

# Microbiology for Food Processing

**Duration** 1 Day

## **Target Audience**

This detailed course is aimed at Managers and Supervisors responsible for the hygiene operation in a food and beverage manufacturing or processing factory.

## **Course Description**

This technical course enables the learner to understand the principles of microbiology. It teaches the various types of pathogenic bacteria and the illnesses they cause. Although not concerned with cleaning methodologies, the course will fully equip the learner with the knowledge required to understand the risks associated with not cleaning thoroughly.

## **Learning Outcomes**

The course covers learning in the following areas:

- Illness from food
- Food poisoning bacteria and their control
- Food borne illness
- Food poisoning investigation and enforcement action
- Identification of bacteria
- Rapid testing regimes and evaluation of results
- Common vehicles and routes of contamination
- Bacterial reservoirs
- Biofilms

**Assessment** - Assessment of the delegates' progress is by successful completion classroom-based workshops.

**Certification/Accreditation** - CPD