

Summer 2016 Attala and Yazoo Centers

Register:

Contact: Earline Smith

Email: esmith@holmescc.edu

Web: www.holmescc.edu/workforce

Attala Center

CPR/First Aid

Cost: \$25

Date: July 12, 2016

Time: 8:30a-11:30am - 3 hours Instructor: Genette Pierce, RN Heart saver First Aid and Heart saver AED – Designed for industry, schools, businesses, and the general public who would like awareness of the skill and knowledge necessary to perform CPR, with the use of an automatic external defibrillator, and have the knowledge necessary to perform basic first aid.

Serv Safe

Cost: \$150

Date: July 19, 2016

Time: 9:00-5:00pm-8 hours Instructor: Shawn Davis The 8 hour course satisfies the Mississippi Department of Health Requirements: discusses foodborne illnesses, including information on specific foodborne pathogens and biological toxins, such as shellfish poisoning, contamination, and food allergens. Prevention is also covered, with information regarding purchasing and receiving guidelines, food preparation, holding, and serving guidelines, food safety management systems, sanitation guidelines for facilities and equipment, and integrated pest control, as well as food safety regulations and employee training.

OSHA 10-General Industry

Cost: \$65

Dates: July 26-27,2016

Time: 8:00am-2:00pm-10 hours

Instructor: Cham Blain

The 10-hour course is intended to provide a variety of training on general industry safety and health to entry-level workers.

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CPR/First Aid Cost: \$25 Date: July 12, 2016 Time: 5:00pm-8:00pm - 3 hours Instructor: Genette Pierce, RN	Heart saver First Aid and Heart saver AED – Designed for industry, schools, businesses, and the general public who would like awareness of the skill and knowledge necessary to perform CPR, with the use of an automatic external defibrillator, and have the knowledge necessary to perform basic first aid.
Serv Safe Cost: \$150 Date: July 12, 2016 Time: 9:00am-5:00pm-8 hours Instructor: Shawn Davis	The 8 hour course satisfies the Mississippi Department of Health Requirements: discusses foodborne illnesses, including information on specific foodborne pathogens and biological toxins, such as shellfish poisoning, contamination, and food allergens. Prevention is also covered, with information regarding purchasing and receiving guidelines, food preparation, holding, and serving guidelines, food safety management systems, sanitation guidelines for facilities and equipment, and integrated pest control, as well as food safety regulations and employee training.
OSHA 10-General Industry Cost: \$65 Dates: July 19-20,2016 Time: 8:00am-2:00pm-10 hours Instructor: Cham Blain	The 10-hour course is intended to provide a variety of training on general industry safety and health to entry-level workers.
Computer for Beginners Cost: FREE Dates: July 19-August 16, 2016 Time: 6:00pm-8:00pm - 10 hours Instructor: Kanelia Williams	During this workshop participants will learn about hardware and software, files and folders, Window components such as media player, flash drives, different ports and cleaning up the system. Beginning with a short introduction of the history of computers, trainees will follow with learning about computers, and conclude with things to consider before e-mailing.