

## **Food Microbiology for factory staff**

DATE: WEDNESDAY, 28 AUGUST 2013

TIME: 8.30 - 4.30

VENUE: Definitive Conferencing, ISANDO, GAUTENG, with shuttle from OR Tambo airport if required.

### **FOOD MICROBIOLOGY FOUNDATIONS**

Foodpath is pleased to announce a one day seminar to introduce this fascinating topic. This will help employees understand the microscopic world around them and how it impacts on the food they prepare. Ideal for those working in food factories, laboratories, catering companies and restaurants who have limited scientific skills. Numerous case studies of food poisoning will be presented to explain the different circumstances under which problems arise in all sorts of industries and unlikely places. These stories are much easier to remember than loads of facts and figures. Each delegate will leave with a new respect for these organisms and understand what they read in laboratory reports, certificates of analysis and audit reports. Come and find out more about the good, the bad and the ugly of the microbial world as it applies to any foodstuffs.

PRESENTER is Nicola Brook who graduated from Wits with distinction in Microbiology and is passionate about this subject after many years employed in various disciplines of the food industry.

To register or for more information please contact [info@foodpath.co.za](mailto:info@foodpath.co.za)

Closing date for registration is 20 August 2013.

**Cost per delegate; R1,500-00 per person or R4,000-00 for 3 delegates (No VAT is payable)**

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