



Basic Microbiology Awareness

Series of Webinars delivering technical and practical information on the main microbiological issues affecting the food industry.



Course Objectives:

- » Develop a greater understanding of Food Microbiology
- » Being confident with Environmental Monitoring processes and requirements and how to assess the microbial risks in food products.
- » How the laboratory undertakes testing and interpreting the results.

Who Should Attend:

This course can be used as a refresher for those with some previous training in Microbiology and / or as an introduction for those working within Technical and Quality roles in food manufacturing / handling environment.

Part 1 – Introduction to Micro-organisms - 6th January 2022

This part will first of all introduce micro-organisms, their growth and development requirements before establishing the main micro-organisms that can affect food production and the difference between foodborne illness and food poisoning, which could affect the decision-making process within the production environment.

Part 2 - Factory Testing for Micro-organisms - 13th January 2022

This second part will focus on the best practice in food production environment to identify and control micro-organisms and how a product microbial risk assessment approach should be considered.

Part 3 - The Microbiology Laboratory - 20th January 2022

The third part will cover microbiology laboratory testing, how to interpret the testing results and the new technologies that will enhance current traditional microbiology testing.

» Duration: 2 hours per part, including 30 minutes for Q&A and discussion.

» Speaker: Keith Watkins – ALS Technical Specialist

» Cost: €280 for the full course or €110 per part

» Time: 16:00 - 18:00 GMT

You will receive a certificate of attendance for your participation ▼

Contact Us / Book Now



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