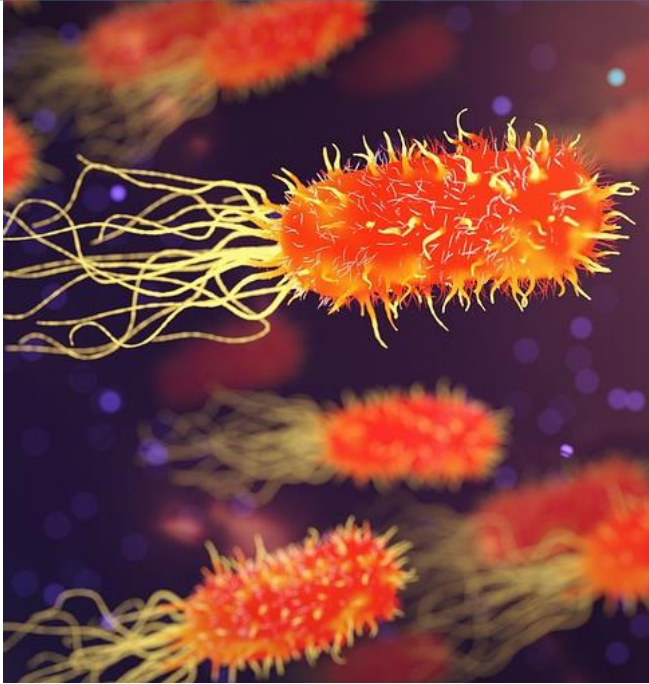


# Basic Food Microbiology

## SHORT COURSE



### ABOUT THE COURSE

Introduce your food workers to food microbiology. What are germs and how can food handlers help prevent food poisoning in consumers?

Basic concepts in food microbiology are explained to food workers using simple language and practical examples. The course duration is 2-3 hours.

This course is a great addition to your internal training programme.

Please note that all courses can be customised to include your company logo and company specific information.

### COURSE CONTENTS

#### 1. Introduction & Definitions

- Why must I do this training?
- What is microbiology?
- What are microorganisms?
- What are the types of microorganisms?

#### 2. Bacteria

- How do bacteria grow?
- What do bacteria need to grow?
- How do we prevent bacteria from growing in food?
- What are endospores and toxins?

#### 3. Food poisoning

- What is food poisoning?
- What can be the cause of food poisoning?
- Who is most at risk?
- What are the sources of pathogens?
- How do pathogens spread to food?
- Which foods are high risk?
- How can we prevent food poisoning?
- What are the main foodborne pathogens?

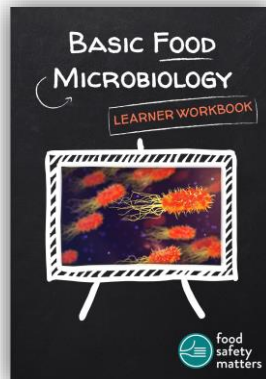
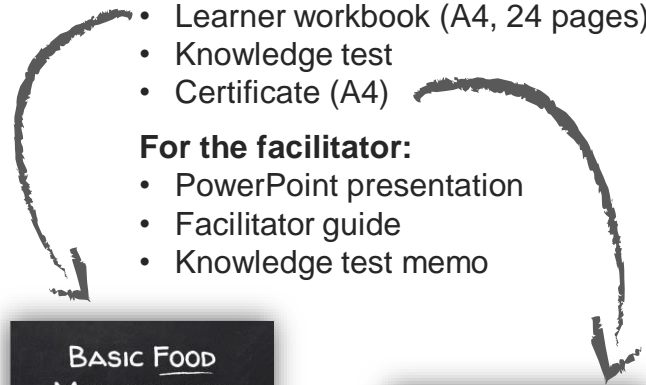
### COURSE MATERIAL

#### For the learner:

- Learner workbook (A4, 24 pages)
- Knowledge test
- Certificate (A4)

#### For the facilitator:

- PowerPoint presentation
- Facilitator guide
- Knowledge test memo



### For more information:

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