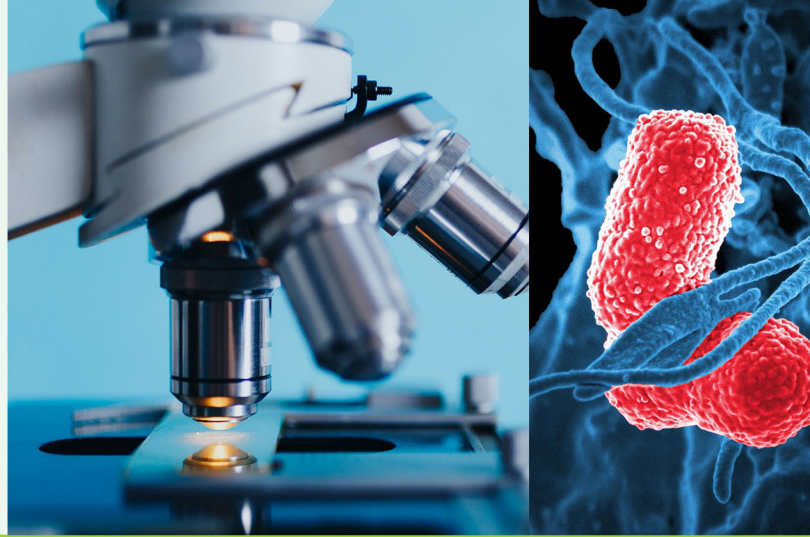


1-Day Training ( 8:30-16:30 )

# MICROBIOLOGY 101 Farm to Fork



Quality happens through people

## SUMMARY

This basic introductory course to food microbiology is aimed at all members from the food industry and addresses how to control and prevent foodborne illness. Delegates will gain a greater understanding of what micro-organisms are, why they are important, the difference between food spoilage and foodborne illness, and information on recent as well as historical outbreaks and emerging pathogens. Ultimately, with a view to identifying which foods are sensitive to microbial contamination and how to control and prevent foodborne illness.

## WHO SHOULD ATTEND?

With a focus on food categories and relevant up to-date cases, this course is well suited to both the microbiology novice as well as the experienced food scientist, technologist or quality manager.

## COURSE OUTCOMES

By the end of the course, learners will understand:

- The difference between common food spoilage organisms and foodborne pathogens
- The historical events that have led to the identification of common foodborne pathogens and the introduction to foodborne illness
- The major groups of micro-organisms
- The prevention and control of pathogens
- Foods sensitive to microbial contamination
- The emergence of resistant strains
- Microbes in food preservation - the “good” micro-organisms



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Cell +27 (0)83 440 0460 Tel +27 (0)21 871 1563 Fax +27 (0)86 275 5678  
www.anneliecoetzee.com Email [training@anneliecoetzee.com](mailto:training@anneliecoetzee.com)