



Global Food Webinar & Training Programme for 2026

Global Food Webinar & Training Programme for 2026



right solutions.
right partner.

Webinars and training courses for food safety professionals.

SEPTEMBER

15th September

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

Speaker: Beth Draper, ALS Head of Specialist Microbiology

22nd September

Listeria and its control (online)

Speaker: Dr. Greg Jones, ALS Microbiology Technical Specialist

OCTOBER

6th October

Everything you want to know but have always been afraid ask (online)

Speakers: Andy Muirhead, ALS Company Microbiologist & Dr. Greg Jones, ALS Microbiology Technical Specialist

20th October

Sampling and Analysis (face-to-face, Rotherham)

Speakers: Andy Muirhead, ALS Company Microbiologist & Dr. Greg Jones, ALS Microbiology Technical Specialist

A new, in person training course at Rotherham has limited availability so sign up quickly.

Monitoring the microflora of your product and the manufacturing environment is essential to maintain product safety and quality, but how do you do it in practice? This practical, face-to-face course will take you through sampling strategies and practical demonstrations of sampling technique including hands-on experience. Interpretation of results from sampling will also be covered, giving the delegate a deep knowledge of the theory and practice of sampling.

20th October

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

Speaker: Beth Draper, ALS Head of Specialist Microbiology

Interested?

To register for any of our available courses and webinars, contact our dedicated team who will book your place via **consultancy.uk@alsglobal.com**

alsglobal.com

Global Food Webinar & Training Programme for 2026

Webinars and training courses for food safety professionals.



right solutions.
right partner.

OCTOBER

22nd October

IFST Accredited Sensory Evaluation Course Foundation Level (face-to-face, Rotherham)

Speaker: Iker Arroyo, ALS Sensory Panel Leader

NOVEMBER

17th November

How to choose the most appropriate specification for your product (online)

Speaker: Andy Muirhead, ALS Company Microbiologist

19th November

Beyond the Oven: Cooking Instructions for the Modern Kitchen (online, free)

Speaker: Hannah Swales, ALS Instruction Development Technologist

20th November

Screening and Selecting Sensory Assessors (online)

Speaker: Iker Arroyo, ALS Sensory Panel Leader

Interested?

To register for any of our available courses and webinars, contact our dedicated team who will book your place via **consultancy.uk@alsglobal.com**

alsglobal.com



Global Food Webinar & Training Programme for 2026

For more details, contact our
dedicated team via
consultancy.uk@alsglobal.com