



Health and Safety Compliance		Nursing Assistant Professional Development		Dietary Training Advantage	
<i>A Web-Based Solution to JCAHO/OSHA Requirements</i>		<i>Provides Standardized Training Curriculum</i>		<i>Promotes Safe Food Handling Practices</i>	
19 Courses to Meet your Regulatory Compliance Needs		21 Courses to Instruct in Primary Care & Responsibility		18 Courses for the Critical Elements of Foodservice	
Fire Safety	Standard Precautions	Roles and Responsibilities	Spiritual Needs	HACCP Overview	Food Illness
Slips, Trips, and Falls	Resident Abuse	Infection Control	Family Response & Needs	Safe Food Handling	Food Consistency of Special Diets
TB Prevention	Patient Rights	LTC in Nursing Homes	Resident Environment	Foodborne Illness & Challenges of Food Safety	Cleaning & Sanitizing
Age-Specific Care	Resident Rights	Normal/Physiological Changes	Accident Prevention	Receiving and Storage	Low Sodium Diets
Disaster Preparedness	HIPAA Compliance	Dementia Care	Back Injury Prevention	Integrated Pest Management	Food Service in Healthcare
Blood Borne Pathogens	Conflict Resolution	Diseases of a Chronic Nature: Part 1 & Part 2	End of Life Issues	Taking Temperatures	Special Diets
Restraints & Seclusion	Hand Hygiene	Quality of Life	Resident Falls: An Introduction	The 3 Compartment Sink	Modified Consistency of Solid Foods/Liquids
Hazardous Communications	Sexual Harassment	Psychosocial Aspects of Aging	Clostridium Difficile	Prevention of Cross Contamination	
Electrical Safety		Alzheimer's Care	Elopement	Tray Line Food Service	
Moving & Lifting		The QIS	ADL Coding	Diabetic Diet	
Back Injury Prevention		Medication Administration		Food Allergies	

Customer Service Training		Safety Orientation	
Listening Skills	Customer Service	Waste Management	Workplace Violence
World Class Service	Stress Relief	MSDS Sheets	Radiation Safety
Positive Service Attitude	Communication Skills	Lockout Tagout	Driving Safety
Dealing With Difficult Customers		Oxygen Safety	Substance Abuse

