



Advanced Microbiology Course Content

Review of food poisoning

Review of food spoilage

Spoilage complex foods

High risk ingredients

Effects of product formulation

Selection of tests and test methods

Identification of bacteria

Prosecution under the Food Safety Act

Microbiological Criteria Regulations

Formal samples & the Health Protection Agency

Laboratory accreditation, UKAS

Laboratory approvals M&S, Tesco etc.

Uncertainty of measurement of test results

Interpretation of results

Food poisoning recent outbreaks