



Essential Food Microbiology

Specifically for those with little or no formal microbiological training

Microorganisms of different kinds have a significant impact on the safety and quality of food products. Every raw material has a characteristic microbial flora which can change at each stage of the food chain depending on how it is handled and processed. It is important for anyone with responsibility for food safety or quality to have a base level of understanding of microbiology to enable them to make informed decisions in production, processing or inspection.

**1 day
Introductory
Course**

Aim

To provide "non microbiologists" with a minimal understanding of food microbiology enabling them to work and make informed decisions within the food industry.

Learning Outcomes

After completing the course, participants will be able to:

- Identify and describe the main groups of microorganisms
- Distinguish between food spoilage and food poisoning microorganisms
- Categorise and describe the main groups of food pathogens
- Identify the main sources of microorganisms that can contaminate food and describe the principles for contamination prevention
- Describe the factors needed for microbial growth and their relevance to food spoilage
- Distinguish between microbial growth and survival, and apply the information to the principles of food processing, food preservation and cleaning
- Identify the main sources of microorganisms for a range of food commodities and discuss the effect of food processing on their flora
- Appreciate and apply the information gained to improving the microbiological quality of food



PRESENTED BY: Prof Chris Griffith, Professor Emeritus, University of Wales.

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Only R1600
per person excl. VAT

(T) 021 913 0366 (C) 083 461 4228 (E) info@vonholyconsulting.com
Visit us at: www.vonholyconsulting.com