

2025



Level 2 – Introduction to Microbiology – Virtual

Venue	Virtual Training via Microsoft Teams
Date	Thursday 10 th July 2025
Time	10:00hrs - 12:00hrs
Price	£ 175.00 + VAT per delegate € 210.00 + VAT per delegate

Who Should Attend?	Aimed at personnel who are new to the food and beverage industry or need further education on microbiology. The key objectives of the course are: <ul style="list-style-type: none">• To enhance the understanding of microbiology within the food and beverage industry and the various key microorganisms.• To understand the roles and responsibilities of food operators in control of microorganisms within a food and beverage processing environment.
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Contact	For any queries, please contact Kersia's Technical Service & Training Manager, David Childs: david.childs@kersia-group.com
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Course Content

The 2 hour training course includes six learning modules.

Modules covered within the course are:

- What is Microbiology?
- Microbiology Classification:
 - Bacteria
 - Fungi
 - Moulds
 - Slime
 - Viruses
 - Protozoa
 - Algae
- Sources and Vectors for Microorganisms
- Personal Hygiene Controls
- Environmental Microbiology
- Microbiology and the Food Industry

Assessment

Competence is assessed by the completion of a multiple-choice quiz.

Bookings

<https://www.kersia.uk/shop/training-courses/>