

# Practical Food Microbiology (Basic)

## Two-Day Short Course

15 – 16 April 2015



### Introduction

This course will suit those new to microbiology who need a basic appreciation of the subject or individuals returning to a laboratory environment in need of refresher training.

Participants will undertake a wide range of lab-based microbiological procedures essential to food safety assurance and acquire the skills to perform routine tests.

A series of short lectures covering all aspects of food and drink microbiology will be provided to ensure participants have a sound understanding of both theory and practice.

Comprehensive course notes will be provided as an essential reference text.

All practical exercises will be undertaken at Lincoln University's fully equipped laboratories under the supervision of skilled staff.

### Course contents and structure

#### Lectures:

- Microorganisms - types, diversity and key factors for their control
- Isolation and enumeration of microorganisms from food
- Inhibition and destruction of microorganisms
- Food poisoning
- Food spoilage
- Growth media
- Equipment in the laboratory - maintenance and correct use

#### Laboratory exercises:

1. Sample preparation
2. Microbiological analysis (*APC*, *E. coli*, *Coliforms*, *S. aureus*, *Listeria*, *yeast and mould*)
3. Identification of microorganisms
4. Enumeration of microorganisms and reporting results.

The course will comprise of approximately 20% teaching/lectures and 80% laboratory skills.

### Further training opportunities

Practical Food Microbiology: Intermediate or Advanced

### Overview

A two-day practical course aimed at teaching the basics of microbiology in a laboratory environment. Training in the essentials of food microbiology gives the individual a greater understanding of laboratory techniques and best practice, thereby increasing awareness and effectiveness.

#### Who should attend?

- Plant management
- Microbiology technicians
- HACCP coordinators
- Quality assurance/control personnel
- Sanitation supervisors
- Government regulators
- Food science/science students
- Food company staff – fresh produce/packing/restaurant chain/meat products/seafood products
- Food manufacturers and exporters.

### Course details

**Cost:** \$399 excluding GST – Includes course materials and certificate of completion. Lunch and refreshments also provided.

**Coordinator:** Dr Malik Altaf Hussain, Senior Lecturer in Food Microbiology, Lincoln University.

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**Registration and further information:**  
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