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 - 15th July 2021

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 - 22nd July2021

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 - 29th July 2021

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: £250+VAT for the full course or £98+VAT per part
- Start time: 14:00 GMT

You will receive a certificate of attendance for your participation ▾

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Booking form

To book your place please complete the booking form below. Failure to complete these details in full could delay your acceptance onto the course.

Please complete and email back to: **Consultancy.uk@alsglobal.com**

Company name

Company address

Client site ID or account number (if you are an ALS client)

Name(s) and email address(es) of attendees

Course attendance for each attendee (full course or partial attendance, please specify which part(s))

Total cost

PO number

Name and email address of the invoicing contact (if you are not an ALS client)

Do you need any information? (please tell us)