



Basic Microbiology Training Course

Course Overview

The Basic micro course is varied and will cover topics including sample handling, from collection to reporting, culture media types and function, how counts are done, how pathogen culture is done, results and interpretation, guidelines and specifications, shelf life of foods, food spoilage, food poisoning.

Who should attend?

This course is ideal for candidates with little or no experience of microbiology. The intention is to give an overview of microbiology rather than more advanced detail. Employees working in QA roles or Line Supervisors within the food industry would find this course particularly beneficial, as would anyone involved in hygiene validation.

Booking details

The course is priced at £220 + vat for non-customers and a reduced rate of £125 + VAT for our existing customers. The price includes course materials, a buffet lunch and certificate of attendance. To book a place simply fill in the accompanying form and email to events@alcontrol.com



Not able to make it this time?

ALcontrol offer Basic, and Advanced courses throughout the year in several different locations. For more details email events@alcontrol.com

