

Nursing Assistant Professional Development	First Aid Training	Health and Safety Compliance	Dietary Training Advantage	SAFETY ORIENTATION
<p>22 courses to instruct in primary care & responsibility</p> <p>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</p>	<p>10 courses covering first aid to keep your staff prepared</p> <p>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</p> <p>CUSTOMER SERVICE TRAINING</p> <p>6 courses that provide a standardized training curriculum</p> <p>6001 Communication Skills 6120 Listening Skills 6121 Positive Service Attitude 6123 Dealing With Difficult Customers 6124 Customer Service Stress Relief 6125 World Class Service</p>	<p>19 courses for a web-based solution to JCAHO and OSHA requirements meeting your regulatory compliance</p> <p>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</p>	<p>18 courses covering the critical elements of food service</p> <p>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 1902 Food Allergies 1903 Special Diets 1905 Consistency of Foods/Liquids 2013 Low Sodium Diets 2017 Food Consistency Special Diets 2018 Diabetic Diet</p>	<p>Get your team started off with consistent orientations</p> <p>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</p>

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.