



NTHRYS WORKSHOPS

Advanced Techniques In Food Microbiology

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