

# 2026



## Level 4 – Principles of Microbiology

### Venue

University of Lincoln  
Centre of Excellence in Agri-food  
Technology, 2 Peppermint Way, Holbeach,  
Spalding, Lincs, PE12 7FJ

### Date

Tuesday 30<sup>th</sup> June 2026

### Time

09:00hrs - 17:00hrs

### Price

£ 500.00 + VAT per delegate  
€ 565.00 + VAT per delegate

### Who Should Attend?

Aimed at personnel (Technical, Quality & Hygiene Managers) who have no formal training in microbiology but have responsibility for environmental sampling and the prevention of microbiological contamination within a food and beverage manufacturer.

The key objectives of the course are:

- To enhance understanding of microbiology within the food and beverage industry and the various key microorganisms
- To understand microbiological terminology
- To provide confidence in making informed decisions about microbiological safety

### Contact

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

### Course Content

This one-day training course provides delegates with a greater understanding of microbiology in theory and practice.

Modules covered within the course are:

- Microorganisms (types & diversity)
- Microorganisms in the manufacturing environment and their detection and control
- Practical microbiology methods in the laboratory
- Sampling and laboratory requirements
- Understanding microbiological enumeration
- Analysis of microbiological results, including considerations of out of specification results
- Confirmation and novel methods for microbiological analysis

### Assessment

Competence is assessed by participation in group activities.

### Bookings

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