

## Food Microbiology Course Finishers Training Program

This program is tailored for participants who have completed foundational training in food microbiology. It provides advanced insights, hands-on experience, and case studies to enhance proficiency in microbial techniques and industrial applications.

**Note: Below modules are designed keeping high end industrial professionals into consideration. Please refer individual protocols below for affordable prices.**

### Advanced Food Microbiology Techniques

**Kindly review the fees outlined for the individual protocols listed in this module.**

- Advanced molecular techniques for foodborne pathogen detection
- Studying biofilm formation and control in food systems
- Evaluating shelf-life extension strategies using microbial tools
- Analyzing microbial dynamics in co-fermentation systems

### Case Studies and Industry Insights

**Kindly review the fees outlined for the individual protocols listed in this module.**

- Studying probiotic development in functional food markets
- Analyzing microbial risk assessments in food production
- Real-world examples of microbial innovation in fermentation
- Lessons learned from microbial outbreaks and their solutions

### Practical Applications and Industry Standards

**Kindly review the fees outlined for the individual protocols listed in this module.**

- Optimizing industrial fermentation processes for novel foods
- Ensuring regulatory compliance in microbial safety practices
- Integrating bioinformatics tools for microbial analysis in food systems

- Preparing industry-standard reports for microbial safety and quality

## **Individual Protocols Under Food Microbiology Course Finishers Training Program**

1. Reviewing microbial enumeration methods for quality assurance | **Fee: Contact for fee**
2. Advanced molecular techniques for foodborne pathogen detection | **Fee: Contact for fee**
3. Studying biofilm formation and control in food systems | **Fee: Contact for fee**
4. Evaluating shelf-life extension strategies using microbial tools | **Fee: Contact for fee**
5. Analyzing microbial dynamics in co-fermentation systems | **Fee: Contact for fee**
6. Exploring successful microbial quality control in food industries | **Fee: Contact for fee**
7. Studying probiotic development in functional food markets | **Fee: Contact for fee**
8. Analyzing microbial risk assessments in food production | **Fee: Contact for fee**
9. Real-world examples of microbial innovation in fermentation | **Fee: Contact for fee**
10. Lessons learned from microbial outbreaks and their solutions | **Fee: Contact for fee**
11. Designing microbial quality assurance workflows for factories | **Fee: Contact for fee**
12. Optimizing industrial fermentation processes for novel foods | **Fee: Contact for fee**
13. Ensuring regulatory compliance in microbial safety practices | **Fee: Contact for fee**
14. Integrating bioinformatics tools for microbial analysis in food systems | **Fee: Contact for fee**
15. Preparing industry-standard reports for microbial safety and quality | **Fee: Contact for fee**

**Please contact on +91-8977624748 for more details**

Cant Come to Hyderabad? No Problem, You can do it in Virtual / Online Mode