

Microbiological Criteria Workshop

Online course overview

4th November | 14:00 – 17:30

This small group workshop is for those who have attended our Microbiological Criteria course and will focus on applying the approaches for setting and reviewing microbiological criteria introduced there in practice.

Participants will have the opportunity to work on microbiological criteria applying to their own workplace with the guidance and microbiological expertise of our tutor.

Strictly limited numbers, participants will be contacted prior to the workshop to identify the material they would like to work on.

This could include:

- Review of an existing criterion, e.g. supplier specification for ingredient, customer criterion for finished product
- Identification of relevant microbiological hazards for consideration in a HACCP-based food safety management system
- Setting in-house acceptability limits for intermediate product / WIP
- Determination of UK legal and regulatory limits relevant to a specific food product
- Participants will be individually advised on the appropriate materials to have available during the workshop

What is it about

- Participants will have the opportunity to work on microbiological criteria applying to their own workplace with the guidance and microbiological expertise of our trainer

Who should attend

- Participants will have previously attended our Microbiological Criteria course and will be ready to work on reviewing or setting microbiological criteria

Key benefits

- Review and set own microbiological criteria with expert support
- Develop food safety and quality management skills at an advanced level
- Small group workshop – numbers strictly limited

Previous knowledge needed

- Our Microbiological Criteria training course is a prerequisite for this session

Your trainer

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

Price £150 pp