



NTHRYS WORKSHOPS

Food Microbiology In Food Production And Processing

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