

Understanding Microbiological Results and Setting Action Limits in Foods

Course overview 11th February & 14th July | 09:15 - 12:45 | 13:15 with assessment

Gaining confidence in dealing with microbiological test results of value to many in the food industry. Knowing what results mean and being able to determine what to do in response to them can be a challenge to many who are not specialist food microbiologists.

This online training course will provide insights into how to read microbiological results and interpret their meaning for food and food handling environmental samples. An optional assessment of understanding is offered to delegates immediately following the training session, with a Certificate of Achievement awarded to those attaining a passing grade.

Participants will benefit from discussion of examples of action limits set by food manufacturers in order to manage microbiological safety and quality risks, which may sometimes be different to the legal, regulatory or customer requirements they are obliged to meet.

The course is designed for anyone who wants to build-up their understanding of what microbiological results really mean. It is also for those who may be called upon to set or explain microbiological action limits in use.

What is it about

- Reasons for carrying out microbiological testing
- Reading microbiology results certificates and understanding terminology
- Types of microbiology laboratory tests
- Limitations of testing
- Variations and trending
- Uncertainty of Measurement
- Examples of in-house microbiological limit setting
- Planning for actions to be taken if limits are not met
- FAQs

Who should attend

- Technical Managers
- Quality Managers
- Quality Team Members
- Food Safety Specialists
- Auditors who may wish to refresh their knowledge

Key benefits

- Development of expertise in food microbiology to an intermediate level

- Confidence in reading and understanding microbiological test certificates
- Interpretation of what microbiological results mean within the context of food manufacturing
- Consideration of measurement uncertainty with respect to laboratory results
- Good practice for limit setting
- There will be opportunities to ask questions

Previous knowledge needed

- It is recommended that delegates have attended a basic level microbiology course such as 'Introduction to Microbiological Sampling and Testing of Foods' or already have some basic microbiology knowledge through other qualifications

Your trainer

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

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