

FSSAI – CHIFSS - “Hands on Training - Food Microbiological Techniques for High Risk Foods-Meat and Poultry “

THEME AND TITLE OF WORKSHOP

“Hands on Training - Food Microbiological Techniques for High Risk Foods-Meat and Poultry “

OBJECTIVES

The microbial safety of meat products is an important aspect in the context of increasing consumption and production. This laboratory course is designed to allow participants to learn and perform experiments with high risk category specifically focusing on Meat and Poultry and microorganisms present in the sources and provides training in basic microbiological techniques and rapid techniques.

COURSE GOALS

1. Train participants in the basic concepts of food microbiology and aseptic techniques.
2. Familiarize participants with the composition and properties of different growth media used for isolation of various microorganisms.
3. Train participants on microbiological conventional testing methods as well as rapid techniques.

VENUE

cMAT Lab, Ahinsa Khand 2, Indirapuram, Ghaziabad, Uttar Pradesh 201014;

DATE

20-24th Jan'20

WHO CAN APPLY?

Veterinarians & Industry professionals mainly working in Meat & Poultry Processing Industry, QA/QC persons, academia, laboratory personnel etc. Minimum qualification should be: Graduation (Basic & Applied Science, Veterinary, Food Technology, Microbiology, Food Processing and Technology etc.)

Participation will be subject to selection as per the relevant profile, please share a short bio with your application at Ms. Shivani Singh (shivani.singh@cii.in), 7982969031 or Ms Surbhi Datta (surbhi.datta@cii.in), 9873233583

Only selected participants will be informed and will have to submit fee.

REGISTRATION FEE

@Rs 12000 + taxes per participant (includes: Workshop material, Participation in lectures and hands-on training sessions, Morning and evening tea and Lunch during the workshop)

No refund of fees once registered for the workshop.

Account Details:

Director, Food Research and Standardization Laboratory, Ghaziabad

A/c No. 30750100002259

Bank of Baroda

IFSC – BARB0INDRAP

*(*Only selected participants will be informed and will have to submit fee.)*

Annex 1: Agenda

MICROBIOLOGICAL TRAINING PROGRAMME (PROPOSED)

Class: T- Theory; P – Practical; T+P – Theory & Practical

DRAFT	Program	Class
Day 1		
9:00 – 9:30	Introduction to food safety and role of food microbiologist in food safety	T
9:30 – 10:30	A. Introduction to different aseptic technique and Good Microbiological Laboratory Practices. B. Biohazard Management	T
10:45 -11:45	A. Use & handling of common microbiological instrument's/ Equipment's B. Instrument's/ Equipment's validation and calibration	T
11:45- 12:45	A. Media preparation – Different types of media and its preparation B. Brief about the microorganisms relevant to poultry – Utility/Environmental/ Hygiene indicators/ Pathogens	T
12:45 - 13:45	Lunch	
13:45 – 18:00	A. Preparation of Media (Practical) Media preparation, Sterilization and making of pre-enrichment or enrichment TT and petri plates process hygiene as well as food safety microbial parameter B. Detailed information on IS: 5403/ISO21527 method of microbial analysis for Yeast & mold and its practical demonstration.	T+P
Day 2		
9:00 – 9:30	A. Introduction to different methods of sampling & analysis for microbial isolation & identification (As per requirement of FSSAI) – ISO, BAM, IS	T
9:30 -10:30	Basics of Environmental Monitoring for Hygiene indicators	
10:45 – 11:30	Plating techniques	T
11:30 – 12:45	Detailed information on ISO 10272 – 1&2 method of microbial analysis for <i>Campylobacter Spp</i> and its practical demonstration.	T+P
12:45 – 13:30	Lunch	
13:30 – 18:00	Detailed information on IS 5887 Part3/ISO 6579 method of microbial analysis for <i>Salmonella Spp.</i> and its practical demonstration	T+P
	Detailed information on IS: 14988, Part 1 & 2/ISO 11290-1&2 method of microbial analysis for <i>Listeria monocytogenes</i> and its practical demonstration	T+P
Day 3		
9:00-10:00	A. Sampling Procedure, Sampling Criteria, plan/ protocols for collection & transportation of samples for poultry meat and meat products. Temperature maintenance during transportation to laboratory. B. Sample Preparation Techniques (Frozen Sampling, Thawing, Homogenization and dilutions)	T
10:00 – 13:00	Detailed information on IS:5402/ISO 4833 method of microbial analysis for TPC/ Aerobic Plate Count and its practical demonstration - Plating and incubations	T+P
	A. Detailed information on IS 5887: Part 2 or IS 5887 Part 8 (Sec1)/ISO: 6888-1 or IS5887 Part 8 (Sec2)/ISO6888-2 method of microbial analysis for <i>Staphylococcus aureus</i> (Coagulase +ve) and its practical demonstration	T+P
	Continuation (from day 2) of <i>Salmonella</i> & <i>Listeria monocytogenes</i> - Secondary enrichment, selective plating, Incubation conditions	P
13:00 – 14:00	Lunch	

14:00 – 18:00	Detailed information on IS 5887 Part 1 or ISO 16649 – 2 method of microbial analysis for <i>Escherichia coli</i> and its practical demonstration	T+P
	Detailed information on ISO 15213 method of microbial analysis for Sulphite Reducing Clostridia and IS:5887, Part 4 or ISO 17919 method of microbial analysis for Clostridium Botulinum and their practical demonstration	T+P
Day 4		
09:00 – 13:00	A. Continuation (from day 3) of Salmonella & Listeria monocytogenes - Selective enrichment plates and Incubation conditions - Biochemical for confirmation Salmonella & Listeria monocytogenes – Theory B. Continuation of <i>Campylobacter Spp.</i> C. Plate reading & Interpretations (After 24 hours) - Interpretation of E. coli, S. aureus, APC/TPC	P
14:00 – 16:00	Method demonstration and hands-on training for MPN Technique	P
16:00 – 17:00	When, where and how to use rapid microbiological techniques and Demonstration of rapid methods	T+P
17:00 – 18:00	Molecular techniques in microbiological analysis – PCR, RT-PCR, sequencing etc.	T
Day 5		
09:00 – 12:00	A. Plate reading & Interpretations (after 24 hrs.) - Interpretation of Salmonella, Listeria monocytogenes, Campylobacter B. Plate reading & Interpretations (After 48 hours) - Interpretation of E. coli, S. aureus, APC/TPC, Sulphite reducing clostridia, Clostridium botulinum C. Plate reading & Interpretations of yeast & mold (After 4 days)	P
12:00 – 13:00	Data Analysis and Interpretation	T
13:00 – 14:00	Lunch	
14:00 – 16:00	Overview of FSSAI Microbiological Standards & guidelines for Meat & Meat Products.	T
16:00 – 17:00	Question & Answer and Feedback session with closing ceremony	

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REGISTRATION FORM

Affix a latest
passport
size photo

Name	
Designation	
Organization	
Complete address	
Contact No.	
E mail	
Payment details	
Short Bio (Y/N)	
Signature	
Date	
Place	