



CHRISTEYNS

ACADEMY

PASSIONATE ABOUT LEARNING

Listeria Awareness

Type: Non Accredited

Guided Learning Hours:- 2 Hours

Who is the award aimed at?

A course designed with production operatives / hygiene operatives and QA staff in mind to increase the knowledge about listeria.

Particularly useful if listeria can be an issue on your site.

Can be held on site at a shift to suit your timetable.

What Can Students Expect to Learn?

It is expected that the delegate will understand: -

- 🔄 Bacteria; where does it come from?
- 🔄 How do they multiply?
- 🔄 The types of bacteria.
- 🔄 Sources of pathogenic bacteria.
- 🔄 Listeria; the facts.
- 🔄 Incidents and outbreaks.
- 🔄 How does it enter our factory?
- 🔄 Routes of contamination.

How is it assessed?

Assessment of the delegate's progress will be by classroom based workshops.

Course Includes:-

- 🔄 Course notes

Course Venue:-

Training can be held on-site or at our purpose built training academy at our Warrington HQ.

Please contact our training team using UK-foodacademy@christeyns.com or via your Technical Sales Manager.

