

General Microbiology Course in Food analysis for Laboratory Personnel

27 – 28 Nov 2024

Ruokavirasto, Helsinki, Finland

Program (Version Oct 2024)

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 Molecular analysis -basic aspects

15:45 – 16:15 Control of equipment and procedures

16:15 – 16:45 Safety/Biosafety

Day 2, 28 Nov 2024

09:15 – 09:45 Control of Culture media/substrates/reagents

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

11:00 – 11:30 Pitfalls of analysis

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

12:00 – 13:00 Lunch break

13:00 – 14:30 Laboratory visit/demonstrations/group work

14:30 – 15:00 Coffee and closure

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

