



AL122: Good Laboratory Practices for Microbiological Examination Laboratories

Training Description:

What does it mean to be a scientist or technician in a laboratory? Why do laboratory staffs ask questions such as what is that substance and why does it react that way?

Since the beginning of time, man has been seen as an inquirer. We are always trying to discover new things, classify everything and to understand the behavior of things. The ability to enquire is one of the most important assets a person in a laboratory can have. You need to be able to act in the role of an inquirer when working in a laboratory environment.

The idea of this course is to introduce working in a laboratory. It is hoped that people become aware of their role and function in a laboratory environment. Whatever the function of the laboratory, it's most important asset is the staff and how those staff perform. This course presents people with the basics to become an integral part of the laboratory and assist the facility to generate data that are of high quality and scientifically reliable.

Training Objectives:

By the end of the training, participants will be able to:

- ✓ Identify the dangerous chemicals and how to minimize the risk associated with them in case of fire, chemical spill or sudden failure of equipment
- ✓ Exercise total quality management in producing reliable, consistent and independent results and on-time to their customers
- ✓ Emphasize on equipment calibration and maintenance as part of the quality assurance and quality control procedures
- ✓ Increase the awareness of the occupational health and safety in the laboratory environment, and exercising total professionalism in scientific and management areas
- ✓ Identify the most effective and efficient practice in planning, organizing, prioritizing and executing the business requirements
- ✓ Develop effective communication and interpersonal skills among lab personnel

Training Designed for:

This course is designed for Laboratory Managers, Analytical Chemists, Medical Scientists, Laboratory Supervisors, Research and Development Scientists, Microbiologists, Food Technologists and Quality Assurance/Control Managers.

Training Requirement:

“Hand’s on practical sessions, equipment and software will be applied during the course if required and as per the client’s request.”

Contents can be adapted to your specific wishes. It is therefore possible to focus on specific modules of the training course as per client’s learning needs and objectives. Further, it should be forwarded to us a month prior to the course dates.

Training Program:

DAY ONE:

- ❖ Introduction and expectation of the course
- ❖ Laboratory Organization and Personal
- ❖ Quality Assurance and Quality Control
- ❖ Safety Assurance
- ❖ Chemicals Classification

DAY TWO:

- ❖ Protection in the laboratory
- ❖ Testing and Measuring Equipment
- ❖ Apparatus and Reagents
- ❖ Titrations and Distillations and Filtration
- ❖ Temperature reading and Viscosity and PH

DAY THREE:

- ❖ Laboratory Communications
- ❖ Gas Chromatography (GC)
- ❖ GC / Mass Spectroscopy (GC/MS)
- ❖ High Pressure Liquid Chromatography (HPLC)
- ❖ Atomic Absorption

DAY FOUR:

- ❖ Inductively Coupled Plasma
- ❖ IR, FTIR, UV, Visible
- ❖ Refractive Index (RI) and Nuclear Magnetic Resonance (NMR)
- ❖ Test Methods and Procedures
- ❖ Reporting Results

DAY FIVE:

- ❖ How to Handle Customer's Complaints
- ❖ Calibration
- ❖ Samples and Test Data Storage
- ❖ Inspection and Assessment
- ❖ Course Conclusion
- ❖ POST-ASSESSMENT and EVALUATION

Training Methodology:

This interactive training course includes the following training methodologies as a percentage of the total tuition hours:

- 30% Lectures, Concepts, Role Play
- 70% Workshops & Work Presentations, Techniques, Based on Case Studies & Practical Exercises, Gamification, Software & General Discussions
- Pre and Post Test

Training Certificate(s):

CMCT Internationally recognized certificate(s) will be issued to each participant who completed the course.

Training Fees:

TBA as per the course location - This rate includes participant's manual, hand-outs, buffet lunch, coffee/tea on arrival, morning & afternoon of each day.

Note: The 5% VAT (Value Added Tax), will be effective starting 01st of January 2018 as per the new regulation from the UAE Government. The VAT applies for all quotation both for local and abroad.

Training Timings:

Daily Timings:

07:45 - 08:00	Morning Coffee / Tea
08:00 - 10:00	First Session
10:00 - 10:20	Recess (Coffee/Tea/Snacks)
10:20 - 12:20	Second Session
12:20 - 13:00	Recess (Prayer Break & Lunch)
13:00 - 14:00	Last Session

For training registrations or in-house enquiries, please contact:

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