

# 2024

## Level 3 – Listeria Control – Virtual Training

**Venue** Virtual Training via Microsoft Teams  
**Date** Thursday 14<sup>th</sup> March 2024

**Time** 09:00hrs - 16:00hrs

**Price** £300.00 + VAT per delegate  
€345.00 + VAT per delegate

**Who Should Attend?** The course gives detailed and practical training aimed at Supervisors, Team Leaders and Managers who would be expected to enforce Listeria controls and practices developed by senior management. This course is recommended for Hygiene, Production, Engineering and Technical departments. The key objectives of the course are:

- To understand what Listeria is, where it comes from and why it is an issue in a High Care / High Risk food processing environment.
- To understand what practical Listeria controls are required to reduce the risk of Listeria issues.

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

### Programme

The training course includes seven learning modules. Modules covered within the course are:

- Introduction to Listeria
- Listeria Prevention - Barriers
- Listeria Sources - Harbourage Areas
- Cross Contamination Vectors
- Cleaning Schedule
- Environmental Sampling
- Control of Listeria.

### Assessment

Competence is assessed via exercises which will critically assess a High Risk / Care facility.

### Bookings

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