



Understanding the Fundamentals of Food Microbiology

Food microbiology is a critical field that explores how microorganisms interact with food systems, influencing safety, preservation, and quality. This introduction covers key aspects of foodborne microbes, contamination risks, and regulatory guidelines. [Back to Food Microbiology Basic Training](#)

Key Areas Covered:

- **Understanding the Role of Microorganisms in Food Systems**
Learn how bacteria, yeasts, and molds contribute to food fermentation, preservation, and spoilage.
- **Basics of Foodborne Pathogens and Spoilage Organisms**
Identify common foodborne pathogens such as Salmonella, E. coli, and Listeria, along with spoilage organisms that impact food quality.
- **Introduction to Microbial Contamination and Its Impact on Food Safety**
Understand how microbial contamination occurs and its effects on food safety, consumer health, and industry standards.
- [Key Methods for Microbial Analysis in Food Products](#)
Explore essential microbial testing techniques used to detect and quantify microorganisms in food products.
- **Overview of Regulatory Standards for Food Microbiology**
Gain insights into international and national food safety regulations, including HACCP and FDA guidelines.

Understanding food microbiology is essential for ensuring food safety, compliance with industry regulations, and the development of innovative food products.

Fee: Rs 1,50,000/-

Duration: 3 Months

Contact on +91-7993084748 for more details.