### Nursing Assistant Professional Development
- **22 courses to instruct in primary care & responsibility**
  - 4005 The QIS
  - 4010 Roles and Responsibilities
  - 4020 Infection Control
  - 4021 Clostridium Difficile
  - 4025 Medication Administration
  - 4026 ADL Coding
  - 4030 LTC in Nursing Homes
  - 4031 Resident Falls
  - 4050 Physiological Changes
  - 4055 Aspects of Aging
  - 4070 Dementia Care
  - 4071 Alzheimer’s Care
  - 4072 Elopement
  - 4080 Quality of Life
  - 4081 Spiritual Care
  - 4090 Oral Care
  - 4095 Foot Care
  - 4100 Family Response and Needs
  - 406A Diseases - Chronic Nature
  - 408Z End of Life Issues
  - 411A Resident Environment
  - 411B Accident Prevention

### First Aid Training
- **10 courses covering first aid to keep your staff prepared**
  - 1040 First aid - Your Role
  - 1041 Check, Call, Care
  - 1042 Conscious Person
  - 1043 Unconscious Person
  - 1044 CPR
  - 1045 The AED
  - 1046 Breathing Emergencies
  - 1047 Sudden Illness
  - 1048 Sudden Illness Pt. 2
  - 1049 Soft Tissue Injuries

### Health and Safety Compliance
- **19 courses for a web-based solution to JCAHO and OSHA requirements meeting your regulatory compliance**
  - 100A Fire Safety
  - 1002 Slips, Trips and Falls
  - 1003 Moving & Lifting
  - 1004 Resident Abuse
  - 1005 Standard Precautions
  - 1006 Resident Rights
  - 1007 TB Prevention
  - 1008 Blood Borne Pathogens
  - 1009 Electrical Safety
  - 1010 Age Specific Care
  - 1011 Disaster Preparedness
  - 1012 Restraints & Seclusion
  - 1013 Hazardous Communications
  - 1014 Back Injury Prevention
  - 1017 Patient Rights
  - 1018 Hand Hygiene
  - 1020 Sexual Harassment
  - 1030 HIPAA Compliance
  - 1900 Conflict Resolution

### Dietary Training Advantage
- **18 courses covering the critical elements of food service**
  - 2001 Foodborne Illness
  - 2002 Cleaning & Sanitizing
  - 2003 Safe Food Handling
  - 2004 Forms of Contamination
  - 2005 Hand Hygiene for FS
  - 2006 Food Safe Preparation
  - 2007 Food Safe Service
  - 2008 Receiving & Storage
  - 2009 The HACCP Approach
  - 2010 Safe Facilities & Pest Mgmt
  - 2011 Food Service in Healthcare
  - 2012 Tray Line Food Service
  - 2013 Low Sodium Diets
  - 2014 Food Consistency Special Diets
  - 2017 Diabetic Diet

### SAFETY ORIENTATION
- Get your team started off with consistent orientations
  - 1019 MSDS Sheets
  - 1022 The GHS
  - 1070 Driver Safety
  - 1934 Lockout Tagout
  - 5001 Oxygen Safety
  - 5002 Radiation Safety
  - 5003 Waste Management
  - 5004 Substance Abuse
  - 5005 Workplace Violence

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Education Interface specializes in providing web-enabled learning to the healthcare industry. We provide solutions that include training, a learning management system, and customized content creation. Other components of our website that can be selected include a complete employee survey application and a function to create and assign in-house training.