



Food Microbiology (Online)

Presented by the Department of Consumer and Food Sciences,
University of Pretoria

10 CPD points from SACNASP

Gain insight into the recent developments regarding food-borne pathogens, toxins, and contaminants in the food environment. The **Food Microbiology** online short course aims to provide you with the general principles of food microbiology. You will be required to have received an adequate introduction to microbiology and food science. The course covers an introduction to micro-organisms, the intrinsic and extrinsic factors that affect their growth in food, how to determine the microbiological quality of food, important microbial groups in food, preservation of food, microbial indicators of food safety and quality, microbiological criteria, and HACCP principles.

Course content

- The major morphological differences between bacteria, yeasts moulds and viruses
- How bacteria and yeasts multiply and name the different phases of the bacterial growth curve
- The main morphological types of bacteria
- Examples of how bacteria are named
- The importance of micro-organisms to the food industry
- At least nine sources from which food can be contaminated with microorganisms

Learning outcomes

After successfully completing this course, you will be able to

- understand the major morphological differences between bacteria, yeasts moulds and viruses in food
- understand how bacteria multiply and identify the different phases of the bacterial growth curve
- be able to identify and understand the factors that affect the survival of bacteria, and
- be able to identify the primary sources of micro-organisms in food.

Who should enrol?

This course is ideal for any person that is employed in the food industry that needs to attain knowledge in that area of food microbiology.

Course fees

R5 500.00 per delegate (VAT incl.)

Course fees include access to our online LMS and all course materials.

Admission requirements

Prospective delegates should at least have a minimum of one year's formal tertiary education and/or have received adequate exposure to microbiology or food sciences in their work environment.

Accreditation and certification

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Registration and enrolments

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Online course

Shifting knowledge to insight

