



NTHRYS WORKSHOPS

Introduction To Food Microbiology

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