

Hands-on training

Microbial indicator for food safety and quality assessment

OVERVIEW

Are you a food producer or quality control professional grappling with the complexities of microbial analysis? Are you a student or R&D personnel currently doing a food product development? Do you find yourself uncertain about selecting the right microbial indicator to ensure food safety and quality? Join us for an immersive workshop that will equip you with the knowledge and skills needed to navigate the microbial analyses for your food product.

TOPICS COVERED

- Types of microbial indicators and their significance in food assessment
- Indicator selection for different food products for quality and safety assessment
- Regulatory guidelines and international standards for microbial indicators
- Spoilage organisms vs food quality
- Pathogens vs food safety
- Hands-on: Microbial sampling techniques for food, isolation, enumeration, and interpretation of microbial analyses of food (TPC, Y&M, Coliform and other indicator organisms)

LIMITED TO 20 PARTICIPANTS!

COURSE DETAIL

Date: 29, 30, Nov & 1 Dec 2023 (3 days)
Venue: School of Industrial Technology, USM Penang
Time: 9.00 am - 5.00 pm

COURSE FEE

Normal: RM 1500
Group of 3: RM 4200
Student: RM 1300

The fee is inclusive of 6% SST, food (morning tea, lunch, afternoon tea, certificate, and course materials)

REGISTRATION CLOSING DATE: 20.11.2023

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<https://bit.ly/microbialindicator>

REGISTRATION

