

INTRODUCTION TO FOOD MICROBIOLOGY - THE BASICS

Cherney Microbiological Services, Ltd.



WHO

Laboratory and quality technicians and industry personnel without a technical science background who are required to discuss, interpret, or act on microbiological test results.

DATES & TIMES

June 7 - 8, 2017

September 20 - 21, 2017

8:00 am to 4:30 pm

COST

Regular Registration \$995

Early Registration (30 days prior) \$895

*10% discount for additional attendees
from the same organization*

LOCATION

Cherney Microbiological Services, Ltd.

1110 S. Huron Road, Green Bay, WI 54311

TO REGISTER

visit www.cherneymicro.com

QUESTIONS?

Contact training@cherneymicro.com
or call 920-406-8300

WHAT

This course provides the foundation for understanding food microbiology in the laboratory. The sessions incorporate a practical mixture of theory, demonstrations and hands-on activities to maximize attendees' comprehension of topics.

- Fundamental Laboratory Techniques & Methods
- Colony Counting and Result Interpretation
- General and Food Microbiology
- Environmental Monitoring and Sampling
- Good Laboratory Practices

WHY

- Improve lab operations, processes & technician performance
- Increase result accuracy and consistency
- Understand why's behind methods and best practices
- Resolve open issues or problems



Cherney
MICROBIOLOGICAL SERVICES, LTD.
Culturing Solutions with Knowledge