

Introduction

E.coli O157:H7 is a bacterium which was identified in the 1980's. The infection can cause unpleasant illnesses such as, diarrhoea (sometimes bloody), abdominal cramps and in very severe cases, anemia, kidney failure or even death.

This course covers how to spot the symptoms and ways in which you can practice safe food hygiene in order to minimise the risk of becoming infected or by becoming a source of infection to others.

Who it is for

This course is designed for anyone who works with, or handles food at any stage of the food process, from production through to delivery.

Course aim

The aim of this course is to raise an awareness of what E.coli O157 is, how it can be spread, ways to prevent the spread of the infection and some best practice food hygiene guide lines in order to minimise the risk to the consumer.

Course content

This online course covers the following topics:

- What E.coli O157 is
- Where E.coli comes from
- Ways in which the infection can be spread
- The symptoms of E.coli
- High risk groups
- The treatment of the infection
- Ways to prevent the E.coli infection
- An overview of the 7 principles of HACCP
- Safe and poor food hygiene practices
- Recommendations
- Recent E.coli outbreaks in the UK

Course duration

The average time required to complete the learning is approximately **2 hours**, however the course is designed to go at the pace of the learner and can be completed in more time if needed.

Assessment

The online assessment for the course consists of **30 multiple choice** questions. In order to be successful, candidates must achieve a **75% pass mark (23 or more)** to obtain the certificate.

Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an e.mail is sent to the candidate containing a link to the certificate. This is the simplest, most convenient way to achieve compliance. Also, a QR code has been added to the certificate, which 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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