



Online Course in Food Microbiology

Presented by the Department of Consumer and Food Sciences,
University of Pretoria

10 SACNASP CPD Points

The **Online Course in Food Microbiology** will not only provide you with an in-depth understanding of the general principles of microbiology – with a specific focus on micro-organisms and the intrinsic and extrinsic factors that affect their growth in food – but you will also be equipped with the practical skills and knowledge of its application in the food industry and the prevention of contaminants in food production and/or preservation. The course will also provide you with critical insights in the most recent developments and studies in food pathogens, toxins and microbial contaminants in order to produce and distribute safe food products.

Course content

- The major morphological differences between bacteria, yeasts moulds and viruses
- How bacteria and yeasts multiply and name the different phases of the bacterial growth curve
- The main morphological types of bacteria
- Examples of how bacteria are named
- The importance of micro-organisms to the food industry
- At least nine sources from which food can be contaminated with microorganisms

Learning outcomes

After successfully completing this course, you will be able to

- understand the major morphological differences between bacteria, yeasts moulds and viruses in food
- understand how bacteria multiply and identify the different phases of the bacterial growth curve
- be able to identify and understand the factors that affect the survival of bacteria, and
- be able to identify the primary sources of micro-organisms in food.

Who should enrol?

This course is ideal for any person that is employed in the food industry that needs to attain knowledge in that area of food microbiology.

Course fees

R5 800.00 per delegate (VAT incl.)

Course fees include access to our online LMS and all course materials.

Admission requirements

Prospective delegates should at least have a minimum of one year's formal tertiary education and/or have received adequate exposure to microbiology or food sciences in their work environment.

The course duration is 12 weeks. For delegates to successfully complete the course, they should dedicate seven hours per week to the course activities.

Accreditation and certification

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Registration and enrolments

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