The Society of Food Hygiene and Technology

SOFHT TRAINING ACADEMY

MICROBIOLOGY FOR NON-MICROBIOLOGISTS

7th November 2019

Summary details of course content

This course provides an essential guide to microbiology within the food manufacturing environment and how it can impact on the daily running of a site.

Who should attend?

A one day 'taster session' suitable for those requiring basic microbiological knowledge in order to operate safely in food manufacturing.

Course content

The course will cover an introduction to basic microbiology along with an overview of how a laboratory tests for microbes. The main sources of factory-based bacteria will be examined and guidance will be given on how to minimise those bacterial risks.

A profile on food poisoning and a study of the major bacterial groups completes the programme.

Cost: £145 + VAT (Members), £195 + VAT (Non-members), £50 +VAT (Students) per delegate
Time: Registration is **09.45** and the courses start at **10.00** and an approximate finish time of **3.00pm**.
Venue: SOFHT Training Centre, The Long Barn, Hurley Hall Barns, Nr Atherstone, Warwickshire. CV9 2HT.

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

Name

Position

Company

Address

Postcode

Telephone

Email

Signed

Date

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.

MasterCard or Visa

- 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.

Cardholder's name

Total amount £

Expiry date

Card Security No

Cardholder's Statement address
(if different from left)

Postcode

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 and many additional benefits; please contact the Society's office for more details.

Reservations and directions - An acknowledgement of booking will be sent together with directions to the venue on receipt of the registration form.
A receipted VAT invoice will be issued for all monies received. Payment of fees is required by the date of the meeting.

The Society of Food Hygiene and Technology, The Long Barn, Hurley Hall Barns, Nr Atherstone, Warwickshire. CV9 2HT.
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Data Protection: The personal information provided by you will be held on a database. The Society sends out promotional material about its activities. Please inform the Society's office if you do not wish to receive this information. Please note the organisers reserve the right to modify the programme or speakers without prior notice.