

e-Learning brochure

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



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 Infection Prevention & Control





Our suite of **Health & Safety** courses are all ideal for staff inductions and competency updates. We are an accredited centre for professional health and safety bodies such as IOSH and HABC and have been delivering first aid training in-line with Health and Safety Executive (HSE) guidelines for two decades. All training is mapped to national occupational standards and relevant legislation by our in-house Curriculum Team.

Courses:

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





The suite of **Business Skills** courses that we offer are designed and developed by an in-house team of experts. Combining the knowledge of experienced consultants and trainers with the creative skills and technical expertise of an eLearning development team, these courses are as engaging as they are effective.

Courses:

Action planning

Active listening +5

Activity flow charts

Affinity diagrams

Analysis of variance

Reading body language as a sales tool

Body language for facilitators

Brainstorming

Building high performance teams 45

Building your personal brand +5

Coaching skills

Communication skills

Conflict resolution

Creative thinking

Effective meetings +5

Emotional intelligence

Essential problem solving +10

Giving and receiving feedback

Influencing skills +5

Interviewing skills

Kaizen introduction

Negotiation skills +5

Networking for success

Presentation skills 45

Pressure management

Prioritization and problem solving

Process mapping 110

Self-esteem and assertiveness 45

Stress management

Visual management





The suite of MS Office & I.T courses that we offer are fully interactive and provide training courses for Microsoft Certification. You are taken through each lesson to build your knowledge in a simple but informative way.

Courses:

Word 2019 (19)



Level 1 - Introduction & basics

Level 2 - Importing and formatting

Level 3 - Paragraphs and page layout

Level 4 - Managing documents

Level 5 - Objects and printing

Level 6 - Tables and references

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

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

Excel 2019 Microsoft





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





The suite of **Project Management** courses that we offer are structured, globally-recognised accredited courses across some of the best practice suite and maturity frameworks - PRINCE2 Agile® Project Management, PRINCE2® Project Management, MSP® Programme Management and AgilePM® Passport.

Courses:

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





The suite of **Hospitality** courses that we offer are CPD Certified and endorsed by the Institute of Hospitality. The courses offer professional training for industry staff and are designed by operators for operators, with background experience and a direct understanding of hospitality.

Courses:

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

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

Creating a positive customer environment

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

