



Food Microbiology Training Program

This program is designed for individuals looking to gain foundational knowledge and hands-on experience in food microbiology, focusing on food safety, microbial quality control, and spoilage prevention.

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

Introduction to Food Microbiology

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

- Basics of foodborne pathogens and spoilage organisms
- Introduction to microbial contamination and its impact on food safety
- [Key methods for microbial analysis in food products](#)
- Overview of regulatory standards for food microbiology

Microbial Techniques for Food Safety

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

- Identifying common foodborne pathogens
- [Testing microbial growth in different food matrices](#)
- Studying microbial spoilage mechanisms in perishable foods
- Safety protocols for handling and testing food samples

Applications of Food Microbiology in Industry

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

- Understanding probiotics and their role in functional foods
- Developing fermentation-based food products
- Applications of rapid microbial detection methods in food processing

- Microbial risk assessment in food manufacturing

Individual Protocols Under Food Microbiology Training Program

1. Understanding the role of microorganisms in food systems | **Fee: Contact for fee**
2. Basics of foodborne pathogens and spoilage organisms | **Fee: Contact for fee**
3. Introduction to microbial contamination and its impact on food safety | **Fee: Contact for fee**
4. [Key methods for microbial analysis in food products](#) | **Fee: Rs 25000**
5. Overview of regulatory standards for food microbiology | **Fee: Contact for fee**
6. Plating techniques for microbial enumeration | **Fee: Contact for fee**
7. Identifying common foodborne pathogens | **Fee: Contact for fee**
8. [Testing microbial growth in different food matrices](#) | **Fee: Rs 19000**
9. Studying microbial spoilage mechanisms in perishable foods | **Fee: Contact for fee**
10. Safety protocols for handling and testing food samples | **Fee: Contact for fee**
11. Improving shelf life through microbial quality control | **Fee: Contact for fee**
12. Understanding probiotics and their role in functional foods | **Fee: Contact for fee**
13. Developing fermentation-based food products | **Fee: Contact for fee**
14. Applications of rapid microbial detection methods in food processing | **Fee: Contact for fee**
15. Microbial risk assessment in food manufacturing | **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