

# Bacteria & Co for the Bewildered; 'a Beginners' Guide to Food Microbiology'

## Course overview

11<sup>th</sup> March | 09:15 - 13:00 | 13:30 with assessment

This is the online training course for absolute beginners.

It will provide a solid introduction to microbiology and the ways in which microorganisms are important in the food industry. Starting with the basics of what microorganisms are, we will explore where various types of microorganisms are found in food industry operations, why these matter, and how they may be managed.

We will introduce the fundamentals of microbial growth, survival, death, and look at factors that affect these processes.

We will cover the main controls for microorganisms in food processing, and discuss why they work, and how they may sometimes fail.

We will also consider some important effects of microorganisms on equipment and the production environment. Participants will gain an insight into how microbiological testing is carried out on food and environmental samples, and how laboratory results are reported.

## What is it about

- What microorganisms are
- Effects of microorganisms experienced in daily life - examples
- Diversity of microorganisms and their environments
- About the names of microorganisms
- Significance of microorganisms in foods
- Sizes, units, and numbers
- Multiplication, survival and death
- Movement and cross-contamination in food handling
- Jargon-busting; terms and definitions
- Food production examples
- Food spoilage examples
- Food poisoning examples
- Other significant microbiology in food facilities
- Controls in food processing
- Cleaning and disinfection
- Hygienic equipment
- What happens to samples in a microbiological testing laboratory
- How to read a microbiological results certificate
- The legal bit – food safety and food hygiene

## Who should attend

- Food industry professionals and others who have no background in microbiology, or who may have only basic food safety knowledge
- Food Production roles
- Engineers
- Maintenance Technicians
- Newcomers to Quality and Technical Functions

## Key benefits

- Beginners' guide
- Jargon demystified
- Certificates of Analysis explained
- Understand how microorganisms affect food and food manufacturing
- Opportunities to ask our expert questions

## Previous knowledge needed

- No previous knowledge required

## Your trainer

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

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

FTUK1124FY1