

Mangaging microbes e-learning tool

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If you work with microorganisms or manage microbial collections, you'll know that it's a complex field, with a broad range of legislative and regulatory guidance. A comprehensive, easy to use learning package has been developed by CABI as an introduction to microbiology. This course cuts through the complexities of legislative guidance with simple examples and engaging exercises. Packed with critical information and useful references, users will be able to monitor their progress as they cover the broad scope of issues from effective microbial isolation, maintenance and preservation to safe laboratory practice and international, regional and industry specific law. All aspects of collecting, developing and managing a microbial culture collection, is covered:

- Isolating and sampling organisms, specifically fungi, bacteria and yeasts
- Characterising the organisms using specific techniques
- Maintaining and preserving organisms – growing them, storing them, keeping them stable
- Delivering and transporting microorganisms to other labs
- Legislation affecting the use of microorganisms
- Safe handling and use of microorganisms

It is aimed at anyone who is involved in handling and storing microorganisms in a range of industries – from food, cosmetics, pharmaceuticals and agriculture through to research and education, including lab technicians, lab managers, trainee culture collection managers and students studying microbiology. E learning enables participants to learn at their own pace, at their convenience at home or in the office. It will not replace practical microbiology but this will prepare an individual for microbiology laboratory based learning, the tool is made available for capacity building across the WFCC community.