

# 2024



## Level 2 – Listeria Awareness – Virtual Training

**Venue** Virtual Training via Microsoft Teams  
**Date** Tuesday 16<sup>th</sup> April 2024

**Time** 10:00hrs - 12:00hrs

**Price** £175.00 + VAT per delegate  
€201.25 + VAT per delegate

**Who Should Attend?** The course gives detailed and practical training aimed at representatives from the Hygiene, Production, Engineering and Technical departments in High Risk & High Care food processing environments. The key objectives of the course are:

- To raise awareness of the importance of Listeria control in a High Risk / High Care food processing area.
- To understand the responsibilities of all departments that contribute to effective Listeria control.

**Contact** For any queries, please contact Kersia's Technical Service & Training Manager, David Childs:  
[david.childs@kersia-group.com](mailto:david.childs@kersia-group.com)

### Course Content

The 2-hour training course includes six learning modules. Modules covered within the course are:

- Listeria Facts
- Listeria Prevention - How does Listeria enter a food factory
- Listeria Sources, Harbourage and Growth
- Cross Contamination Vectors
- Cleaning Schedules
- Control of Listeria.

### Assessment

Competence is assessed by the completion of a multiple-choice quiz.

### Bookings

<https://www.kersia.uk/shop/training-courses/>