



DEIBEL LABORATORIES

SYSTEMS OF EXCELLENCE

MICROBIOLOGY “101”: FUNDAMENTALS OF MICROBIOLOGY FOR FOOD INDUSTRY PROFESSIONALS

Virtual Training Course

Understanding the microorganisms that threaten Food Safety and cause food spoilage is fundamental to manufacturing safe and wholesome food products. Microorganisms are everywhere but how can they be controlled in a food production facility?

This course will cover the basics of food safety microbiology and arm you with the information you need to avoid microbial contamination and produce safe food products.

The course features an innovative format, with interactive discussions as well as “virtual lab” demonstrations of microbial detection methods.

Course Topics Include:

- **Microbial Ecology:** Food safety depends on knowing the conditions that encourage microbial growth and knowing how to keep pathogens out, kill them or keep them from growing.
- **Food-borne Pathogens:** An understanding of *Salmonella*, *Listeria monocytogenes*, Shiga toxin-producing *E. coli* (STEC) and other pathogens of concern can lead to better strategies for control.
- **Indicator organisms:** These nonpathogenic organisms are valuable verification tools for hygiene and process controls.
- **Spoilage:** Yeast and mold are major players in food spoilage. Knowing how to detect, identify and control them can extend shelf life.
- **Sampling and Testing:** Statistically representative sampling plans and standard methods of analysis are critical to obtaining credible data by which food safety decisions can be made.
- **Current Food Safety Issues:** Staying informed about foodborne illness outbreaks, recalls and regulations is essential to managing your Food Safety Plan.



MICROBIOLOGY “101”: FUNDAMENTALS OF MICROBIOLOGY FOR FOOD INDUSTRY PROFESSIONALS**Virtual Course Agenda**

Course	Eastern	Central	Pacific
1 Day	10:30am – 6:00pm	9:30am – 5:00pm	7:30am – 3:00pm

10:30 – 10:45 A.M. ~ Welcome (**Eastern Standard Time**)

- Microorganisms in Foods
- Factors Affecting Microbial Growth and Survival

12:45 -1:00 AM -- BREAK

- Foodborne Pathogens
- Indicator Organisms and Their Value

3:00 P.M. ~ LUNCH

3:30 P.M. ~ REGROUP

- Microbiological Testing and Sampling
- Pathogen Detection Methods (Cultural and Rapid Methods)

5:00 -5:15 PM -- BREAK

- Microbial Control and Inactivation in Food Systems
- Wrap-up

6:00 P.M. ~ ADJOURN

For more information on Deibel Laboratories Micro 101 Training Program, including upcoming events, pricing, and course registration, please contact Sales at Sales@DeibelLabs.com (847-329-9900) or visit www.DeibelLabs.com