

Certificate in the Principles of the Prevention and Control of Infection in Health Care Settings – Online

Adult

Employer Training



About 300,000 patients develop an infection in England each year while being treated by the NHS. Protecting people from infection is a really important part of providing high-quality care, especially as some life-threatening infections can spread easily within care environments. In this course, you will gain the skills you need to tackle the risk of infection in your workplace.

The course covers procedures and regulations surrounding infection control, as well as the importance of maintaining a clean environment.

As of 2020 this course has been updated to include knowledge of Covid-19.



Scan the QR Code for full course description, assessment and progression options from this course



ENTRY REQUIREMENTS

19+, Currently live in England, Resident in the UK/EU for 3+ years, L1 Literacy Initial Assessment, Computer access



LOCATION & NEXT START DATE(S)

Online - As required



LEVEL
Level 2

DURATION
12 weeks

ATTENDANCE
Distance Learning

FEES
Tuition Fees: £0.00

Fees apply to adults and HE students only. Only the most common fees scenario is shown. Actual fees may vary depending on your personal situation. Please contact us for further information. Courses listed on this website are indicative of the subject, nature and level of study. The College reserves the right to alter specific qualifications titles, awarding bodies and levels of qualification, which can change in year. Any cost may also vary, based on personal funding eligibility. The Cornwall College Group reserves the right to withdraw any course listed at any time.



Find out more and apply online



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 CORNWALL COLLEGE

Explore Our Courses & Apprenticeships

Join us for a campus tour, meet our dedicated team, and get all your questions answered. Scan the QR code to register for our next Open Event or Taster Day.



Find out more and
apply online

