



Food Microbiology 101 Short Course

This course will provide you with a basic understanding of the types and characteristics of microorganisms that threaten food safety, and how to detect and monitor them.

If you work in the food manufacturing or food service sectors, you'll probably already know that there are microorganisms that threaten food safety, including those that cause food poisoning and food spoilage.

This two-day short course was developed at the request of the Department of Health (WA) [DOH], and meets the 40 hours food microbiology training required by the DOH for candidates who intend to be registered as Regulatory Food Safety Auditors.

The short course is also a good refresher for those participants who are involved in food handling and have not had basic Food Microbiology training, or would like to refresh their knowledge.

The course will follow a 'Laboratory/Lecture format' with interactive discussions and lectures as well as hands-on activities.

When
25-26 May 2024
7:30am-4:30pm


Location
ECU Joondalup, Room JO.19.225, Superlabs.
270 Joondalup Dr. Joondalup WA 6027

Cost:
\$1200 (Includes course fees, tea, coffee and lunch)



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