Food Microbiology in Practice

From Culture Media to Reliable Results

<u>Learning Objectives</u>:

This course aims to strengthen the technical competence and confidence of food microbiology professionals, covering the entire analytical pathway, from culture media to reliable results. By the end of the training, participants will be able to:

- Apply good practices in food microbiology in accordance with relevant ISO standards
- Prepare, control, and evaluate culture media in compliance with ISO 11133
- Ensure the validity of analytical results, including quality control and method verification
- Understand and apply essential concepts related to measurement uncertainty, result expression, and decision rules
- Identify and address common deviations in microbiological testing, ensuring compliance with ISO/IEC 17025

<u>Target Audience:</u>

This course is intended for technicians, analysts, technical managers, and quality managers working in food microbiology laboratories that are accredited or in the process of accreditation according to ISO/IEC 17025. Also suitable for R&D teams and regulatory personnel evaluating method performance.

<u>Registration/information:</u>

www.aim-consultoria.com

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Food Microbiology in Practice

From Culture Media to Reliable Results

25 - 28 May 2026

(Online)

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TrainQual
Training for Quality in Laboratories

AIM
Consultoria – Formação - Auditoria

TRAINING COURSE PROGRAM

- Fundamentals of microbiology for testing laboratories
- Applicability of microbiological analyses to the food sector
  - Laboratory accreditation according to ISO/IEC 17025 – competence requirements and compliance with the ISO standardization system
  - Personnel (ISO 7218 and ISO 16140-3)
  - Facilities, environmental conditions, and good microbiological practices (ISO 7218)
  - Measurement equipment and calibration/testing in the microbiology laboratory (ISO 7218)
  - Culture media and reagents: types, principles, and preparation (ISO 11133)
  - Reference strains and culture management (ISO 11133)
  - Sample handling, preparation of the primary suspension, and dilutions (ISO 6887 and ISO 7218)
  - Method verification in food microbiology (ISO 16140-3)
  - Introductory concepts of measurement uncertainty in food microbiology (ISO 19036)
  - Quality control in food microbiology (ISO 7218 and ISO 16140-3)
  - Expression of results in food microbiology (ISO 7218)
  - Rules for expressing conformity assessment

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TRAINER: ANA MARTINS

Ana Martins holds a degree in Veterinary Medicine from the Faculty of Veterinary Medicine, Technical University of Lisbon. She completed postgraduate studies in Applied Microbiology at the School of Biotechnology of the Portuguese Catholic University and in Executive Management at the School of Advanced Studies of Beiras (EAB).

Since 1996, she has gained extensive experience in microbiological testing of food, water, environmental samples, and veterinary diagnostics, covering both routine analysis and method development.

Since 2004, she has worked as an internal auditor for ISO/IEC 17025 in the areas of Microbiology, Molecular Biology, and Veterinary Analysis. She also joined the IPAC Evaluator Pool that year as a Technical Assessor in food microbiology and veterinary testing.

In addition, she is an experienced trainer in laboratory-related subjects, including ISO/IEC 17025 and microbiological testing, and is a member of the Portuguese Technical Standardization Committee CT61 – Food Microbiology.

25 - 28 May 2026 (*Online*)

Timetable: ***11h.30 - 14h.30 (CET)***

Price: 900 € + VAT (23%)

Registration Conditions

- Registration is considered complete only after confirmation from the organizing team.
- The course will be confirmed and the invoice issued only once the minimum number of participants has been reached.
- In case the minimum number is not met, participants will be informed in due time.
- Places are limited and assigned on a first-come, first-served basis.