



Microbiological Awareness

Type: Non Accredited

Guided Learning Hours:- 1/2 Day

Who is the award aimed at?

The course is aimed at Technical / Hygiene staff who wish to learn about the basics of microbiology.

The course may be found beneficial by staff involved in reading micro results and taking swabs.

A good introduction to staff who wish to gain a basic knowledge on bacteria / food safety and how cleaning chemicals work.

What Can Students Expect to Learn?

It is expected that the delegate will understand: -

- Structure of bacteria
- Food poisoning
- Bacteria growth and development
- Pathogenic Bacteria
- Interpretation of results
- Food hygiene controls

How is it assessed?

Assessment of the delegate's progress will be by classroom based workshops.

Course Includes:-

- Course notes

Course Venue:-

Training can be held on-site or at our purpose built training academy at our Warrington HQ.

Please contact our training team using UK-foodacademy@christeyns.com or via your Technical Sales Manager.

