Basic Suturing Certificate Course



Participants will learn how to perform single interrupted, vertical mattress, skin flap closure, subcuticular deep and superficial closure including closing biopsy and excision sites.



Target: This Certificate Course provides further education and skills training opportunities in a safe, realistic and risk-free environment Capacity: 24 (Max)

Cost is MOP100 per person including food & beverage and educational materials



 Venue: Center of Excellence for Medical Professional Development, 1/F Block E, MUST Campus

Language medium: Both English and Cantonese Award: Certificate will be issued to those who have 100% attendance and have passed the assessment

Course Objective:

This Certificate Course in Suturing Skills is a full day program, it is designed to develop the knowledge and skills required for Medical Professionals and relevant allied healthcare workers to safely assess the need for performing such procedure in a range of situations.

> Date: 15th December, 2013 (Sunday) Time: 08:30 to 17:00

Full Day Program Rundown

Time	Activities
08:30 to 09:00	"Registration"
09:00 to 09:15	"Welcome Speech"
09:15 to 10:30	"Principles of Wound Management"
10:30 to 10:45	*** TEA BREAK ***
10:45 to 12:00	"Simple Suturing Techniques"
12:00 to 12:30	"Video Demonstrations"
12:30 to 13:30	*** LUNCHEON ***
13:30 to 14:30	"Practices on Simple Interrupted
	Stitches"
14:30 to 15:30	"Practices on Corner Stitch"
15:30 to 16:30	"Practices on Vertical/ Horizontal
	Mattress"

< Workshop participants will be divided into 3 groups >

16:30 to 16:45"Q & A / Course Summary"16:45 to 17:00"Certificate Distribution"

Places are limited so please register earlier to avoid disappointment. If you would like to register your interest in attending the event or if you have any questions about the course please contact our faculty

Ways to Register

All applicants must complete the attached form and submit to secretary's office by email or fax two days prior to the proposed event. (Fax/Tel +853 2825 9012 or Email: aizza.event.vivian@gmail.com)