and easy-to-understand explanation of "the foundation of professional hygiene management"
- o Providing "environment where employees can learn anytime, anywhere"
- o Providing "environment where managers can grasp the learning situation"



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As an administrator, you can specify who gets what teaching materials and set the duration of the course. You can check the student's academic progress and the results of the test.

Student exclusive website

Administrator dedicated website





No.	Course name	No.	Course name
M-1	Pest management	M-6	Sewer flies ecology and prevention
M-2	Booklice ecology and prevention	<b>M-</b> 7	Flying insects (Invasion from the outside) ecology and prevention
M-3	Collembola ecology and prevention	M-8	Crawling insects (Invasion from the outside) ecology and prevention
M-4	Spider ecology and prevention	M-9	Smoky-brown cockroach ecology and prevention
M-5	Confused flour beetle ecology and prevention	M- 10	Rodents ecology and prevention

<sup>\*</sup> There are two types of test documents: "easy" by marking  $\bigcirc X$  and "normal" by choosing one of three options. In addition, a certificate of completion can be issued for each teaching document. Use it as an internal degree, as well as to evaluate your company's employees' ability to prevent insects and rats.

<sup>\*</sup> This is a list of teaching materials for July 2021. Teaching materials can be changed or updated without prior notice.