

# 2024



## Level 2 – Introduction to Microbiology – Virtual

<b>Venue</b>	Virtual Training via Microsoft Teams
<b>Date</b>	Tuesday 10 <sup>th</sup> September 2024
<b>Time</b>	10:00hrs - 12:00hrs
<b>Price</b>	£ 175.00 + VAT per delegate € 201.25 + VAT per delegate

<b>Who Should Attend?</b>	Aimed at personnel who are new to the food and beverage industry or need further education on microbiology. The key objectives of the course are: <ul style="list-style-type: none"><li>• To enhance the understanding of microbiology within the food and beverage industry and the various key microorganisms.</li><li>• To understand the roles and responsibilities of food operators in control of microorganisms within a food and beverage processing environment.</li></ul>
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<b>Contact</b>	For any queries, please contact Kersia's Technical Service & Training Manager, David Childs: <a href="mailto:david.childs@kersia-group.com">david.childs@kersia-group.com</a>
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### Course Content

The 2 hour training course includes six learning modules.

Modules covered within the course are:

- What is Microbiology?
- Microbiology Classification:
  - Bacteria
  - Fungi
  - Moulds
  - Slime
  - Viruses
  - Protozoa
  - Algae
- Sources and Vectors for Microorganisms
- Personal Hygiene Controls
- Environmental Microbiology
- Microbiology and the Food Industry

### Assessment

Competence is assessed by the completion of a multiple-choice quiz.

### Bookings

<https://www.kersia.uk/shop/training-courses/>