

## Microbiology for Non Microbiologists

### **INTRODUCTION**

This course is to assist non microbiologists to gain an understanding of food safety focus. This course will give you the necessary skills to interpret your lab reports and make informed decisions based on these results.

### **DURATION**

2 Days, 09.30 – 16.00 each day

### **WHO SHOULD ATTEND**

This course is ideal for personnel who need a basic introduction to microbiology to enable them to gain a better understanding of food borne pathogens and their impact on food safety.

### **COURSE OBJECTIVES**

This course explains the basic principles of Food Microbiology and their implementation. The aim is to develop an understanding of microbes in foods and the implications of their presence in food environments.

### **COURSE CONTENT**

- Micro-organisms – what are they?
- Classification of micro-organisms
- Microbial habitats
- Food borne pathogens
- Microbial risks to foods
- Identification methods
- Methods of counting
- Sampling plans and sampling methods
- Interpretation of results
- Microbial validation and verification activities

### **WHAT ARE THE BENEFITS?**

On successful completion, delegates will achieve a good understanding of the basics of microbiology, with a focus on key aspects of food specific microbiology

### **IN-HOUSE COURSES**

Offering better value for money, they can be designed to closely match your specific requirements.

### **STYLE OF DELIVERY AND COURSE LEADERS**

Our course tutors have substantial experience in the understanding of food microbiology and related guidelines. They are qualified and experienced with extensive practical knowledge across a wide range of sectors in manufacturing, catering and retail.

### **CERTIFICATION**

Delegates successfully completing the course and examination will be awarded an SAI attendance certificate.

### **BOOKING AND COURSE FEES**

This course is only available on an in house basis, please contact us for further information.

### **FEE: POA**