


Programme Co-ordinator: **Lulanie Swanepoel**

Swift Silliker is accredited with FoodBev SETA: Accreditation number: 587/00077/0610



MICROBIOLOGY

FOR NON MICROBIOLOGISTS

Course Overview

Microorganisms have a considerable impact on the quality and safety of food products. It is important that anyone involved in food processing, handling, distribution, product development and catering (with no formal training in microbiology) understands the interactions and importance of the various forces involved.

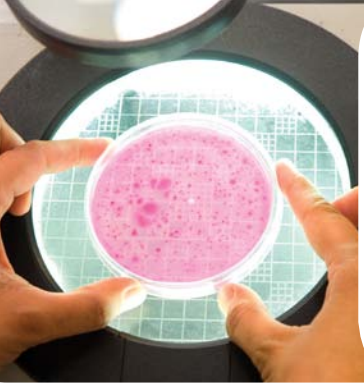
Contamination by microorganisms may arise from various sources such as raw materials or the processing environment (which includes food-contact surfaces, the air, people and pests). These potential contamination sources need to be controlled to prevent spoilage and to ensure safe products.

Course Objectives

Delegates will learn the basics of food microbiology in order to:

- Understand basic terminology
- Plan and implement microbiological monitoring programmes
- Give guidance on microbiological problem-solving investigations
- Understand food pathogens and their relation to HACCP
- Understand and interpret microbiological results.





Entry Level Requirements

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and need suitable reading and writing skills.

A certificate of attendance will be issued once the course has been successfully completed.

Who Should Attend

Any individual within the food industry wishing to gain a broad understanding of the field of food microbiology:

- Managers (financial, sales, marketing, purchasing)
- Support staff
- Engineers and production staff.

Duration: One day

Language: English

Course Outline

- History of microbiology
- Sources, types and number of microorganisms on food
- Factors affecting the growth of microorganisms
- Food spoilage
- Food pathogens
- The effect of food processing on microorganisms
- Microbiological testing and sampling
- Case study: food-spoilage investigation.



For Further Information

on our training courses, or to register for a course, please contact Swift Silliker's Marketing Department.

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