

# Listeria Monocytogenes Awareness E-Learning Course

**Duration** - Average completion time is 1 hour

## Target Audience

This course is essential for all food workers, to enable them to understand the Listeria bacteria and its affects.

## Course Description

Listeriosis (Listeria bacteria infection) is a relatively rare, but dangerous food-borne disease. Listeriosis results in an average of 13% death rate amongst those infected and between 50% and 70% death rate in some high-risk groups.

## Learning Outcomes

This course is comprised of 4 modules. On completion of the training the learner will understand:

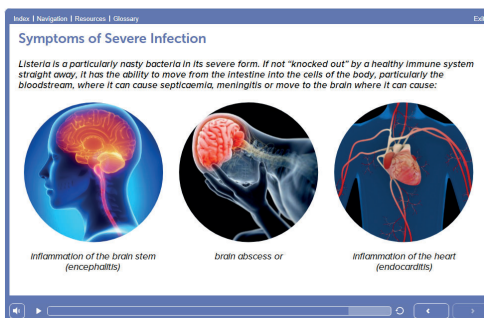
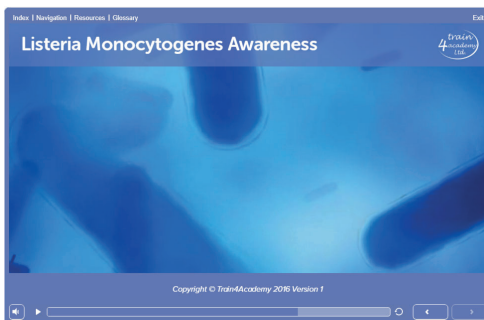
- Background to Listeriosis Monocytogenes including statistics
- What is Listeria?
- Where Listeria bacteria is found
- How the Listeria infection is caused and how to kill it
- Background symptoms of the infection
- High risk groups
- Diagnosis, treatment and prevention
- Personal hygiene including hand washing procedure
- RTE food areas
- Cleaning and sanitation

## Assessment

Online assessment; 20 multiple choice questions. Pass mark 75%

## Certification/Accreditation – CPD

On successful completion of the assessment, the candidate will be able to print/save their certificate. A QR code on the certificate can be scanned by a smartphone to establish the certificate's validity.



**For further information relating to this or any of our online courses, contact:**

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