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MCB 406- MICROBIAL QUALITY ASSURANCE

Question: As a microbiologist employed in Nigerian Breweries PLC, explain how you will employ your knowledge of this course in the quality control and quality assurance of products developed for consumers?

 As a microbiologists working in a brewery company, it is a given that I play a big role in the quality control and quality assurance of the products distributed to customers. In cooperation with the quality control and quality assurance team and the operations department I must ensure that the equipments used are free from contaminations and that they are in proper conditon to avoid contamination during the production process.

A crucial role is the studying of the microorganisms to be used in the production process. The microorganisms are to be analysed and compared with known database and also a control organism, to ensure proper quantity and other necessary requirements are met according to standards.

The microbiologists has a shared responsiblity of the safety of the products, so it is very important that the product must have no unsafe microorganism. A microbiologists runs tests ensuring this. I, as a microbiologist must also give advice to my colleague, including the seniors, on ways to achieve a practically safe end result for the customers to consume.

The importance of a microbiology laboratory in a brewering industry is one that cannot be ignored, and the laboratory must be in good shape, requiring contaminant-free and efficient equipment. The microbiologists must constantly supervise this, ensuring safe working equipments. They must organise and schedule the scientific analysis of incoming samples so the laboratory is productive and efficient.

As a microbiologist, I am also involved in the supervision of a hygienic working environment and compliance to good manufacturing process, which will prevent contamination of the product, and save the industry future loss. All these processes are inclusive in the quality control and assurance of the product. In relation to quality assurance, a microboligists is also meant to check the quality of the incoming raw materials used in production, especially, making sure they too are free of contaminants. They aslo supervise packaging operations, making sure the materials used in packaging do not contain contaminants that may cause harm to the consumers.

I, as a microbiologists conversant with international and local quality standards must ensure the finished products meet up to these standards, and must also supervise the engagement of these standards in manufacturing process.

Apart from the avoidance of contaminations, the ideal microorganisms used in brewering must be up to standards to ensure the final product also is. The monitoring of the growth and nutrition of microrganisms is also the work of a microbiologist. They are invloved in managing the stock and replenishing the depleted needs of the organisms.