

SOFHT

TRAINING ACADEMY

MICROBIOLOGY FOR NON-MICROBIOLOGISTS

Thursday 10 October 2013

Summary details of course content

Despite recent developments in the understanding and implementation of HACCP, food safety management systems and third party certifications, incidents of food transmitted diseases remain regular occurrences and food spoilage is a major cost to both industry and consumers. This course is designed to bridge the gap in knowledge as it is important for anyone with a responsibility for food safety/quality or setting product specifications has a basic understanding of microbiology. This in turn will allow individuals and organizations to make informed decisions regarding sampling plans and also the confidence to interpret microbiological results and make a decision when to call in specialist advice.

Who the course is aimed at?

- The course is aimed at people based at Food Manufacturing Sites with no or little microbiology knowledge.
- QA/Technical/NPD/Production personnel who require a basic microbiological knowledge.
- People needing to understand how microbiology relates to the everyday functioning of a Food Manufacturing Site.

Summary details of course content

- Basic Microbiology
- Growth Requirements
- How a Laboratory Tests for microbes
- Sources of Bacteria – Factory Based
- Minimising bacterial risks
- Food Poisoning
- Major Bacterial Groups

The benefits of attending

Anyone involved in handling, producing, distributing or selling food has to have at least a basic understanding of microbiology. Attending this one day course will cover the basics and provide attendees with a grounding in key aspects of microbiology relating to a whole cross section of the UK's food sector. Many organisations "contract out" microbiology testing and attending this course will give you the knowledge to understand the results you receive analyse trends and identify potential issues before they develop into a crisis.

Cost: £145 + VAT (Members), £195 + VAT (Non-members), £50 + VAT (Students) per delegate

Time: 9.30 am – 4.30 pm (Registration 9.00 am)

Venue: SOFHT Training Centre, The Granary, Middleton House Farm,
Tamworth Road, Middleton, Staffs, B78 2BD.

Lunch, refreshments and certificate of attendance are included in the price.

TO BOOK YOUR PLACE:

Simply fax your completed booking form to 01827 875800 or visit our website: www.sofht.co.uk If you have any queries or to make a booking, please call the SOFHT office on 01827 872500.

Name	Signed	Date
Position	ADMINISTRATION DETAILS • All bookings will be acknowledged and confirmation will be sent on receipt of payment. • Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card. • Cancellations/Substitutions: Cancellations must be received by letter, fax or email by no less than 4 weeks prior to the event and will be subject to an administration charge of £30.00 + VAT. Thereafter no refunds will be given. Substitutions may be made and the correct delegate rate will be applied.	
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Address	<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	
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*** Non Members should consider joining the Society.** Join today and enjoy reduced price registration at this event. A range of categories of membership are available offering many additional benefits; please contact the Society's office for more details.