

First Aid Awareness

About the Course

The hospitality industry can present an entire range of risks both to staff and customers, and as such knowledge of first aid is absolutely essential. There may be instances where a colleague or customer will fall ill and knowing what to do can save lives.

Accidents, injuries and illnesses can occur at any time. Although the risk is higher in certain industries, accidents can happen anywhere and in any workplace. Therefore, it is important to be aware of the basic first aid procedures, so that you can act quickly in an emergency. First aid is an action taken in response to an emergency to preserve life, prevent the condition from worsening and to promote recovery. The course will equip you with the essential knowledge to maintain a safe working environment and take the correct action when an emergency arises.

Important Note: The information provided in this course is to make you aware of the importance of First Aid and how to administer basic treatment; however, it does not make you a qualified First Aider.

Who should take this First Aid Awareness course?

This course is designed for anyone who may find themselves first on the scene of an incident involving a casualty. This may include a workplace environment – including shops, restaurants or in an office – whilst volunteering, or in a personal capacity such as an accident or an incident at home. This course is suitable for new employees and experienced staff who would benefit from refreshing their knowledge.

Course Content

Our First Aid Awareness Course is broken down into four easy to follow modules: –

First Aid at Work – The course starts with this introductory module of First Aid at Work. It identifies why First Aid at Work is important and identifies both policies that you should work with and the procedures you should follow. Through studying this module you will learn the roles and responsibilities individuals have when it comes to First Aid and develop an understanding of accident reporting.

Emergency First Aid – There may be a time when you have to deal with an emergency. There may have been an accident or an incident where a colleague or customer has fallen ill which requires urgent action. Within this module, you learn about the two

surveys you need to complete when you attend and incident and what procedure you need to follow to ensure the wellbeing of the casualty.

Injuries and Illnesses – This module identifies the types of injuries and illnesses you may encounter in the workplace. It is important to know how to react effectively in these situations if they arise. . Therefore, this module goes through the major injuries and illnesses in detail and explains how to administer basic first aid. Major injuries covered include choking, eye injuries, poisoning, burns, broken bones, spinal injuries, shock, heart attack, strokes, seizures, asthma and diabetes.

Wounds and Bleeding – In the final module, you will be able to identify the several types and forms of wounds and bleeding that may occur. You will learn how to deal with these in an appropriate manner to ensure the wellbeing of the casualty until the arrival of the emergency services if they are required.

Accreditations

At the end of your First Aid Awareness Course, you will receive an internationally recognised Institute of Hospitality endorsed certificate.

Format

Our interactive e-learning course allows you to study at your own pace, acquiring all the necessary skills and knowledge easily as you progress through the various sections. Test Your Knowledge questions will reinforce your understanding as you go, and at the end of the course you will need to complete and pass a multiple-choice quiz to obtain your certificate.

Duration and Time Limit

This course can be completed in approximately 2 – 3 hours from start to finish, although you can do it in your own time. All you need is an internet connection.

We only work with the very best

Our Food Safety course has been written in association with Food Safety experts with many years' experience in their field. You will be learning from the best and you will come away from your training inspired by mentors who understand your requirements.