



Infection Control

Module 1: Introduction

Introduction

Welcome to the Course Infection Control. Over the course of 14 lessons we will describe microorganisms, and describe modes of transmission of microorganisms and the chain of infection. We will identify host factors and sources of infection. We will outline the requirements for hand hygiene and describe standard precautions in detail. We will describe transmission precautions. We will outline healthcare associated infections. We will describe the requirements for hygiene and food safety. Finally, we will describe the management of infection prevention and control.

If this is your first course with People & Process Academy, be sure to look at “Studying with People & Process” before you begin. This short video shows you how to find your way around the lessons.

Lessons are all presented in video format, and there's a transcript you can follow as you watch. If you like, you can download the video transcript to revise later on. In Infection Control each new lesson builds on previous information, so it's best to follow the lessons in order. All registered users have unlimited access to video lessons and transcripts, and you can repeat each video as often as you like.

If you have any difficulties navigating the course, see the support section for help.

There's a quiz at the end of each lesson to test your understanding of the material. To successfully complete this course, you must pass the quiz for each lesson. Once all the lessons have been completed, you can then download and print the People & Process completion certificate.

So let's get started! In the next video, we'll get right into Infection Control by looking at “Introduction to Microorganisms”