

# Introduction to Microbiological Sampling and Testing of Foods

## Course overview

22<sup>nd</sup> January | 09:15 - 13:30 | 14:00 with assessment

This online training course is designed to give a solid foundation in the basics of microbiological sampling of foods, and the methods of testing of those samples to generate results.

We will discuss good sampling techniques, different types of sampling plans, and the principles of microbiological testing.

We will explore how the information generated by testing can be put to good use by a food business.

Delegates will be encouraged to develop a plan to put their newly-gained knowledge into practice.

## What is it about

- Reasons for microbiological testing
- Microbiological specifications
- Distribution of microbiological contamination in foods
- Sample types
- Sampling plans
- Labelling and traceability
- Aseptic sampling technique
- What the laboratory does with your samples
- Enumeration and Detection tests
- How results are generated and reported
- What can go wrong
- What test results can tell you and how that information can be used

## Who should attend

- Newcomers to Quality and Technical functions
- Food industry professionals without a background in microbiological testing

## Key benefits

- Development of microbiological expertise at a solid basic level
- Understanding of good sampling technique
- Knowledge of microbiological laboratory testing
- Insights for interpretation of microbiological results
- Opportunities to ask our expert your own questions

## Previous knowledge needed

- Some rudimentary understanding of food microbiology or food hygiene is assumed

## Your trainer

**Ali Aitchison** | Senior Food Safety Consultant  
Eurofins Food Testing UK Ltd.

**Price £275 pp  
(+£30 with  
assessment)**