

General Microbiology Course in Food analysis for Laboratory Personnel

27 – 28 Nov 2024
Ruokavirasto, Helsinki, Finland

Preliminary program

Day 1, 27 Nov 2024

12:00 – 13:00 Registration, light snacks, coffee

13:00 – 13:15 Welcome and introduction

13:15 – 13:45 Why analyze, purpose of analysis

Screening, detection of pathogens, disease elucidation, risk assessment

13:45 – 14:15 Choice of analytical method

14:15 – 14:45 Sampling / sample preparation

14.45 – 15.15 Break (coffee/tea)

15:15 – 15:45 Control of equipment and procedures

15:45 - 16:15 Control of Culture media/substrates/reagents

16:15 - 16:45 Safety/Biosafety

Day 2, 28 Nov 2024

09:15 – 09:45 Molecular analysis -basic aspects

09:45 – 10:15 Molecular analysis – quality assurance of PCR analysis

10.15 – 10.45 Methods; Validation, Verification, Understanding Test-Kit Certificate

10:45 – 11:00 Break (coffee/tea)

11:00 - 11:30 Pitfalls of analysis

11:30 – 12:00 Questions/discussion, summary and conclusions

12:00 – 13:00 Break (lunch can be bought in the cafeteria)

13:00 – 14:00 Laboratory visit/demonstrations

Experts from the Ruokavirasto Microbiology Unit will conduct the presentations in Finnish using English slides.

