

ASEPTIC SAMPLING AND PREPARATION OF SAMPLES

Swift Silliker (Pty) Ltd t/a Merieux NutriSciences is accredited with FoodBev SETA: Accreditation number: 587/00077/0610

Course Level
IMPLEMENTATION

Programme Coordinator
LULANIE SWANEPOEL

Duration
3 HOURS



Overview & Objectives

Aseptic sampling and preparation of samples play an important role in ensuring that test results will be a true reflection of what is happening in the manufacturing/production area.

It is important the anyone involved in food processing, handling, distribution, product development and catering (with no formal training in microbiology) understand the interactions and importance of the correct sampling techniques and practices.

Course Objectives

Delegates will learn the basic understanding of how to perform aseptic sampling and the preparation of samples.



Who Should Attend

Any individual within the food industry wishing to gain a broad understanding of food aseptic sampling and preparation of samples:

- Support staff
- Engineers and production staff Managers (financial, sales, marketing, purchasing)



Outline

- Aseptic Sampling
- Monitoring plan
- Sampling process
- Laboratory practices
- Demonstration of sampling practices

A certificate of attendance will be issued once the course has been successfully completed.



Entry Level Requirements

Formal HACCP training to have been completed.

To ensure that this course is valuable to your company, delegates must be comfortable communicating in English and needs suitable reading and writing skills.



Language

Presented in English.



Enrolment Information

Contact us today for a quote, more info, or to enrol in this course (details below).



CONTACT US:

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