

2026



Level 2 – Introduction to Microbiology – Virtual

Venue Virtual Training via Microsoft Teams
Date Thursday 9th July 2026

Time 10:00hrs - 12:00hrs

Price £ 185.00 + VAT per delegate
€ 213.00 + VAT per delegate

Who Should Attend? Aimed at personnel who are new to the food and beverage industry or need further education on microbiology.
The key objectives of the course are:

- To enhance the understanding of microbiology within the food and beverage industry and the various key microorganisms.
- To understand the roles and responsibilities of food operators in control of microorganisms within a food and beverage processing environment.

Contact For any queries, please contact Kersia's Technical Service & Training Manager, David Childs:
david.childs@kersia-group.com

Course Content

The 2-hour training course includes six learning modules.

Modules covered within the course are:

- What is Microbiology?
- Microbiology Classification:
 - Bacteria
 - Fungi
 - Moulds
 - Slime
 - Viruses
 - Protozoa
 - Algae
- Sources and Vectors for Microorganisms
- Personal Hygiene Controls
- Environmental Microbiology
- Microbiology and the Food Industry

Assessment

Competence is assessed by the completion of a multiple-choice quiz.

Bookings

<https://www.kersia.uk/shop/training-courses/>