

Basic Microbiology Awareness



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Face to face course delivering technical and practical information on the main microbiological issues affecting the food industry



Course Objectives:

- Develop a greater understanding of Food Microbiology
- Being confident with Environmental Monitoring processes and requirements and how to assess the microbial risks in food products
- How the laboratory undertakes testing and interpreting the results
- A chance to visit a contract testing laboratory

Who Should Attend:

This course can be used as a refresher for those with some previous training in Microbiology and / or as an introduction for those working within Technical and Quality roles in food manufacturing / handling environment.

Agenda - timings are approximate

09.00 Coffee & Registration

09.15 Welcome & Introductions

09.30 An Introduction to Microorganisms - Basic Principles of Microbiology and Product Risk Assessment

10.30 Coffee and Comfort Break

10.45 Introduction to Food Pathogens, Toxin Producing Microbes and Your Factory and Environmental Monitoring

13:00 Lunch

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13:30 Microbiology Laboratory Tour

14:00 The Food Microbiology Laboratory – Results- What Happens when things go wrong – The future of Microbiology Testing

15.30 Q&A Session

16.00 Close

There are only ten places on the course, so get your booking in quickly

- Date: 7th June 2022
- Duration: Full Day
- Speaker: Keith Watkins – ALS Technical Specialist
- Cost: £225 + VAT pp
- Location: ALS Rotherham

Contact Us / Book Now

ALS Laboratories (UK) Ltd.

Aspen Court,
Centurion Business Park,
Bessemer Way,
Rotherham.
S60 1FB United Kingdom

O: +44 (0)1709 777300

E: Consultancy.uk@alsglobal.com

You will receive a certificate of attendance for your participation

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Booking form



To book your place complete the booking form below. Failure to complete these details in full could delay your acceptance onto the course. Please complete and press '[Submit form](#)'.

Company name

Company address

Client site ID or account number (if you are an ALS client)

Name(s) and email address(es) of attendee(s)

PO number

Name and email address of the invoicing contact (if you are not an ALS client)

Do you need any information? Please, tell us.

Closing date to book your place: 1st June 2022