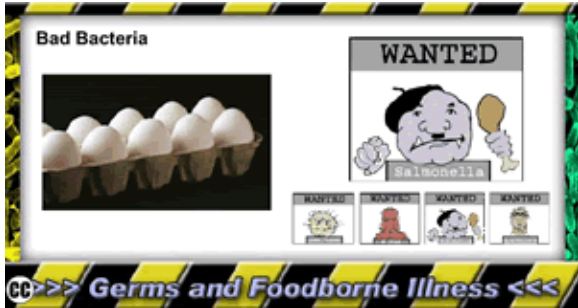


The Texas Hospital Association presents:

CareLearning.com

...web-based courses and tracking system for healthcare professionals.



Dietary Training Advantage Curriculum A Web-based subscription

This series of 15 dietary courses has been carefully selected to assist individuals currently working in Dietary Departments to enhance their knowledge of food borne illness, cross contamination, specialty diets, food portions, vitamins and minerals, HACCP procedures, food safety, pest prevention, receiving and packaging, three compartment sinks procedures food consistency, cleaning and sanitizing equipment.

Prevent food borne illnesses and cross contamination in your facility!

What is CareLearning?

CareLearning is a non-profit organization formed by over 42 state hospital associations to provide its members with quality, cost effective education and record keeping. The organization launched a website--

www.CareLearning.com-- to provide web-based courses and a learner tracking system for healthcare professionals. While individuals can access most courses on their own, hospitals and healthcare organizations will want to consider participating as an organization and bulk enrolling its employees.

Questions???

For more information, or to take a demo course, go to www.CareLearning.com. You can also contact Laura Cornelson at lcornelson@tha.org or (512) 465-1015 to get more information, or to arrange for a CareLearning presentation.

System Requirements

To view the *Dietary Training Advantage Curriculum* courses you will need a computer equipped with a sound card; access to the Internet with any connection above a 56K, and Real Player software (free download). The faster your computer and Internet access, and the more current your browser, the more pleasurable your learning experience will be.

TARGET AUDIENCE

This subscription is designed primarily for those already apprised of the basic requirements of food service but who need a more detailed understanding of food safety and specialty diets. Target audience includes healthcare professionals responsible for food preparation and delivery to residents such as Dietary Assistants, Travline employees, Dieticians, and

COST: \$45 per person with access to courses for one year. A group discount is available: \$30 per person for 10 or more.

Dietary Training Advantage Curriculum:

- Bacteria, Germs and Food Illness
- Cleaning and Sanitizing
- Diabetic Diet
- Food Consistency of Special Diets
- Food Illness
- Food Service In Healthcare
- Hazard Analysis Critical Control Point Overview
- Integrated Pest Management
- Low Sodium Diets
- Prevention of Cross Contamination
- Receiving and Storage
- Safe Food Handling
- Taking Temperatures
- Three Compartment Sink
- Trayline Food Service

To access a course, or view a course description, go to www.CareLearning.com and click on the Course Catalog. Click a course and follow the easy step-by-step instructions to register and pay for the course. If you are interested in purchasing courses for multiple users in your organization, please contact Laura Cornelson at (512) 465-1015.

No membership fees or minimum enrollment!

Course Author: Education Interface

Produced by the Healthcare Education Foundation

www.CareLearning.com