



# Microbiology for Food Processing

**Type:** CPD Accredited

**Guided Learning Hours:-** 1 Day

## Who is the award aimed at?

This 1 day course is designed to equip managers and supervisors with the necessary skills to understand the principles of microbiology relating to a hygiene operation including the legal requirements and the interpretation of results.

## What Can Students Expect to Learn?

It is expected that the delegate will: -

- 🔄 Understand the growth requirements of microbes.
- 🔄 Identify the common organisms and their sources
  - > In life
  - > In food processing operations.
- 🔄 Be able to identify common vehicles and routes of contamination.
- 🔄 Understand microbiological evaluation methods and how to interpret results from analytical laboratories.
- 🔄 Understand the common uses of disinfectants.
- 🔄 Understand how to achieve effective microbial reduction in FMCG plants.

## How is it assessed?

Assessment of the delegate's progress will be by successful completion 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](mailto:UK-foodacademy@christeyns.com) or via your Technical Sales Manager.

