



# Food Microbiology 101

## Short course

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.

### Short Course Details

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.



Scan QR code to register

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 134 328 | +618 6304 0000 (International)  
 [futurestudy@ecu.edu.au](mailto:futurestudy@ecu.edu.au)  
 [ECU.EDU.AU](http://ECU.EDU.AU)