Methods for the Identification of *Salmonella* and *Campylobacter* in Food

**Course Description**
This course consists of lectures and hands-on laboratory analysis using standards and samples. Participants will attend lectures and perform hands-on laboratory analysis, with special interest placed on Chapters 5 of the FDA Bacteriological Analytical Manual (BAM) on *Salmonella* as well as USDA FSIS Microbiology Laboratory Guidebook (MLG) on *Campylobacter*.

**Learning Objectives**
- Understand sample-processing procedures used in the determination of *Salmonella* and *Campylobacter*.
- Understand bacteriological plating using a variety of culture media for identification.
- Perform tests and interpret results for the presumptive identification.
- Understand and perform Real-time qPCR.

**Topics Covered**
- Incidence in food
- Methods of detection
- Outbreak investigation
- PCR screening and identification
- Development, validation and impact of rapid methods
- Mechanisms of prevention
- Serology
- PFGE and PulseNet

**Who should attend?**
Laboratory analysts and managers

**Tuition:** 2,500$

Register at: [www.ifstl.org/registration](http://www.ifstl.org/registration)

**Registration deadline:** 30 days prior to course

**Internship option?** This course can be combined into an internship.