

2. Vocational Training

Seeking for assistance and cooperation from labor, industry, or related public and private institutions and organizations to provide vocational education and training courses. This enables inmates to acquire skills, promotes their employment upon release, and facilitates their quick integration into society.

Western and Chinese Baking and Cooking Class:

Professional instructors are invited to teach knowledge related to Western pastries and Chinese cuisine, coupled with practical exercises to enhance production skills.

Coffee Cultivation, Roasting, and Marketing Class:

This class helps prisoners understand trends in the coffee industry and gain expertise in cultivation, post-processing, roasting, marketing, and brewing.

Agricultural and Horticultural Class:

Prisoners learn about various plants, familiarizing themselves with flowers, fertilization, pest control, and seedling cultivation techniques. The course also covers basic landscape design and enhances knowledge in horticultural applications.

Chinese Cuisine Cooking Class:

Professional instructors teach knowledge related to Chinese cooking, knife skills, and techniques for cooking and seasoning, allowing prisoners to practice hands-on.

Cold and Hot Beverage Preparation Class:

Focuses on basic professional knowledge and skills for beverage preparation, along with safety and health regulations. Prisoners practice bar setup, preparatory work, the preparation process, and post-preparation cleanup.

Pre-Employment Training:

Professional lecturers teach safety and health concepts, common hazards in construction work, safety key points, and practical site safety and health management. The training includes accident handling, current occupational injury conditions, compensation regulations for occupational injuries, claims knowledge, and case analyses related to labor operation safety to enhance prisoners' basic knowledge of safety and health.

