

Health & Social Care e-Learning brochure

All courses can be purchased for immediate access from our online shop **shop.firstresponsetraining.com**

Accredited e-Learning designed by curriculum experts and mapped to national standards, all on a sleek, user-friendly and fully customisable LMS.

Health & Safety

Working at Heights Asbestos Awareness DSE Assessment COVID-19 Infection Control Conflict Resolution & Personal Safety General Data Protection Regulation Handling Hazardous Substances Managing Personal Stress Manual Handling First Aid Principles Role of a Fire Marshal Health & Safety Essentials Food Safety Principles

Business Skills

Action planning Active listening Activity flow charts Affinity diagrams Analysis of variance Reading body language as a sales tool Body language for facilitators Brainstorming Building high performance teams Building your personal brand Coaching skills Communication skills Conflict resolution Creative thinking Effective meetings **Emotional intelligence** Essential problem solving Giving and receiving feedback Influencing skills Interviewing skills Kaizen introduction Negotiation skills Networking for success Presentation skills Pressure management Prioritization and problem solving Process mapping Self-esteem and assertiveness Stress management Visual management

Health & Social Care

The Care Certificate Principles of Moving & Assisting Safe Handling of Medication Dementia Awareness Infection Control Food Safety Principles Safeguarding Adults Dysphagia Awareness Epilepsy & Emergency Medication Equality, Diversity & Inclusion COVID-19 Infection Control Infection Prevention & Control

Hospitality

Wine and Champagne Restaurant service Cleaning **Cleaning bathrooms** Housekeeping Making beds Presentation Allergy and special diets Disability and culture aware Disability aware COSHH & manual handling Creating a positive customer environment Fire aware Food and drink safety Service - boxing a table Service - buffet service Service - carrying & clearing plates Service - general preparation Service - laying tables Service - napkin folding Silver service technique Handling customer problems positively Handling glassware Handling glassware in the bar Licensing awareness Menu knowledge Prepare and close a bar Prepare and serve drinks Presenting menus and taking orders Safety aware for hotel staff Serving beer Taking wine orders Understanding customer needs Using positive selling skills Working with allergens

Project Management

PRINCE2® Agile Project Management Introduction Foundation Foundation + official exam Foundation and practitioner Foundation and practitioner + exam PRINCE2® Project Management Introduction 6th Edition Foundation 6th Edition Foundation 6th Edition + exam Foundation and practitioner 6th Edition Foundation and practitioner 6th Edition + exam MSP® Programme Management Introduction Foundation Foundation + exam Foundation and practitioner Foundation and practitioner + exam AgilePM® Passport Introduction Foundation Foundation and practitioner

MS Office & I.T Word 2019

Level 1 - Introduction & basics Level 2 - Importing, navigation and formatting Level 3 - Paragraphs and page layout Level 4 - Managing documents Level 5 - Objects and printing Level 6 - Tables and references Excel 2019 Level 1 - Introduction and basics Level 2 - Cells and worksheets Level 3 - Views and layout Level 4 - Formatting and proofing Level 5 - Formulas and functions Level 6 - Presenting data visually Level 7 - Sharing and validating data Expert - Adv. charting and data analysis Expert - Adv. formulas, macros and external data Expert - Adv. functions, consolidating and auditing Outlook 2019 Level 1 - Introduction and basics Level 2 - Messages and formatting Level 3 - Managing messages and contacts Level 4 - Calendar and other folders Level 5 - Auto features and searching PowerPoint 2019 Level 1 - Introduction and basics Level 2 - Creating presentations Level 3 - Slide content Level 4 - Graphics and multimedia Level 5 - Charts and animations Level 6 - Reviewing and presenting



Our suite of Health & Social Care courses are all ideal for staff inductions and competency updates. All of our care sector courses are mapped to the relevant standards, such as the Care Certificate or the National Occupational Standards for Health and Social Care and the Regulated Qualifications Framework (RQF) for more experienced workers. In addition, we are now endorsed by Skills for Care as a high-quality health and social care e-Learning provider!

Courses:

The Care Certificate Principles of Moving & Assisting Safe Handling of Medication Dementia Awareness Infection Control Food Safety Principles Safeguarding Adults **Dysphagia Awareness Epilepsy & Emergency Medication** Equality, Diversity & Inclusion COVID-19 Infection, Prevention, Identification & Control General Data Protection Regulation (GDPR) Handling Hazardous Substances (COSHH) **First Aid Principles** Role of a Fire Marshal Health & Safety Essentials



Click here to see the portfolio on our shop



The Care Certificate

Seat time: 3 hours

Course overview:

Every individual new to health and social care, as well as those changing jobs within it, is required to undertake an induction programme that meets the Care Certificate standards and allows them to provide evidence of completed objectives.

Our Care Certificate e-learning course provides underpinning theory-based knowledge for the below 15 standards.

- Understand your role
- Your personal development
- Duty of care
- Equality and diversity
- Work in a person centred way
- Communication
- Privacy and dignity
- Fluids and nutrition
- Awareness of mental health, dementia and learning disability
- Safeguarding adults
- Safeguarding children
- Basic life support
- Health and safety
- Handling information
- Infection prevention and control

Courses also include a resources section with access to a downloadable workbook for all 15 standards, holistic assessment sheets and workplace competency record sheets.

Cost: £29.95



Principles of Moving & Assisting

Seat time: 1 hour

Course overview:

To recognise the principles of safe moving and assisting and the importance of risk assessment prior to any moving and assisting task

Objectives:

- To understand the basic anatomy and physiology of the spine
- To know the main legislation relating to moving and assisting
- To know the principles of safe moving and assisting
- Explain common moving and assisting injuries
- To be able to suitably assess moving and assisting operations



Safe Handling of Medication

Seat time: 1 hour

Course overview:

To provide information to ensure the safe handling and administration of medicines

Objectives:

- Understand the legislation, policy and procedures relevant to the administration and safe handling of medicines

- Describe common medications and their use
- Understand the procedures and techniques for the safe administration of medication
- Explain the medication classifications and types and routes of administration
- Describe common side effects and adverse reactions
- Understanding receiving storage and disposal



Dementia Awareness

Seat time: 1 hour

Course overview:

To provide an underpinning knowledge to staff in the health and social care sector to support people living with dementia.

Objectives:

- Understand what dementia is
- Know the most common types of dementia and their cause
- Identify some common symptoms of the condition
- Understand key features of the theoretical models of dementia
- Consider factors relating to an individuals experience of dementia



Infection Control

Seat time: 1 hour

Course overview:

To provide information in order to practice safely and to protect individuals being supported, colleagues and self from infection

Objectives:

- Explain the causes of infection and the methods of control
- Identify the legislation and guidance associated with infection prevention and contro
- IDescribe employer and employee responsibilities
- Explain safe practice and the use of PPE and personal hygiene
- Understand the principles of decontamination and waste management



Food Safety Principles

Seat time: 1 hour

Course overview:

To be able to prepare and handle food safely

Objectives:

- Understand the importance of food safety legislation
- List the hazards associated with food hygiene
- Explain how control measures and monitoring can prevent food poisoning
- List the type of pests linked to food hygiene
- Explain the stages of Hazard Analysis Critical Control Points



Safeguarding Adults

Seat time: 1 hour

Course overview:

To ensure care and support workers can identify abuse and respond appropriately to situations where abuse may occur and work in a person centred way that promotes rights, inclusion

Objectives:

- Identify legislation and guidance relevant to safeguarding
- List types of abuseldentify signs, symptoms and risk factors of abuse
- Explain employer and employee responsibilities



Dysphagia Awareness

Seat time: 1 hour

Course overview:

Understand the importance of multi-disciplinary approach to risk assessments and management of dysphagia

Objectives:

- Know the definition of dysphagia
- Understand the normal and abnormal swallowing reflex
- List the causes of dysphagia
- Recognise the signs, symptoms and complications
- Understand how dysphagia is diagnosed
- Discuss the management of a person with dysphagia
- Understand the importance of multi-disciplinary approach to risk assessments and management



Epilepsy & Emergency Medication

Seat time: 1 hour

Course overview:

To provide support staff and professionals with a basic knowledge of epilepsy and the management of seizures

Objectives:

- List the causes and types of epilepsy
- Describe the general management of seizures and seizure management plans
- Describe the use of Midazolam
- Describe the use of Diazepam



Equality, Diversity & Inclusion

Seat time: 1 hour

Course overview:

To introduce equality, diversity and human rights, so that both equality and diversity can be promoted and discrimination reduced, thus enabling all to be valued as individuals.

Objectives:

- Define key terms associated within equality and diversity
- Explain how the law protects people from discrimination
- Define prejudice and explain how it can impact on individuals
- Identify where discrimination can be found
- Know how to promote diversity and reduce discrimination in the workplace



COVID-19 Infection, Prevention, Identification & Control

Seat time: 1 hour

Course overview:

The Coronavirus (COVID-19): Infection prevention, identification and control course provides workers with information in order to minimise, prevent and control the spread of infection.

Objectives:

- Understand what Coronavirus (COVID-19) is
- List the signs and symptoms
- List who is at risk of infection
- General advice for COVID-19 / safe practice
- Understand the chain of infection
- Understand measures for preventing and limiting the spread
- Demonstrate effective hand hygiene
- Demonstrate effective use of disinfectant hand rubs
- Understand appropriate PPE
- Understand appropriate waste segregation



General Data Protection Regulation (GDPR)

Seat time: 1 hour

Course overview:

To provide learners with a general understanding and awareness of the new General Data Protection Regulation (GDPR)

Objectives:

- Understand the General Data Protection Regulation (GDPR)
- Outline the 6 data protection principles
- Understand the special categories of personal data
- Understand the main responsibilities of organisations under the GDPR
- Explain what Data Protection Impact assessments are
- Understand rules for data breach reporting and transferring personal data outside of the EU



Handling Hazardous Substances (COSHH)

Seat time: 1 hour

Course overview:

To provide an understanding of substances hazardous to health and how they should be used safely

Objectives:

- Define 'substance hazardous to health
- Identify the main legislation relevant to COSHH
- Identify common hazardous substances
- Describe ways that hazardous substances enter the body
- List safe practices for handling hazardous substances



First Aid Principles

Seat time: 2 hours

Course overview:

To provide learners with the knowledge and expertise in the principles of emergency first aid

Objectives:

- Describe your actions in an emergency
- Demonstrate adult resuscitation including use of AED
- Explain the management of adult choking
- Demonstrate the management of the unresponsive casualty
- Describe how to recognise and treat bleeding and shock
- Explain the treatment of heart attacks, seizures, burns and scalds



Role of a Fire Marshal

Seat time: 1 hour

Course overview:

To provide knowledge and skills required to be a competent Fire Marshal

Objectives:

- List the reasons for fire safety legislation
- Explain the principles of fire science
- Describe how to conduct a risk assessment
- Describe the different methods of evacuation
- Identify fire safety equipment in the workplace
- Describe how fire safety issues should be managed in the workplace



Health & Safety Essentials

Seat time: 2 hours

Course overview:

This course provides learners with an awareness of Health and Safety to help them stay safe in the workplace.

Objectives:

- Identify relevant health and safety legislation
- Understand the controls of substances hazardous to health
- Describe hazards and risks within the workplace
- Identify principles of good fire safety management
- Describe your action in the event of a fire
- Understand how to identify and help control the risks from common workplace hazards