

Food Microbiology Workshops

Food Microbiology Workshops

NTHRYS BIOTECH LABS provides a diverse array of workshops in the realm of Food Microbiology. Explore our comprehensive offerings below

[Food Microbiology Workshops Application Process](#)

[Back to All Workshops](#)

Transform Your Understanding: Engage in Our Food Microbiology Workshops!

1. [Workshop in Introduction to Food MicrobiologyPDF](#)
2. [Workshop in Advanced Techniques in Food MicrobiologyPDF](#)
3. [Workshop in Food Microbiology in Food Production and ProcessingPDF](#)
4. [Workshop in Innovations in Food MicrobiologyPDF](#)
5. [Workshop in Ethical and Regulatory Perspectives in Food MicrobiologyPDF](#)

1. Workshop in Introduction to Food Microbiology

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Date: Pre Selected Date

Fee: Rs 6000/-

Duration: One Day

Mode: Offline and Virtual

Location for Offline: NBL Cherlapalli IDA Branch

Facilitator(s): NTHRYS TEAM

8:00 AM - 8:30 AM: Registration and Welcome Coffee

Participants arrive, register, and network over coffee.

8:30 AM - 8:45 AM: Opening Remarks

Welcome by the host.

Brief overview of today's focus.

8:45 AM - 10:15 AM: Session 1: Basics of Food Microbiology

Overview of food microbiology principles and applications.

Hands-on session on identifying and culturing foodborne microorganisms.

Introduction to microbial contamination and food safety.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Microbial Spoilage of Foods

Interactive session on microbial spoilage mechanisms.

Workshop on techniques for detecting and preventing food spoilage.

Practical demonstration of spoilage indicator tests.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Foodborne Pathogens

Exploring the major pathogens responsible for foodborne illnesses.

Hands-on training on isolating and identifying pathogens.

Case studies on outbreaks and preventive measures.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Food Safety and Hygiene

Workshop on food safety protocols and hygiene practices.

Practical techniques for implementing HACCP and GMP in food production.

Case studies on food safety management systems.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.

Dialogue on overcoming challenges in adopting new technologies in similar sectors.

Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes

2. Workshop in Advanced Techniques in Food Microbiology

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Date: Pre Selected Date

Fee: Rs 6000/-

Duration: One Day

Mode: Offline and Virtual

Location for Offline: NBL Cherlapalli IDA Branch

Facilitator(s): NTHRYS TEAM

8:00 AM - 8:30 AM: Registration and Welcome Coffee

Participants arrive, register, and network over coffee.

8:30 AM - 8:45 AM: Opening Remarks

Welcome by the host.

Brief overview of today's focus.

8:45 AM - 10:15 AM: Session 1: Molecular Methods in Food Microbiology

Introduction to molecular techniques for studying foodborne microorganisms.

Hands-on session on PCR and qPCR for pathogen detection.
Practical demonstration of molecular typing methods.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Microbial Metabolites and Food Quality

Exploring the role of microbial metabolites in food quality.
Workshop on analyzing and quantifying metabolites.
Case studies on the impact of metabolites on flavor and safety.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Probiotics and Functional Foods

Hands-on session on developing probiotic foods and beverages.
Exploring techniques for assessing the efficacy of probiotics.
Practical applications of probiotics in enhancing food functionality.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Rapid Detection Methods

Workshop on rapid methods for detecting foodborne pathogens.
Practical techniques for using biosensors and immunoassays.
Case studies on the implementation of rapid detection technologies in the food industry.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.
Dialogue on overcoming challenges in adopting new technologies in similar sectors.
Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes

3. Workshop in Food Microbiology in Food Production and Processing

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Date: Pre Selected Date

Fee: Rs 6000/-

Duration: One Day

Mode: Offline and Virtual

Location for Offline: NBL Cherlapalli IDA Branch

Facilitator(s): NTHRYS TEAM

8:00 AM - 8:30 AM: Registration and Welcome Coffee

Participants arrive, register, and network over coffee.

8:30 AM - 8:45 AM: Opening Remarks

Welcome by the host.

Brief overview of today's focus.

8:45 AM - 10:15 AM: Session 1: Microbial Quality Control in Food Production

Overview of microbial quality control techniques.

Hands-on session on sampling and testing in food production environments.

Case studies on microbial quality assurance programs.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Fermentation and Food Production

Exploring the role of fermentation in food production.

Workshop on producing fermented foods and beverages.
Case studies on the benefits and challenges of fermentation.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Preservation Techniques

Hands-on session on microbial techniques for food preservation.
Exploring methods such as pasteurization, canning, and irradiation.
Practical applications of preservation methods in the food industry.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Innovations in Food Microbiology

Workshop on emerging technologies in food microbiology.
Practical techniques for using nanotechnology and biotechnology in food safety.
Case studies on innovative approaches to food microbiology challenges.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.
Dialogue on overcoming challenges in adopting new technologies in similar sectors.
Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes

4. Workshop in Innovations in Food Microbiology

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Date: Pre Selected Date

Fee: Rs 6000/-

Duration: One Day

Mode: Offline and Virtual

Location for Offline: NBL Cherlapalli IDA Branch

Facilitator(s): NTHRYS TEAM

8:00 AM - 8:30 AM: Registration and Welcome Coffee

Participants arrive, register, and network over coffee.

8:30 AM - 8:45 AM: Opening Remarks

Welcome by the host.

Brief overview of today's focus.

8:45 AM - 10:15 AM: Session 1: Nanotechnology in Food Microbiology

Introduction to nanotechnology applications in food microbiology.

Hands-on session on using nanoparticles for pathogen detection.

Case studies on the benefits and challenges of nanotechnology in food safety.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Genomics and Metagenomics

Exploring the role of genomics in studying foodborne microorganisms.

Workshop on sequencing and analyzing microbial genomes.

Case studies on the applications of genomics in food safety and quality.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: AI and Machine Learning in Food Microbiology

Hands-on session on using AI and machine learning for microbial data analysis.

Exploring predictive models for food safety and quality control.

Case studies on the application of AI in food microbiology research.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Future Directions in Food Microbiology

Discussion on emerging trends and future directions in food microbiology.
Workshop on integrating new technologies in food microbiology research.
Case studies on the potential impact of future innovations in food microbiology.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.
Dialogue on overcoming challenges in adopting new technologies in similar sectors.
Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes

5. Workshop in Ethical and Regulatory Perspectives in Food Microbiology

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Date: Pre Selected Date

Fee: Rs 6000/-

Duration: One Day

Mode: Offline and Virtual

Location for Offline: NBL Cherlapalli IDA Branch

Facilitator(s): NTHRYS TEAM

8:00 AM - 8:30 AM: Registration and Welcome Coffee

Participants arrive, register, and network over coffee.

8:30 AM - 8:45 AM: Opening Remarks

Welcome by the host.

Brief overview of today's focus.

8:45 AM - 10:15 AM: Session 1: Ethical Considerations in Food Microbiology

Overview of ethical issues in food microbiology research and applications.

Case studies on ethical dilemmas in food microbiology.

Workshop on addressing ethical considerations in food safety and quality.

10:15 AM - 10:30 AM: Coffee / Tea / Snacks Break

Networking and refreshments.

10:30 AM - 12:00 PM: Session 2: Regulatory Frameworks for Food Microbiology

Exploring regulatory guidelines and requirements for food microbiology.

Case studies on navigating regulatory challenges.

Workshop on understanding international regulatory frameworks.

12:00 PM - 1:00 PM: Lunch Break

Catered lunch and networking opportunity.

1:00 PM - 2:30 PM: Session 3: Public Perception and Communication

Workshop on improving public understanding of food microbiology.

Techniques for effective science communication.

Case studies on public engagement and education initiatives.

2:30 PM - 2:45 PM: Short Break

Time for a stretch and informal discussions.

2:45 PM - 4:15 PM: Session 4: Policy and Planning for Food

Microbiology

Discussion on policy and planning for sustainable food microbiology research and industry.

Case studies on effective policies and planning strategies.

Workshop on integrating ethical and social considerations in food microbiology.

4:15 PM - 4:30 PM: Coffee / Tea / Snacks Break

Last networking opportunity with snacks.

4:30 PM - 5:30 PM: Closing Session: Implementing Changes and Technology Adoption

Group discussions on implementing new techniques learned today.

Dialogue on overcoming challenges in adopting new technologies in similar sectors.

Feedback session and closing remarks.

Certificate Issue

5:30 PM: Workshop Concludes

Note: NTHRYS Management reserves the right to modify the workshop module at any time without prior notice. Registered or enrolled candidates will receive the module that is current on the day of enrollment.

NTHRYS Workshops Department

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Food Microbiology Workshops Application Process

1. Select a workshop from the list.
2. Contact via whatsapp on the number present above to request fee details and dates suitable for joining. Alternatively, you can send an email to workshops (a t) nthrys [d 0 t] com.
3. Our Workshop department will contact you promptly to provide further assistance.