

Developing food science skills: food microbiology and hygiene

A short professional development online course



The Open University



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This flexible online course gives an overview of the wide range of functions microorganisms display in food. It considers both detrimental and beneficial effects of microorganisms and introduces the analysis at microbiological level. The impact of food hygiene on the food industry is explored, covering areas such as location of factory to cleaning and disinfection within the framework of HACCP.



Who is it for?

This course is part of a programme of four produced in collaboration with the **Campden & Chorleywood Food Research Association (CCFRA)**. Although there are no formal academic requirements to study this Continuing Professional Development (CPD) course, you are expected to have some experience in the field and the course assumes a familiarity with the food sector.

What will I get out of it?

The strong link between course learning and your work practice creates relevant, enduring and transferable outcomes. The online content includes activities that provide you with an opportunity to test your knowledge or apply your learning and ideas. As a result, you will learn:

- how to describe the main types of microorganisms that have either beneficial or detrimental effects on food
- examples of food-borne infectious diseases in order to illustrate the consequences of microbial food contamination

- how to introduce the main aspects of good practice in food hygiene so that the risks of ill health problems are minimised
- how to discuss some issues in food safety that illustrate the application of knowledge gained in the course.

How is it delivered?

You can register for this online course and begin at any time before 30th April next year. The course will take 50 hours to study, over whatever period suits you, and includes web-based text, video material, self-assessment questions and activities in manageable bite-size chunks.

The course resources comprise a learning guide, incorporating interactive exercises and video resources, together with two booklets from CCFRA. These are *Introduction to Hygiene in Food Processing (Key Topics in Food Science & Technology No. 4)* and *Food Microbiology: An Introduction (Key Topics in Food Science & Technology No. 12)*.

You work online, at your own pace, through this material examining the main processes of performance management and then you submit a work-based activity before the final submission date.

What is different about it?

This course can be studied entirely at your convenience. It is based on the OU's considerable expertise in work-based learning and provides:

- The **convenience** of accessing clearly-presented and sequenced materials, activities and support whenever it suits you and wherever you have access to a computer – the mix of web-based and text-based materials enables you to work on or offline, whichever is most convenient to you.
- The **support** of an expert learning adviser who can clarify course materials, answer questions and help you relate the course to your specific needs.
- A **work-based activity** helping you to connect the course to your individual and organisational context and needs. At the end of the course you send this to the learning adviser, who provides **personal feedback**.
- **Certification** of completion from The Open University for those who complete the course. You can use this to demonstrate your CPD activity to your employer and/or professional body (please note the course does not carry academic credit points).



What do I do next?

To improve your work performance and career prospects, you should sign up for this course immediately. To secure a place, or for more information and advice, use the search facility on Courses & Qualifications (www.open.ac.uk/courses) to find *Food microbiology and hygiene* and then hit the 'click to register' button at the top.

Or phone +44 0870 900 9577.

This course is available for study anywhere in the world except for residents of South Africa, who may be restricted to studying through the Open University affiliate in their country. All teaching is in English and your proficiency in the English language should be at an adequate level. The course fee is detailed at www.open.ac.uk/courses

About the OU

The Open University (OU) is a remarkable organisation that has helped to change the face of higher education. The quality of our programmes – and tutors – is renowned and respected across the globe.

The OU's style of teaching is supported open learning. It allows you to manage your study around your life. You work at your own pace, within guidelines, when and where you choose, giving you the opportunity to balance your studies with your work and family commitments.

The OU is ranked among the top five universities for the quality of its teaching and was rated highest of all UK institutions in the 2005, 2006 and 2007 student satisfaction surveys.

About CCFRA

www.campden.co.uk

CCFRA is the largest membership based food and drink research centre in the world. We undertake R&D for the many industries associated with agriculture, food and drink manufacture, distribution, retailing and food service: in essence those industries which together make up the agri-food chain.



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While every effort is made to ensure accuracy, the information in this publication may change in the light of altered regulations or policy or because of financial or other constraints.

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