



CHRISTEYNS

ACADEMY

PASSIONATE ABOUT LEARNING

Listeria - Management and Control

Type: CPD Accredited

Guided Learning Hours:- 1/2 Day

Who is the award aimed at?

The course is designed for supervisors, line leaders and management concerned with preventing Listeria species contaminating food.

What Can Students Expect to Learn?

The learning outcomes for the course require that the learner: -

- 🌱 Can understand and describe the risks presented to consumers from Listeria survival and persistence in food.
- 🌱 Can identify and describe the sources, reservoirs and vehicles for the bacterium within a food processing environment.
- 🌱 Can state the legislative controls in place for Listeria.
- 🌱 Can describe the practical control measures:
 - Segregation
 - Cleaning
 - Understanding and awareness
- 🌱 Understands and can explain testing limitations for the organism.

The course will consist of presentations from experienced and acknowledged professionals with expertise in the control and management of this potentially serious food pathogen as well as classroom based activities to apply the theory to the factory environment.

How is it assessed?

Assessments of the delegate's understanding and progress will be by completion of the 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.

