




FIRST AID IN THE HOSPITALITY SECTOR

Parc Científic i Tecnològic
Edifici Incuba, of. 1.7
25003 Lleida

 900 52 56 78

 neosalus@neosalus.com

 www.neosalus.com



FIRST AID IN THE HOSPITALITY SECTOR



TO WHOM IT IS ADDRESSED

- Hospitality and confectionery staff such as cooks, waiters, kitchen assistants, head waiter, among others
- Companies that offer catering services
- Staff of bars and nightclubs
- Cellars



TARGETS

- To make the people of the organization aware of the need to know the most common first aid procedures aimed at unforeseen situations that may arise for customers and employees.
- Identify serious and mild situations through appropriate assessment
- Acquire the minimum skills necessary to be able to provide initial health support to any unexpected situation in the field of Health
- Know the basics of using semi-automatic defibrillators



CONTENT

BLOCK 1: IMMEDIATE RISK SITUATIONS

- What are first aid?
- Basic adult life support and use of AED
- Lateral Safety Position
- ICTUS
- Obstruction of the airway by foreign bodies
- Bleeding
- Heart attack



BLOCK 2: MOST COMMON SITUATIONS IN PPAA

- General guidelines for action in the event of an accident
- Alterations in the level of consciousness
- Burns
- Wounds
- Food poisoning
- Hypoglycemia (low blood sugar)
- Ethyl intoxications
- Lipothymia
- Psychological first aid
- The first aid kit



METHODOLOGY

The methodological strategies are dynamic and participatory, seeking to arouse the interest and motivation of attendees and respond to the needs, doubts and concerns that may arise. There are practical cases applied to the usual environment of activities of the attendees. Appropriate technical and didactic material is used to achieve the proposed learning and seek the most real contextualization possible.



DURATION

8 hours to be taught in a single session or in two 4-hour sessions.