

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.



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

DATES & TIMES

June 6-7, 2018

September 19-20, 2018

8:00 am to 4:30 pm

COST

Regular Registration \$995

Early Registration (30 days prior) \$895

(14 days prior) \$945

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