

TRAININGSHIP IN ENVIRONMENTAL HEALTH

The specific activities and tasks that our students perform are:

- Use of appliances in laboratory: scales, autoclave, phmetro, stoves and incubators, spectrophotometer, microscope, thermal baths, distillers, pipettes, extractor hoods, densimeters, etc.
- Use of material: pipettes, burettes, test tubes, beakers, test tubes, crystallizers, parallels, filters, etc.
- Basic analytical techniques of water samples.
- Basic analytical techniques of food samples.
- Varied sampling, transportation and conservation.
- Solutions.
- Reagents.
- Cultivations.
- Dilutions.
- Stains.
- Seeding and reseeded of microorganisms.
- Sterilization of materials. Cleaning of material and laboratory items.
- Placement and storage of materials and reagents.
- Interpretation of protocols.
- Application of measures of prevention of risks and security.
- Knowledge of Self-Control Systems in food industry.
- Knowledge of methods and techniques of pest control.
- Personal protective equipment: knowledge and use

Apart from the specific tasks that the student can learn to do, one of the aspects most valued by companies is the ability to adapt to the work group, their proactive attitude and the challenges presented and their interest in learning.

RANGE OF OCCUPATIONS ACCESSIBLE TO THE HOLDER OF THE CERTIFICATE

- Environmental health expert.
- Expert in the control of water for human consumption.
- Expert in air pollution.
- Expert in waste management.