



Essentials of Food Microbiology Training Course

Scope and Key Points:

A customized **1 day** training workshop to be conducted on your site for the company Quality and technical team.

Key topics to be covered include:

- Overview of food microbiology – conditions that affect microbial survival and growth
- Organisms of concern for your company - ingredients, finished products, environment, water, ice
- Exercise on determining microbes of interest to specific products (intrinsic/extrinsic factors)
- Regulatory requirements for microbiological limits – Food Standards Code
- Microbiological criteria for ready to eat foods – determining acceptability
- Review of company testing programme, including corrective action plan
- Interpreting laboratory results – using company examples
- Shelf Life Testing- factors to consider
- Environmental surveillance programmes – hygiene evaluation, air monitoring, pathogen swabbing (e.g. *Listeria*)

Note that the course will be customized to your products and operations, and company specific examples will be used wherever possible.

The focus of the group activities during the course would be for participants to work with product examples produced on site. The company food safety management programme will be used as the basis for all activities.

To discuss your specific training requirements, and request a training quotation, contact Shane Hopgood on 09 846 8492, 0274 726 657 or shane@assuredfoodsafety.co.nz