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# Global Food Webinar & Training Programme 2024





# Webinars and Training Courses for Food Safety and Quality Professionals

## September

17<sup>th</sup> September

Historical Food Poisoning Incidents - What lessons have been learned? (Online)

Speaker: Andy Muirhead - ALS Company Microbiologist

18<sup>th</sup> September

Unwanted moulds and where to find them: food and the environment (Online)

Speaker: Beth Draper - ALS Head of Specialist Microbiology

20<sup>th</sup> September

Consumer Tests (Online)

Speaker: Iker Arroyo - ALS Sensory Panel Leader

25<sup>th</sup> September

*E. coli* in 60 Minutes (Online)

Speaker: Keith Watkins - ALS Technical Specialist

## October

1<sup>st</sup> October

Cooking Validation (Online)

Speakers: Gianluigi Re - ALS Technical Services Specialist & Hannah Swales - ALS Instruction Development Technologist

9<sup>th</sup> October

*Salmonella* in 90 Minutes (Online)

Speaker: Keith Watkins - ALS Technical Specialist

15<sup>th</sup> October

Enterobacteriaceae and Coliforms (Online)

Speaker: Keith Watkins - ALS Technical Specialist

17<sup>th</sup> October

Basic Food Microbiology Awareness Part 1 (Online)

Speaker: Keith Watkins - ALS Technical Specialist



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18<sup>th</sup> October

IFST Accredited Sensory Evaluation Course Foundation Level (Face to Face)

Speaker: Iker Arroyo - ALS Sensory Panel Leader

22<sup>nd</sup> October

Food Safety Myths and Misconceptions (Online)

Speaker: Andy Muirhead - ALS Company Microbiologist

24<sup>th</sup> October

Basic Food Microbiology Awareness Part 2 (Online)

Speaker: Keith Watkins - ALS Technical Specialist

29<sup>th</sup> October

*Bacillus* Species in 60 Minutes (Online)

Speaker: Keith Watkins - ALS Technical Specialist

31<sup>st</sup> October

Basic Food Microbiology Awareness Part 3 (Online)

Speaker: Keith Watkins - ALS Technical Specialist

## November

13<sup>th</sup> November

Shiga Toxin producing *E. coli* (STEC) testing (Online)

Speaker: Beth Draper - ALS Head of Specialist Microbiology

15<sup>th</sup> November

Screening and Selecting Sensory Panellists (Online)

Speaker: Iker Arroyo - ALS Sensory Panel Leader

20<sup>th</sup> November

Introduction to *Listeria* (Online)

Speaker: Keith Watkins - ALS Technical Specialist

29<sup>th</sup> November

Uncertainty of measurement fundamentals and interpretations of the results

Speaker: Gianluigi Re - ALS Technical Services Specialist

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## December

2<sup>nd</sup> December

Cooking Validation (Online)

Speakers: Gianluigi Re - ALS Technical Services Specialist & Hannah Swales - ALS Instruction Development Technologist

## Upcoming Webinars

Dates to be confirmed

Nutraceuticals - What should I be testing?

Speaker: Beth Draper - ALS Head of Specialist Microbiology

## Interested?

To register for any of these courses or webinars please email the Consultancy team who will be happy to book your place: [Consultancy.uk@alsglobal.com](mailto:Consultancy.uk@alsglobal.com)

## Contact Us

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