

2025



Level 2 – Introduction to Microbiology – Virtual

Venue	Virtual Training via Microsoft Teams
Date	Wednesday 2 nd July 2025
Time	10:00hrs - 12:00hrs
Price	£ 175.00 + VAT per delegate € 210.00 + VAT per delegate

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.

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:

- 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.

Contact For any queries, please contact Kersia's Technical Service & Training Manager, David Childs:
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Bookings

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