

Listeria Management and Control

Duration 1 day

Target Audience

This course has been designed for Managers, Supervisors, Line Leaders and Shift Leaders in Food Production and Hygiene teams.

Course Description

In this course the student will learn all about Listeria – its origin, growth and characteristics, the risks and dangers it poses as well as methods of control and eradication. The course includes case studies and statistics.

Learning Outcomes

At the end of the course the learner will be able to

- Understand and describe the risks presented to consumers from Listeria survival and persistence in food
- Identify and describe the sources, reservoirs and vehicles for the bacterium within a food processing environment
- State the legislative controls in place for Listeria
- Describe the practical control measures:
 - Segregation of processing areas
 - Cleaning
 - Understanding and awareness
- Understand and explain testing limitations for the organism

Assessment - Assessment of the delegates' understanding and progress is by completion of classroom-based workshops

Certification/Accreditation - CPD