

QUALITY ASSURANCE

1. CHIEF INSTRUCTOR

- Chief Instructor is certified in Method of Instruction and Search and Rescue courses conducted by Ministry of Defence.
- As a certified Instructor he plan, execute and overviews the entire program.
- Each trainers are trained by the chief instructor to ensure the quality of the trainers.

2. Trainers

- Each trainers are trained and continuously accessed and monitored by the chief instructor to reassure their potential, skills and knowledge are up to the mark .
- Each trainers have individual responsibilities in the program as assigned by the chief instructor.
- Monthly twice trainers undergo various tests to check their Discipline, IQ,EQ, Behavior patterns, approach to the trainees and colleagues and involvement in the program as monitored by the chief instructor.
- Depending upon the assessment of the results yearly once or twice trainers undergo various specific refresher courses as suggested and monitored by the chief instructor.
- Monthly once or after a course completion meeting is arranged by the chief instructor along with the trainers to get feedback ,new ideas and techniques that can be implemented in upcoming programs.

3. Trainees

- Each trainees are continuously monitored by the trainers to ensure their safety during the course.
- Each trainee's feedback is collected to understand the quality of the program, various suggestions and improvements that may need for the program.

4. Equipment

- Each equipment is checked and monitored by the chief instructor in person.
- Before each program equipment are checked twice and approved by the chief instructor to ensure safety during the program.

- In general equipment are checked and maintained monthly once under the supervision of the chief instructor.
- If any damaged equipment is found it is informed to the chief instructor then documented, separated for inspection and disposed under the supervision of chief instructor.

5. Infrastructure

- Kitchen
 - Kitchen is regularly monitored and reported to the chief instructor.
 - Before and during the program kitchen is inspected by the chief instructor frequently to ensure hygiene and quality of the food.
 - Monthly once kitchen is cleansed for pest control then sanitized.
- Dining hall
 - Dining hall is regularly maintained and monitored.
 - Monthly once cleansed for pest control then sanitized.
- Training grounds
 - Training grounds are frequently monitored and inspected by chief instructor.
 - Training grounds are regularly maintained. Before commencing the program inspected twice and documented by trainers.
- Hostel
 - Hostel is regularly maintained and monthly once cleansed for pest control then sanitized.
 - Before commencing the program inspected twice and documented by trainers.
 - Monthly twice monitored and inspected by chief instructor.
- Toilets
 - Toilets are regularly maintained and monthly once cleansed for pest control then sanitized.
 - Before commencing the program inspected twice and documented by trainers.