

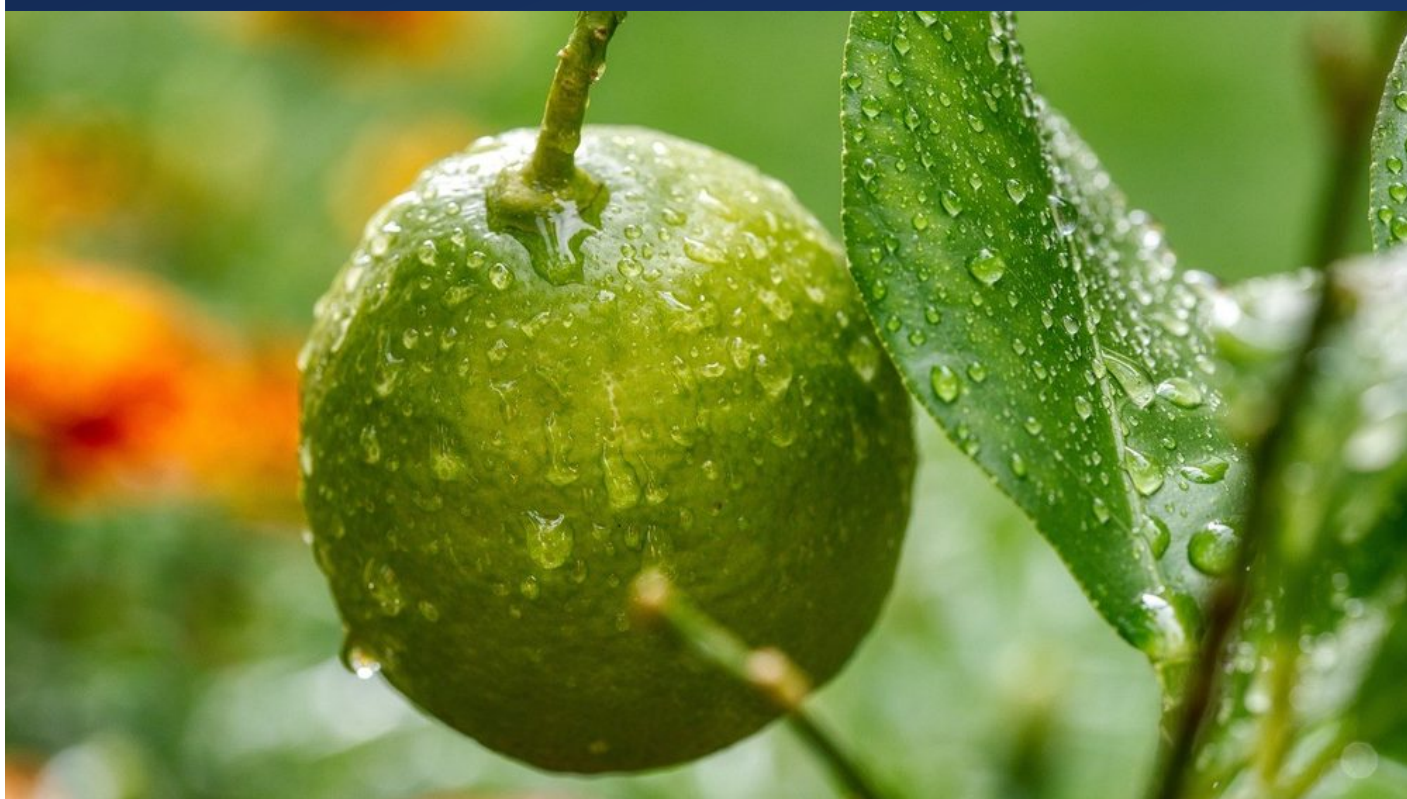
LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

ISO 6579 — Microbiology Detection of Salmonella

ISO Certification Programme



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Reference FGA-MCB-6579 • ISO Food & Agriculture

UKPRN 10067351 • Registered in England and Wales, company 4984798

AT A GLANCE

REFERENCE	FGA-MCB-6579
AWARD	Certificate
ASSESSMENT	430 marks — 258 to pass (60%)
PREREQUISITES	None
VALIDITY	Lifetime
AWARDING BODY	LAPT — London Academy of Professional Training

CURRICULUM

1

Auditing and Continuous Improvement

5 chapters · 30 classes 45 marks

• 1 Understanding the Role of Auditing in Microbiology for Food Safety — 6 classes

› 1.1 Define the Importance of Auditing in Microbial Safety

› 1.2 Identify Key Auditing Standards for Food Microbiology

› 1.3 Explore the Auditing Process in Detection of Salmonella

› 1.4 Analyze Common Non-Conformities in Microbiology Audits

› 1.5 Develop Action Plans for Continuous Improvement in Auditing

› 1.6 Evaluate the Impact of Effective Auditing on Food Safety Outcomes

• 2 ISO 6579 Standards: Framework and Requirements for Auditing — 6 classes

› 2.1 Understand the Overview of ISO 6579 Standards

› 2.2 Identify Key Requirements for Salmonella Detection

› 2.3 Explore the Framework for Effective Auditing

› 2.4 Analyze Roles and Responsibilities in the Audit Process

› 2.5 Develop a Checklist for Compliance Audits

› 2.6 Implement Continuous Improvement Strategies in Auditing

• 3 Conducting Effective Audits: Techniques and Best Practices — 6 classes

› 3.1 Identify Key Objectives for Audits

› 3.2 Develop a Comprehensive Audit Plan

› 3.3 Utilize Effective Observation Techniques

› 3.4 Conduct Interviews for Insightful Data Gathering

› 3.5 Analyze Audit Findings for Continuous Improvement

› 3.6 Prepare and Present Audit Reports Succinctly

• 4 Identifying Non-Conformities and Areas for Improvement — 6 classes

› 4.1 Define Non-Conformities in the Context of ISO 6579

› 4.2 Identify Common Sources of Non-Conformities in Salmonella Testing

› 4.3 Analyze Case Studies of Non-Conformities in Microbiological Audits

› 4.4 Develop Criteria for Assessing Areas Needing Improvement

› 4.5 Create an Action Plan for Addressing Identified Non-Conformities

› 4.6 Evaluate the Effectiveness of Continuous Improvement Strategies

• 5 Continuous Improvement Strategies in Microbial Food Safety Management — 6 classes

› 5.1 Identify Key Continuous Improvement Strategies for Food Safety

› 5.2 Evaluate the Impact of Effective Auditing on Microbial Contamination

› 5.3 Implement Root Cause Analysis in Salmonella Outbreak Investigations

› 5.4 Develop SMART Goals for Continuous Improvement in Microbiology

› 5.5 Utilize Data-Driven Decision Making in Food Safety Management

› 5.6 Design a Framework for Ongoing Monitoring and Review of Salmonella Control Measures

• 1 Fundamentals of Salmonella and Its Impact on Food Safety — 6 classes

- › 1.1 Describe the Biology and Characteristics of Salmonella
- › 1.2 Analyze the Public Health Impact of Salmonella Infections
- › 1.3 Explain the Role of Salmonella in Foodborne Illness Outbreaks
- › 1.4 Identify Common Sources and Routes of Salmonella Contamination
- › 1.5 Evaluate Current Detection Methods for Salmonella in Food
- › 1.6 Develop Strategies to Mitigate Salmonella Risks in Food Safety

• 2 Overview of ISO 6579 Standards and Regulations — 6 classes

- › 2.1 Understand the Importance of ISO 6579 in Food Safety
- › 2.2 Explore the Core Principles and Objectives of ISO 6579
- › 2.3 Identify Key Terminology Used in ISO 6579 Standards
- › 2.4 Examine the Methodology for Salmonella Detection in ISO 6579
- › 2.5 Analyze Compliance Requirements for Laboratories under ISO 6579
- › 2.6 Implement Best Practices for Adhering to ISO 6579 Regulations

• 3 Sample Collection and Preparation Techniques for Salmonella Testing — 6 classes

- › 3.1 Identify Key Sampling Tools for Salmonella Testing
- › 3.2 Demonstrate Proper Techniques for Sample Collection
- › 3.3 Understand the Importance of Sample Preservation Methods
- › 3.4 Explore Best Practices for Avoiding Contamination
- › 3.5 Prepare Samples for Laboratory Analysis Effectively
- › 3.6 Evaluate and Document Sample Collection Procedures

• 4 Laboratory Methods for Detecting Salmonella — 6 classes

- › 4.1 Understand the Importance of Salmonella Detection in Food Safety
- › 4.2 Identify Key Laboratory Equipment for Salmonella Testing
- › 4.3 Explore Conventional Culture Methods for Isolating Salmonella
- › 4.4 Assess Modern Molecular Techniques for Salmonella Detection
- › 4.5 Analyze Detection Protocols and Their Applications in the Laboratory
- › 4.6 Evaluate Quality Control Measures in Salmonella Testing

• 5 Data Interpretation and Risk Assessment in Salmonella Detection — 6 classes

- › 5.1 Analyze Data Patterns in Salmonella Detection Results
- › 5.2 Evaluate Sources of Error in Microbiological Testing
- › 5.3 Interpret Statistical Significance in Detection Outcomes
- › 5.4 Assess Risk Factors Contributing to Salmonella Contamination
- › 5.5 Develop Action Plans Based on Detection Data Analysis
- › 5.6 Communicate Findings and Recommendations for Risk Mitigation

• 1 Understanding the ISO 6579 Standard — 6 classes

- › 1.1 Identify the Key Components of ISO 6579
- › 1.2 Explain the Importance of Salmonella Detection
- › 1.3 Describe the Methodological Framework of ISO 6579
- › 1.4 Analyze Compliance Requirements for ISO 6579
- › 1.5 Evaluate Real-World Applications of ISO 6579 Standards
- › 1.6 Develop a Checklist for ISO 6579 Compliance

• 2 Methodologies for Detecting Salmonella — 6 classes

- › 2.1 Understanding ISO 6579 Standards for Salmonella Detection
- › 2.2 Identifying Key Methodologies in Salmonella Detection
- › 2.3 Preparing Samples for Salmonella Testing
- › 2.4 Implementing Culture Techniques for Salmonella Isolation
- › 2.5 Utilizing Confirmation Methods for Salmonella Identification
- › 2.6 Applying Quality Control Practices in Salmonella Testing

• 3 Sample Collection and Preparation Techniques — 6 classes

- › 3.1 Understand Sample Collection Methods for Salmonella Detection
- › 3.2 Identify Appropriate Sampling Tools and Materials
- › 3.3 Implement Proper Sample Handling and Storage Techniques
- › 3.4 Recognize Contamination Risks During Sample Collection
- › 3.5 Prepare Samples According to ISO 6579 Protocols
- › 3.6 Evaluate Sample Preparation Techniques for Reliability

• 4 Quality Control and Assurance in Testing — 6 classes

- › 4.1 Understand Quality Control Concepts in Microbiological Testing
- › 4.2 Identify Key ISO 6579 Standards for Salmonella Detection
- › 4.3 Implement Quality Assurance Protocols in Testing Procedures
- › 4.4 Evaluate Equipment Calibration and Maintenance Practices
- › 4.5 Analyze Data for Compliance with Quality Standards
- › 4.6 Develop a Reporting System for Quality Control Findings

• 5 Interpreting Results and Reporting Standards — 6 classes

- › 5.1 Understand Key Terminology in ISO 6579 Reporting
- › 5.2 Analyze Test Results for Salmonella Detection
- › 5.3 Compare Results with ISO 6579 Compliance Standards
- › 5.4 Identify Common Reporting Errors in ISO 6579
- › 5.5 Prepare Effective Result Summaries for Stakeholders
- › 5.6 Develop Action Plans Based on Test Findings

• 1 Understanding the Importance of Salmonella Control in Food Safety — 6 classes

- › 1.1 Identify Key Risks Associated with Salmonella in Food
- › 1.2 Explain the Role of Hygiene in Preventing Salmonella Contamination
- › 1.3 Review Proper Cooking Techniques to Eliminate Salmonella
- › 1.4 Analyze Case Studies on Salmonella Outbreaks and Their Impact
- › 1.5 Develop a Salmonella Monitoring Plan for Food Safety
- › 1.6 Implement Best Practices for Salmonella Control in Food Handling

• 2 ISO 6579 Standards and their Application in Salmonella Detection

— 6 classes

- › 2.1 Understand ISO 6579 Standards for Salmonella Detection
- › 2.2 Explore the Importance of Leadership in Food Safety
- › 2.3 Identify Key Procedures in the ISO 6579 Methodology
- › 2.4 Analyze Challenges in Salmonella Detection Compliance
- › 2.5 Implement Best Practices for Leadership in Microbial Testing
- › 2.6 Evaluate Case Studies of Successful ISO 6579 Applications

• 3 Leadership Skills for Promoting Food Safety Compliance — 6

classes

- › 3.1 Identify Key Leadership Traits for Food Safety Compliance
- › 3.2 Develop Effective Communication Strategies for Safety Protocols
- › 3.3 Foster a Culture of Accountability in Food Safety Practices
- › 3.4 Implement Training Programs to Enhance Team Competence
- › 3.5 Evaluate and Improve Compliance through Feedback Mechanisms
- › 3.6 Lead by Example: Modeling Best Practices in Food Safety

• 4 Risk Management in Food Safety: Strategies for Salmonella Prevention — 6 classes

- › 4.1 Identify key risks associated with Salmonella in food production
- › 4.2 Analyze critical control points for effective Salmonella prevention
- › 4.3 Develop a risk assessment framework tailored to Salmonella management
- › 4.4 Implement safe food handling practices to mitigate Salmonella risk
- › 4.5 Communicate food safety policies to prevent Salmonella contamination
- › 4.6 Evaluate the effectiveness of Salmonella prevention strategies in the workplace

• 5 Engaging Stakeholders in Salmonella Safety Protocols — 6 classes

- › 5.1 Identify Key Stakeholders in Salmonella Safety Efforts
- › 5.2 Assess Stakeholder Roles and Responsibilities in Food Safety
- › 5.3 Communicate Salmonella Risks Effectively to Stakeholders
- › 5.4 Develop Collaborative Strategies for Salmonella Prevention
- › 5.5 Implement Feedback Mechanisms for Continuous Improvement
- › 5.6 Evaluate Stakeholder Engagement Strategies and Outcomes

• 1 Fundamentals of Microbiology and Food Safety — 6 classes

- › 1.1 Define key microbiological concepts related to food safety
- › 1.2 Identify common pathogens and their impact on food safety
- › 1.3 Explain the significance of ISO 6579 in detecting Salmonella
- › 1.4 Analyze the methods used for isolating Salmonella from food samples
- › 1.5 Assess best practices for preventing Salmonella contamination in food
- › 1.6 Design a basic food safety plan incorporating microbiological standards

• 2 Pathogenic Microorganisms and Foodborne Illnesses — 6 classes

- › 2.1 Identify Common Pathogenic Microorganisms in Food
- › 2.2 Explain the Mechanisms of Foodborne Illness Transmission
- › 2.3 Analyze the Role of Salmonella as a Foodborne Pathogen
- › 2.4 Evaluate the Impact of Salmonella Outbreaks on Public Health
- › 2.5 Implement Best Practices for Salmonella Prevention in Food Handling
- › 2.6 Assess the Effectiveness of ISO 6579 in Detecting Salmonella

• 3 Methods for Isolation and Identification of Salmonella — 6 classes

- › 3.1 Understand the Importance of Salmonella Detection in Public Health
- › 3.2 Explore Traditional Methods for Culturing Salmonella
- › 3.3 Examine Modern Molecular Techniques for Salmonella Identification
- › 3.4 Analyze the Role of Selective Media in Salmonella Isolation
- › 3.5 Implement Protocols for Confirmatory Testing of Salmonella
- › 3.6 Evaluate Case Studies of Salmonella Outbreaks and Detection Methods

• 4 Quality Control in the ISO 6579 Process — 6 classes

- › 4.1 Understand the Importance of Quality Control in ISO 6579
- › 4.2 Identify Key Components of the ISO 6579 Quality Control Process
- › 4.3 Explain the Role of Contamination Prevention in Quality Control
- › 4.4 Analyze Common Quality Control Challenges in Salmonella Detection
- › 4.5 Evaluate Quality Control Procedures for Effective Salmonella Testing
- › 4.6 Implement a Quality Control Checklist for ISO 6579 Compliance

• 5 Risk Management and Prevention Strategies for Salmonella in Food Production — 6 classes

- › 5.1 Identify Common Sources of Salmonella in Food Production
- › 5.2 Assess the Impact of Contamination on Public Health
- › 5.3 Evaluate Existing Risk Management Practices in Food Safety
- › 5.4 Develop Preventive Measures to Reduce Salmonella Risk
- › 5.5 Implement Effective Monitoring Protocols in Production
- › 5.6 Create an Action Plan for Responding to Salmonella Incidents

• 1 Introduction to Risk Management Concepts in Food Safety — 6

classes

- › 1.1 Define Key Risk Management Terminology in Food Safety
- › 1.2 Identify Critical Points of Risk in the Food Supply Chain
- › 1.3 Assess the Impact of Salmonella on Food Safety
- › 1.4 Evaluate Risk Assessment Frameworks for Food Safety
- › 1.5 Develop Effective Risk Management Strategies for Salmonella
- › 1.6 Implement Continuous Monitoring Practices to Mitigate Risks

• 2 Identifying and Assessing Risks in Food Safety — 6 classes

- › 2.1 Define Key Concepts in Food Safety Risk Management
- › 2.2 Identify Common Hazards Associated with Salmonella
- › 2.3 Assess Vulnerabilities in Food Handling Procedures
- › 2.4 Evaluate the Impact of Salmonella on Public Health
- › 2.5 Develop Risk Assessment Frameworks for Food Safety
- › 2.6 Implement Risk Mitigation Strategies for Salmonella Control

• 3 Risk Evaluation and Prioritization for Salmonella Control — 6

classes

- › 3.1 Identify Key Risk Factors for Salmonella in Food
- › 3.2 Analyze Historical Data on Salmonella Outbreaks
- › 3.3 Evaluate the Impact of Environmental Conditions on Salmonella Growth
- › 3.4 Develop a Risk Matrix for Salmonella Prioritization
- › 3.5 Formulate Mitigation Strategies for High-Risk Foods
- › 3.6 Implement a Monitoring Plan for Salmonella Control Measures

• 4 Implementing Risk Management Strategies in Food Production —

6 classes

- › 4.1 Identify Potential Hazards in Food Production
- › 4.2 Assess Risk Levels Associated with Salmonella
- › 4.3 Develop Effective Control Measures for Salmonella Risks
- › 4.4 Implement Monitoring Procedures for Risk Management
- › 4.5 Review and Analyze Incident Reports for Continuous Improvement
- › 4.6 Communicate Risk Management Strategies to Staff

• 5 Monitoring and Reviewing Risk Management Practices — 6 classes

- › 5.1 Identify Key Risk Factors in Salmonella Management
- › 5.2 Analyze Current Monitoring Techniques for Salmonella Detection
- › 5.3 Evaluate the Effectiveness of Existing Risk Management Practices
- › 5.4 Develop a Framework for Continuous Risk Monitoring
- › 5.5 Implement a Review Process for Risk Management Protocols
- › 5.6 Communicate Findings and Recommendations for Improvement