right solutions.
right partner.

Global Food Webinar & Training Programme 2025

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Webinars and Training Courses for Food Safety and Quality Professionals

January

28th January

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

Speaker: Iker Arroyo - ALS Sensory Panel Leader

29th January

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

Beth Draper - ALS Head of Specialist Microbiology

February

14th February

Cooking Validation (Online)

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

18th February

Why don't we always get the same results from repeat and duplicate testing?. (Online)

Speaker: Andy Muirhead - ALS Company Microbiologist

20th February

Is it Vegan? (Online)

Speaker: Lisa Mitchell - ALS Allergens Laboratory Manager

25th February

Investigation Testing (Online)

Beth Draper - ALS Head of Specialist Microbiology

March

10th March

May Contain: The VITAL Program for Precautionary Allergen Labelling (Online)

Speaker: George Edwards - ALS Section Head

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11th March
Basic Food Microbiology (Online)
Speaker: Andy Muirhead - ALS Company Microbiologist

18th March
Factors which affect the growth of microorganisms (Online)
Speaker: Andy Muirhead - ALS Company Microbiologist

19th March
Shiga Toxin producing *E. coli* (STEC) testing (Online)
Speaker: Beth Draper - ALS Head of Specialist Microbiology

April

8th April
Cleaning Validation (Online)
Speaker: Lisa Mitchell - ALS Allergens Laboratory Manager

11th April
Cooking Validation (Online)
Speakers: Gianluigi Re - ALS Technical Services Specialist & Hannah Swales - ALS Instruction Development Technologist

22nd April
Meat content – uses and limitations (Online)
Speaker: Adam Green - ALS Laboratory Manager

May

20th May
SO_2 determination and considerations (Online)
Speaker: Adam Green - ALS Laboratory Manager

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Webinars and Training Courses for Food Safety and Quality Professionals

June

17th June

Introduction to vitamins – legislation and testing (Online)

Speaker: Adam Green - ALS Laboratory Manager

20th June

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

Contact Us

ALS Life Sciences
Aspen Court,
Centurion Business Park,
Bessemer Way,
Rotherham.
S60 1FB United Kingdom

T: +44 (0)1709 777300
E: Consultancy.uk@alsglobal.com
W: www.als-testing.co.uk

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