



Food Safety Training 2026

**Eurofins Food
Testing UK**



Eurofins Food Safety Training

Expert-led training to support your food safety and compliance journey

At Eurofins Food Testing UK Ltd., our dedicated training team combines scientific expertise with practical industry knowledge to help food professionals build confidence, competence and compliance.

We deliver a wide range of **food safety training courses** designed to meet the evolving needs of manufacturers, retailers and suppliers across the UK. From microbiology and HACCP to food labelling, allergens and authenticity, our programmes are developed and delivered by experienced Eurofins specialists working at the forefront of testing and regulatory compliance.

Instructor-led online training courses

Our **scheduled instructor-led online training courses** run throughout the year, offering a convenient and interactive way to learn directly from Eurofins specialists. Each session combines technical insight with practical guidance you can apply immediately in your role.

Read on to explore our upcoming course dates and discover which sessions best fit your training objectives.

Assessment options

Each course is available **with or without an assessment**, allowing participants to choose whether they wish to complete a formal evaluation and receive certification of achievement, or simply attend for knowledge development.

What you will receive

Every participant benefits from a comprehensive learning experience designed to support real-world application and professional development.

- ✔ **Course material** – detailed reference notes and supporting resources to reinforce your learning and assist with on-the-job implementation
- ✔ **Certificate of attendance** – recognising your participation in each training
- ✔ **Certificate of achievement** – awarded to participants who complete the optional assessment and achieve a passing grade, providing formal recognition of competence



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Introduction to Food Safety and Quality of Food Supplements

Course overview

12th March | 09:30 - 16:00 | 16:30 with assessment

This introductory online training course will provide participants with an introduction to the key considerations for the safety and quality of food supplements, for which Food Business Operators manufacturing or supplying these products are legally responsible.

The course provides participants with a solid foundation in the principles of food supplement safety assessment, giving learners the essential knowledge and basic practical skills to begin evaluating potential health risks and understanding how regulatory requirements apply in this field. A thorough safety assessment helps prevent health risks and ensures that food supplements provide benefits without causing harm.

What is it about

- Applicable food Law in GB and EU
- Legal requirements for food safety
- Enforcement
- Considerations in Food Safety Assessment of Food Supplements
- Product claims
- What can and can't be tested for
- Chemical analysis to support claims
- HACCP
- Microbiological safety
- Microbiological standards and analysis
- Shelf life of food supplements and ingredients
- Contaminants testing
- Authenticity testing
- Testing recommendations

Who should attend

- Individuals who are new to the food supplement market
- Individuals still building their business and experience

Key benefits

- Identification of food law that applies to business
- Legal requirements for food product safety
- Legal requirements for product claims
- Develops understanding of factors that affect food safety
- A solid foundation in principles of food safety assessment for supplements
- Testing recommendations
- Guidance on understanding test results
- There will be opportunities to ask our experts questions

Previous knowledge needed

- No previous knowledge required

Your trainers

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

Francis O'Connor | Food Chemistry Consultant
Eurofins Food Testing UK Ltd.

Price £385 pp
(+£30 with
assessment)

FTUK114FY1

HACCP Refresher and Update

Course overview

23rd April | 09:15 - 17:00 | 17:30 with assessment

This online training is a refresher course for those who have achieved their HACCP Level 3 or Level 4 qualification five or more years ago.

The session will provide an overview of the General Principles of Food Hygiene (Codex, 2020), and a review of the principles of HACCP, with examples of common food safety hazards and their controls.

We will explore what has changed in the last few years, including the increasing importance put on food safety culture, prerequisites and the relationship between Good Hygiene Practices and HACCP, and use of the decision tree.

We will discuss what good looks like for each of the 12 steps of HACCP implementation, and how to carry out effective HACCP reviews.

What is it about

- Reintroduction to HACCP
- Regulatory requirements
- Review of HACCP principles
- Common hazards and controls
- General Principles of Food Hygiene (Codex, 2020)
- What has changed
- Prerequisite programmes and Good Hygiene Practices
- The CCP decision tree
- Food Safety Culture
- Training and competence
- Validation and verification
- 12 steps of HACCP implementation
- Good practice in review of HACCP studies
- Updates to standards
- HACCP requirements of BRCGS version 9

Who should attend

- HACCP team leaders and members who completed their training prior to the 2020 update to Codex HACCP
- Those who have previously been trained in HACCP but have not put this to use for some time (or perhaps ever!)
- All those who wish to refresh their HACCP knowledge

Key benefits

- Keep training up to date and relevant
- Understand what has changed in recent years
- Insights into increasing focus on food safety culture
- Understand current HACCP requirements in BRCGS
- There will be opportunities to ask our experts questions

Previous knowledge needed

- Delegates should have had previous training in HACCP, such as achieving level 3 HACCP or level 4 HACCP

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price £385 pp
(+£30 with
assessment)**

Understanding Mycotoxins in Food and Feed

Course overview

17th June | 09:15 - 13:00 | 13:30 with assessment

This online training course will provide insights into mycotoxins, their dangers, methods of control and monitoring.

We will explore what mycotoxins are, how they are produced, their effects on people and the types of foods in which mycotoxin management is most important.

We will discuss all mycotoxins currently in GB and EU legislation. Participants will gain an awareness of the wide range of mycotoxins there are and the variety of crops they are most commonly associated with. How to sample correctly and choose appropriate testing.

We will also look at codes of practice for mycotoxin reductions and the effects climate change is having on mycotoxin occurrence.

What is it about

- Mycotoxin definition
- Significance of moulds in food safety
- Mycotoxin production and their effects
- Variety of mycotoxins
- Types of foods affected
- Sampling and testing methods
- UK and EU food safety law with relevance to mycotoxins
- Regulatory limits
- Planning a mycotoxin testing programme
- Industry guidance for reduction
- Mycotoxins and climate change
- Future trends

Who should attend

- Technical Managers
- Quality Managers
- Technical and Quality team members
- Food Technologists
- All those with responsibility for monitoring the safety of raw materials and finished product, planning or organising testing programmes, or determining actions, including Investigations, in response to results.
- Auditors who may wish to refresh their knowledge

Key benefits

- Developing understanding of mycotoxins as a food safety hazard
- Awareness of different mycotoxins and crops they are associated with
- Identification of relevant EU and UK food safety legislation
- Knowledge to identify appropriate sampling and testing
- Awareness of management and control measures
- Horizon scanning insights
- There will be opportunities to ask our experts questions

Previous knowledge needed

- No previous knowledge is required

Your trainers

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

Francis O'Connor | Food Chemistry Consultant
Eurofins Food Testing UK Ltd.

**Price £275 pp
(+£30 with
assessment)**

FTUK117FY1

Insights into Shelf-life

Course overview

22nd September | 09:15 - 17:00 | 17:30 with assessment

This one-day online training course will provide an overview of the ways in which shelf-life of products can be set for a wide range of food categories. We will consider both food safety and quality / spoilage issues affecting shelf-life, and the microbiological, chemical and physical aspects of shelf-life limits.

We will explore relevant UK Food Law and regulatory guidance provided to the food industry on food date labelling, with an emphasis on ensuring safe and legal food while being mindful of food waste and economics.

We will cover what is involved in various types of shelf-life testing, practices in sensory assessment, the pros and cons of techniques such as challenge testing and microbiological modelling, and how changes in product formulation and packaging can impact product shelf-life.

The course is designed for food industry professionals and others who want to know more about setting of shelf-life and durability labelling of foods in the UK, or for those who want to refresh their knowledge.

What is it about

- Shelf-life definitions
- UK food law and guidance on application of minimum durability labelling
- 'Use-By' and 'Best-Before' examples
- Quality and Food Safety considerations
- Shelf-life perceptions, and relationship to food waste
- Products which have changed from 'Use-By' to 'Best-Before' labels
- Factors that limit shelf-life
- Chilled, frozen, and ambient foods
- Analyses for shelf-life determination
- Microbiological changes over product life
- Chemical and physical changes over product life
- Accelerated shelf-life testing
- Sensory analysis
- Challenge testing
- Microbiological modelling
- Long shelf-life products
- The legal criteria for *Listeria monocytogenes* in Ready-To-Eat foods
- *Clostridium botulinum* and the '10-day rule' for vac-pack and MAP chilled foods
- Good practices for determining shelf-life
- Approaches for shelf-life extension
- How changes to product formulation can impact shelf-life
- How packaging changes can impact shelf-life

Who should attend

- Technical Managers
- Quality Managers
- Technical and Quality Team Members
- New Product Development professionals
- Auditors and others looking to refresh their knowledge

Key benefits

- Setting correct shelf-life; understanding how to set safe and realistic shelf-life for a wide range of foods
- Gain awareness of different types of shelf-life testing
- Insights into how product quality can change over shelf-life
- Learn from real-life examples of shelf-life extension projects
- Reduce food waste while maintaining food safety
- There will be opportunities to ask our expert questions

Previous knowledge needed

- Experience of food manufacturing and a basic understanding of food microbiology

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price £385 pp
(+£30 with
assessment)**

FTUK111FY1

A Deep Dive into Allergen Management for Food Manufacturing & Retail

Course overview

30th September | 09:15 - 17:00 | 17:30 with assessment

This online training course provides insights into allergens as food safety hazards within HACCP-based Food Safety Management Systems, how they are tested for, how they can be managed in food manufacturing and retail, food allergen testing, and potential consequences both for consumers and for Food Business Operators if allergens are not managed successfully.

We will discuss food allergies and intolerances, food allergens, UK legislation, VITAL thresholds, food allergen and precautionary labelling.

We will consider testing methods available for allergens, how these work, and how to understand the reported results. We will cover sample journey through the lab, from sample preparation, analysis, quality controls, to results reporting. Participants will learn what are the factors that can influence allergens test results and how to choose a suitable method of analysis.

Participants will gain insights into allergen management issues identified during audits such as BRC Global Standard, and guidance for allergen management in food manufacturing and retail environments.

What is it about

- Food allergies and intolerances
- Terminology
- What allergens are
- Symptoms and effects in the body
- Allergens and food law
- Allergen information and labelling rules for UK
- Consequences for consumers and businesses
- Why test for allergens?
- Distribution of allergens in a product – sampling
- ELISA & PCR tests principles, workflows, and limitations
- Sample matrix consideration
- Factors influencing accuracy of allergens test results
- Ensuring quality of test results
- Examples of lab queries and answers
- Allergen management as part of a HACCP-based Food Safety Management Plan
- Food manufacturing
- Retail
- BRC requirements and issues identified by auditors

- Technical Managers
- Quality Managers
- Hygiene Managers
- Food Safety Specialists
- Auditors and others looking to refresh or update knowledge

Key benefits

- Deep dive into allergen management
- Develop expertise in food safety management to an advanced level
- Insight into selection of test methods and interpretation of results
- Awareness of best practice for cleaning validations
- Build confidence in preventing food safety incidents, recalls, harm to consumer

Previous knowledge needed

- Some previous experience in food safety management is beneficial

Your trainers

Ali Aitchison | Senior Food Safety Consultant, Eurofins Food Testing UK Ltd.

Maria Karczmarczyk | Business Unit Manager Molecular Biology Testing, Eurofins Food Testing UK Ltd.

Who should attend

- Food industry professionals with responsibility for safe management of allergens, or for managing allergen testing programmes

**Price £375 pp
(+£30 with
assessment)**

FTUK112FY1

Food Crime |

A Practical Guide to Food Fraud (VACCP)

Course overview

14th October | 09:15 - 14:00 | 14:30 with assessment

This online training course introduces and explores food crime, focussing on food frauds such as adulteration, substitution, and deliberate mislabelling, and on detection and prevention measures.

We will look at historical examples of food frauds, considering their impacts both on businesses and consumers, and consider the circumstances which have led to them and subsequently to their detection.

We will identify the types of products which are most susceptible, and what works to prevent food fraud. Delegates will gain knowledge of how a vulnerability assessment of their supply chain can be carried out, and various tools and guides which have been developed to assist with this.

We will consider the place of Food Defence and Food Fraud Prevention within an effective Food Safety Management System, and the requirement for prevention plans within the BRC Global Standard.

Insights will be provided into the testing available for authenticity and detection of adulteration.

What is it about

- Introduction to food crime - what it is
- Definitions
- Importance of food crime
- Food fraud examples
- Impacts
- Relationship between food fraud and food safety
- Food Fraud Prevention in Food Safety Standards, BRC
- Factors that increase the likelihood of food fraud
- Identification of susceptible foods
- Horizon Scanning
- Vulnerability Assessments - VACCP
- VACCP team and resources
- Supply chain assessment exercise
- What works to prevent food fraud
- Testing
- Mitigations exercise
- Resources, further support and information

Who should attend

- Food industry professionals seeking an understanding of food crime prevention
- Technical Managers
- Quality Managers
- Fraud Prevention or VACCP team members

- Food Safety Specialists
- Auditors and others looking to update or refresh knowledge

Key benefits

- Detect and prevent food fraud
- Learn to carry out a vulnerability assessment
- Brand protection and food safety compliance
- Insights into testing
- There will be opportunities to ask our experts your own questions

Previous knowledge needed

- A background in food manufacturing is required. Experience of food safety management systems and the HACCP process is an advantage

Your trainers

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

Francis O'Connor | Food Chemistry Consultant
Eurofins Food Testing UK Ltd.

**Book both VACCP
& TACCP for
£450 pp (+£30
with assessment)**

**BOOK with
assessment**

**BOOK without
assessment**

**Price £275 pp
(+£30 with
assessment)**

FTUK115FY1

Food Crime |

A Practical Guide to Food Defence (TACCP)

Course overview

15th October | 09:15 - 14:00 | 14:30 with assessment

This online training course continues an exploration of food crime, focussing on maliciously motivated crimes such as deliberate contaminations and thefts, and on approaches for food defence.

We will look at the different types of threat to which businesses can be susceptible. Using historical examples and case studies we will consider the potential impact of these crimes, the motivation of the perpetrators, and ways in which businesses may be vulnerable.

We will discuss defence measures, drawn from real-life industry experience as well as from publications. The benefits of a systematic assessment of risks will be identified, and good practice for carrying out a threats assessment (Threat Assessment Critical Control Points) study will be shared.

We will review the TACCP process, including TACCP team composition, identification and assessment of threats, points of vulnerability, and means of detection. Delegates will gain insight into how proportionate preventative actions are decided managed without compromising defences.

We will consider the place of Food Defence and Food Fraud Prevention within an effective Food Safety Management System, and the requirement for prevention plans within the BRC Global Standard. Also, the relationship between TACCP and Business Continuity and overall business risk management.

What is it about

- Food crime overview
- Definitions and terminology
- Types of threats and types of harms
- Historical examples and case studies
- Impact and protection exercise
- Detection and prevention measures
- Food Defence in Food Safety Standards, BRC
- The TACCP process and construction of a threat register
- TACCP team and resources
- Threat identification exercise
- Risk Ranking
- Preventative actions
- Sources of information, and review
- Relationship with Business Continuity and Business Risk Registers

Who should attend

- Food industry professionals seeking an understanding of food crime prevention
- Technical Managers
- Quality Managers
- Food Defence or TACCP team members
- Food Safety Specialists
- Auditors and others looking to update or refresh knowledge

Key benefits

- Build awareness of food threats and defence measures
- Learn to carry out a threats assessment study
- Brand protection and food safety compliance
- Improve business risk management
- There will be opportunities to ask our experts your own questions

Previous knowledge needed

- A background in food manufacturing is required. Experience of food safety management systems and the HACCP process is an advantage

Your trainers

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

Francis O'Connor | Food Chemistry Consultant
Eurofins Food Testing UK Ltd.

**Book both VACCP
& TACCP for
£450 pp (+£30
with assessment)**

**BOOK with
assessment**

**BOOK without
assessment**

**Price £275 pp
(+£30 with
assessment)**

FTUK116FY1

Recent Developments in Food Safety | An Update for Food Professionals

Course overview

3rd November | 09:15 - 13:00 | 13:30 with assessment

The value of keeping up-to-date on food safety should not be underestimated. Food Safety Management approaches rely on our ability to identify potential issues. Effective review cannot be carried out with out up to date knowledge. Systems cannot stay compliant with food safety standards if those managing them are unaware of requirements and expectations.

This online update session covers changes in food safety management in recent years and is ideal for food industry professionals who completed their food safety training at least 3 years ago.

We will look at the evolution of food safety management over recent years and identify changes in HACCP following the 2020 Codex update, review use of the new decision tree, and look at new requirements, including those for training and competence.

We will discuss the increased importance of Food Safety Culture, the rationale behind it, good practices and the approaches that businesses have taken to implementing and demonstrating Food Safety Culture.

We will review recent updates to GFSI standards, using BRC version 9 as our main example. We will discuss topical issues, with recent food safety incidents as examples. Also, food safety foresight and the issues which experts and regulators are predicting will bring increased food safety issues in the coming years.

What is it about

- Overview of trends and developments in food safety management
- General Principles of Food Hygiene (Codex, 2020).
- What's changed in HACCP
- Food Safety Culture
- Training and competence
- Updates to GFSI standards, e.g. BRC Global Standard
- Food Defence and Food Fraud Prevention
- New information on allergies
- Topical issues
- Food Safety foresight and concerns
- Resources for keeping up to date

Who should attend

- Food industry professionals who completed formal training at least 3 years ago.
- Technical Managers
- Quality Managers
- Food Safety Specialists
- Technical and Quality Team members
- HACCP Team members
- Auditors and others who wish to update and refresh their knowledge

Key benefits

- Keep training up to date and relevant
- Understand what has changed in recent years
- Insights into increasing focus on food safety culture
- Review of topical issues
- There will be opportunities to ask our experts questions

Previous knowledge needed

- Delegates should have had previous food safety training at least to a level suitable for supervisors and managers, such as level 3 or 4 HACCP or Food Safety

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price £275 pp
(+£30 with
assessment)**

FTUK119FY1

Identifying Food Safety Hazards and Managing Control



Course overview

2nd December | 09:15 - 13:30 | 14:00 with assessment

How well does your business know its food safety hazards? You may have a HACCP study in place, but do you have the right controls, and do you understand what might cause controls to fail? If you have some uncertainties, then this course is for you.

This half-day online training course is an introduction to the different types of food safety hazards, and approaches for their control, and is designed to boost confidence and effectiveness of food safety teams. It aims to provide those wishing to improve food safety management systems with insights into the top food safety hazards encountered in food businesses, and the controls that are commonly applied to them.

The session will be helpful to many participating as HACCP team members who are called on to identify which hazards may be present, and assess controls, whether in Pre-Requisite Programmes or at Critical Control Points. Participants will consider how Biological, Chemical, Physical, and Allergenic hazards occur in food businesses, and using examples look at strategies for control.

The course is ideal for those who are looking to improve or set up a food safety management system, for those looking to gain confidence in identifying food safety hazards and assessing the appropriateness of controls, and for newcomers to food safety management. It may also be useful to auditors, and to those who need to refresh their knowledge.

What is it about

- What is food safety?
- Basics of UK food safety law
- What does a Food Safety Management System look like?
- Costs and consequences for food safety failures - some examples
- Food safety hazards
- Frequent causes of food safety incidents
- Introduction to biological hazards
- The usual suspects; and some less obvious ones
- Microbiology in Food Safety
- Micro testing - values and limitations
- Microbiological controls
- Introduction to chemical hazards
- Chemical contaminants
- Residues and naturally occurring toxins
- Testing
- Common issues and controls
- Introduction to allergenic hazards
- Allergen controls
- Allergen testing
- Most common failures
- Introduction to physical hazards
- Intrinsic hazards
- Contaminants
- Control examples - how they work and what could go wrong
- Other considerations for food safety management
- Sources of information

Who should attend

- Newcomers to food safety management at any level
- Food safety team members
- HACCP team members without an extensive background in food safety
- Internal auditors
- Those looking to gain confidence in identifying food safety hazards and assessing the appropriateness of controls
- Auditors and others looking to refresh their knowledge

Key benefits

- Build confidence in identifying food safety hazards
- Increase awareness of top food safety hazards and their common controls
- Insights into how controls work and why they sometimes fail
- Gain knowledge to support assessment of hazard controls
- There will be opportunities to ask our expert questions

Previous knowledge needed

- No previous knowledge is required. Some experience of a food safety standard is desirable, e.g. Safe Food Better Business, SALSA, HACCP. Experience of food manufacturing environments is an advantage.

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price £275 pp
(+£30 with
assessment)**

FTUK113FY1

Management of Food Safety Incidents

Course overview

3rd December | 09:15 - 16:30 | 17:00 with assessment

Is your business prepared in the event of a food safety incident? This one-day online training course will cover requirements for legal compliance and for GFSI standards, giving an overview of the processes involved in managing withdrawals and recalls.

We will explore how a food safety incident is experienced by the food manufacturer, the retailer or brand owner, and the customer.

We will explain the roles of the FSA and the Primary Authority, and what to expect in your interactions with them. A roadmap for incident preparedness will be discussed, along with lessons to be learned from historical examples.

Our experts will share real-life experience of food safety incidents from their backgrounds in food safety management from manufacturing, retailer, and enforcement roles.

What is it about

- Food Safety Incidents
- The FBO's legal responsibilities
- The Food Safety Incident team
- Information gathering, decision making and record-keeping
- Requirements in BRC GS and other GFSI standards
- Withdrawals
- Recalls
- Traceability
- Communications
- Incident preparedness
- Enforcement - National and Local Authorities
- Retailers and Brand Owners
- Consumer perspective
- Examples and consequences
- Learning points from historical examples
- Recognition of Risk and Business Continuity

Who should attend

- Technical Managers
- Quality Managers
- Food Safety Specialists
- Technical and Quality Team members
- Food Incident Team Members

- Regulatory and Business Continuity Specialists
- Auditors and others looking to update or refresh knowledge

Key benefits

- Development of Food Safety Management expertise
- Build confidence in identification and management of food safety incidents
- Learn how to plan and prepare to ensure food safety and compliance
- Insights into Food manufacturer, Retailer, and Enforcement viewpoints
- Opportunities to ask our experts questions

Previous knowledge needed

- A basic knowledge of food safety management is assumed

Your trainers

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

Natalie Martinez | Head of Compliance & Risk Management | Eurofins Food Testing UK Ltd.

**Price £385 pp
(+£30 with
assessment)**

FTUK120FY1

Introduction to Microbiological Sampling and Testing of Foods

Course overview

22nd January | 09:15 - 13:30 | 14:00 with assessment

This online training course is designed to give a solid foundation in the basics of microbiological sampling of foods, and the methods of testing of those samples to generate results.

We will discuss good sampling techniques, different types of sampling plans, and the principles of microbiological testing.

We will explore how the information generated by testing can be put to good use by a food business.

Delegates will be encouraged to develop a plan to put their newly-gained knowledge into practice.

What is it about

- Reasons for microbiological testing
- Microbiological specifications
- Distribution of microbiological contamination in foods
- Sample types
- Sampling plans
- Labelling and traceability
- Aseptic sampling technique
- What the laboratory does with your samples
- Enumeration and Detection tests
- How results are generated and reported
- What can go wrong
- What test results can tell you and how that information can be used

Who should attend

- Newcomers to Quality and Technical functions
- Food industry professionals without a background in microbiological testing

Key benefits

- Development of microbiological expertise at a solid basic level
- Understanding of good sampling technique
- Knowledge of microbiological laboratory testing
- Insights for interpretation of microbiological results
- Opportunities to ask our expert your own questions

Previous knowledge needed

- Some rudimentary understanding of food microbiology or food hygiene is assumed

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price £275 pp
(+£30 with
assessment)**

Understanding Microbiological Results and Setting Action Limits in Foods

Course overview 11th February & 14th July | 09:15 - 12:45 | 13:15 with assessment

Gaining confidence in dealing with microbiological test results of value to many in the food industry. Knowing what results mean and being able to determine what to do in response to them can be a challenge to many who are not specialist food microbiologists.

This online training course will provide insights into how to read microbiological results and interpret their meaning for food and food handling environmental samples. An optional assessment of understanding is offered to delegates immediately following the training session, with a Certificate of Achievement awarded to those attaining a passing grade.

Participants will benefit from discussion of examples of action limits set by food manufacturers in order to manage microbiological safety and quality risks, which may sometimes be different to the legal, regulatory or customer requirements they are obliged to meet.

The course is designed for anyone who wants to build-up their understanding of what microbiological results really mean. It is also for those who may be called upon to set or explain microbiological action limits in use.

What is it about

- Reasons for carrying out microbiological testing
- Reading microbiology results certificates and understanding terminology
- Types of microbiology laboratory tests
- Limitations of testing
- Variations and trending
- Uncertainty of Measurement
- Examples of in-house microbiological limit setting
- Planning for actions to be taken if limits are not met
- FAQs

Who should attend

- Technical Managers
- Quality Managers
- Quality Team Members
- Food Safety Specialists
- Auditors who may wish to refresh their knowledge

Key benefits

- Development of expertise in food microbiology to an intermediate level

- Confidence in reading and understanding microbiological test certificates
- Interpretation of what microbiological results mean within the context of food manufacturing
- Consideration of measurement uncertainty with respect to laboratory results
- Good practice for limit setting
- There will be opportunities to ask questions

Previous knowledge needed

- It is recommended that delegates have attended a basic level microbiology course such as 'Introduction to Microbiological Sampling and Testing of Foods' or already have some basic microbiology knowledge through other qualifications

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price £275 pp
(+£30 with
assessment)**

FTUK1126FY1

Bacteria & Co for the Bewildered; 'a Beginners' Guide to Food Microbiology'

Course overview

11th March | 09:15 - 13:00 | 13:30 with assessment

This is the online training course for absolute beginners.

It will provide a solid introduction to microbiology and the ways in which microorganisms are important in the food industry. Starting with the basics of what microorganisms are, we will explore where various types of microorganisms are found in food industry operations, why these matter, and how they may be managed.

We will introduce the fundamentals of microbial growth, survival, death, and look at factors that affect these processes.

We will cover the main controls for microorganisms in food processing, and discuss why they work, and how they may sometimes fail.

We will also consider some important effects of microorganisms on equipment and the production environment. Participants will gain an insight into how microbiological testing is carried out on food and environmental samples, and how laboratory results are reported.

What is it about

- What microorganisms are
- Effects of microorganisms experienced in daily life - examples
- Diversity of microorganisms and their environments
- About the names of microorganisms
- Significance of microorganisms in foods
- Sizes, units, and numbers
- Multiplication, survival and death
- Movement and cross-contamination in food handling
- Jargon-busting; terms and definitions
- Food production examples
- Food spoilage examples
- Food poisoning examples
- Other significant microbiology in food facilities
- Controls in food processing
- Cleaning and disinfection
- Hygienic equipment
- What happens to samples in a microbiological testing laboratory
- How to read a microbiological results certificate
- The legal bit – food safety and food hygiene

Who should attend

- Food industry professionals and others who have no background in microbiology, or who may have only basic food safety knowledge
- Food Production roles
- Engineers
- Maintenance Technicians
- Newcomers to Quality and Technical Functions

Key benefits

- Beginners' guide
- Jargon demystified
- Certificates of Analysis explained
- Understand how microorganisms affect food and food manufacturing
- Opportunities to ask our expert questions

Previous knowledge needed

- No previous knowledge required

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price £275 pp
(+£30 with
assessment)**

FTUK1124FY1

Microbiological Criteria in Food | What They are and Where They Come From

Course overview 12th May & 4th November | 09:00 - 13:30 | 14:00 with assessment

This online training course provides insights into Microbiological Criteria. We will focus on how microbiological criteria are set, with reference to legal, regulatory, and commonly accepted standards, alongside customer specifications.

We will cover sources of information, examples of Microbiological Criteria for a variety of different foodstuffs, what constitutes an adverse test result, and the interrelations between ingredient, in-process, and finished product microbiology.

Delegates will gain awareness of the significance of different microorganisms in a variety of sample types, why various parties may set differing Microbiological Criteria, how to approach setting their own Microbiological Criteria for in-house acceptance and supplier specifications.

This training is designed for Quality and Technical professionals with responsibility for setting or approving Microbiological Criteria, planning, or organising Microbiological Testing programmes, and those determining actions, including Microbiological Investigations, in response to Microbiological Results.

What is it about

- Where Microbiological Criteria come from
- Legal microbiological criteria
- UK and EU food safety law with relevance to Microbiological Criteria
- Regulatory guidance and standards
- Industry guidance
- Examples of Microbiological Criteria for a variety of foodstuffs
- Influence of processing and packaging on acceptability criteria
- Assessing suitability of Microbiological Criteria
- Planning a Microbiological Testing programme
- Considerations for Microbiological Sampling Plans
- Assigning significance to Microbiological Test Results
- Concepts in Microbiological Risk Assessment
- Approaches for setting Microbiological Criteria and Action Levels

Who should attend

- Quality Managers
- Technical Managers
- Quality Team Members
- Specification Technologists
- Food Safety and Quality Specialists
- Auditors who wish to refresh their knowledge

Key benefits

- Development of more advanced microbiological knowledge and expertise
- Understanding of legal and commercial basis for microbiological criteria
- Increased awareness of appropriate actions to be taken in response to adverse microbiological results
- Ability to identify those microbiological criteria which can be set in-house
- Awareness of good practice in setting microbiological criteria
- Gain knowledge to support challenge of existing criteria or supplier specifications where appropriate
- Insight into Microbiological Risk Assessment

Previous knowledge needed

- It is recommended that delegates have attended our Understanding Microbiological Results and Setting Action Limits in Foods course or already have some basic microbiology knowledge through other qualifications such as level 3 HACCP or Food Safety

Your trainer

Ali Aitchison | Senior
Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price: £275 pp
(+£30 with
assessment)**

FTUK128FY1

Microbiological Environmental Monitoring of Food Handling Environments

Course overview

16th June | 09:15 - 17:00 | 17:30 with assessment

This online training course provides insights microbiological environmental monitoring within HACCP-based Food Safety Management Systems.

We will look at what is involved in carrying out effective environmental monitoring, what to sample, how to do it, what to do with the results, and how to understand what they mean.

We will look at the pros and cons of different types of sampling in a variety of different circumstances, how to set and review pass/fail criteria and action limits, and how to manage investigative sampling. Participants will be guided in identifying appropriate objectives for a microbiological environmental monitoring programme of their own.

The course is designed for anyone with an interest in environmental monitoring for microbiological and hygienic status in a food handling setting.

What is it about

- What Environmental Monitoring is
- Why do Environmental Monitoring
- Requirements and possible consequences
- Examples
- Establishing Objectives for your Environmental Monitoring programme
- Pathogens and Indicators
- Types of environmental samples
- Biofilms
- Hygienic Design
- Hygiene Zones
- Notes on Listeria and Salmonella in environmental monitoring
- Considerations for sampling plans
- Validation and Verification
- Investigations
- Risks and challenges
- Harbourage and vectors
- Sampling equipment
- Sampling techniques
- What does the lab do with samples?
- Management and Maintenance of and environmental monitoring plan
- Setting and reviewing limits
- Interpretation of results
- Case studies
- Watch-outs and common causes of failure

Who should attend

- Anyone with an interest in environmental monitoring for microbiological and hygienic status in a food handling setting
- Technical Managers
- Quality Managers
- Hygiene Managers
- Technical and Quality Team members
- Food Safety Specialists
- Auditors and others looking to refresh or update knowledge

Key benefits

- What to do and how to do it
- Build confidence in interpreting results
- Key information to ensure your Microbiological Environmental Monitoring is Effective
- Setting and reviewing actions limits
- Insights into investigative sampling
- Developing expertise in food industry microbiology at an intermediate level
- Opportunities to ask our expert questions

Previous knowledge needed

- It is recommended that delegates have attended our Introduction to Microbiological Sampling and Testing of Foods course or already have some basic microbiology knowledge through other qualifications such as level 3 HACCP or Food Safety

Your trainers

Ali Aitchison | Senior
Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price £385 pp
(+£30 with
assessment)**

FTUK127FY2

Microbiological Criteria Workshop

Online course overview

4th November | 14:00 – 17:30

This small group workshop is for those who have attended our Microbiological Criteria course and will focus on applying the approaches for setting and reviewing microbiological criteria introduced there in practice.

Participants will have the opportunity to work on microbiological criteria applying to their own workplace with the guidance and microbiological expertise of our tutor.

Strictly limited numbers, participants will be contacted prior to the workshop to identify the material they would like to work on.

This could include:

- Review of an existing criterion, e.g. supplier specification for ingredient, customer criterion for finished product
- Identification of relevant microbiological hazards for consideration in a HACCP-based food safety management system
- Setting in-house acceptability limits for intermediate product / WIP
- Determination of UK legal and regulatory limits relevant to a specific food product
- Participants will be individually advised on the appropriate materials to have available during the workshop

What is it about

- Participants will have the opportunity to work on microbiological criteria applying to their own workplace with the guidance and microbiological expertise of our trainer

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

Who should attend

- Participants will have previously attended our Microbiological Criteria course and will be ready to work on reviewing or setting microbiological criteria

Key benefits

- Review and set own microbiological criteria with expert support
- Develop food safety and quality management skills at an advanced level
- Small group workshop – numbers strictly limited

Previous knowledge needed

- Our Microbiological Criteria training course is a prerequisite for this session

**Price £275 pp
(+£30 with
assessment)**

Understanding Risks from Botulinum in Foods

Course overview

12th February | 09:15 - 13:00 | 13:30 with assessment

Foodborne botulism is rare, but due to the severity of the illness caused essential to have adequate controls in place when producing foods which could potentially be affected.

Food Business Operators are sometimes unsure if the hazard is relevant to their food products, and often unaware of the requirements for demonstration of control.

In this online training we clarify the nature of the hazards, effective food safety controls, what can go wrong, and how shelf life may be limited.

What is it about

- The organism *Clostridium botulinum*
- The illness botulism
- Infant botulism
- Types and conditions for growth and survival
- Foods most commonly associated with outbreaks
- Relevance of packaging characteristics
- Toxin production
- Legal requirements and guidance
- Detection
- Historical cases and recalls, with lessons to be learned
- Controls
- Impact on safe shelf-life
- The '10-day rule'
- Resources

Who should attend

- Technical Managers
- Quality Managers
- Technical and Quality team members
- New Product Development Specialists
- Food Safety Specialists
- Auditors and others seeking a refresher

Key benefits

- Development of microbiological and food safety management expertise
- Understanding of a food safety hazard relevant to a wide variety of jarred / canned, hot-filled, MAP and Vacuum-Packed foods
- Opportunities to ask our expert your own questions

Previous knowledge needed

- It is recommended that delegates have attended our Introduction to Microbiological Sampling and Testing of Foods course or already have some basic microbiology knowledge through other qualifications such as level 3 HACCP or Food Safety

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

Price £275 pp
(+£30 with
assessment)

Listeria | Hazard Awareness, Monitoring, and Principles of Control

Course overview

22nd April | 09:15 - 17:00 | 17:30 with assessment

This full-day online training course focuses on the food safety hazard that is *Listeria monocytogenes*. We will look at what *Listeria monocytogenes* is, where it comes from, the illness it can cause, and how the risk can be controlled in the food industry.

Participants will gain an awareness of the range of foods affected, the ways in which *Listeria monocytogenes* differs from many other foodborne bacterial pathogens, the conditions affecting its growth and survival, and the implications this has for the setting of safe food shelf life.

We will cover the utilisation of non-monocytogenes *Listeria* spp. as an indicator organism, what happens to samples in a microbiological testing laboratory, and interpretation and limitations of test results.

We will discuss how *Listeria* outbreaks and product recalls have been caused by poor hygiene and food handling, the principles of *Listeria* control programmes.

What is it about

- Introduction to *Listeria monocytogenes*
- The illness; Listeriosis
- Those most at risk
- Where it's found, and the range of foods affected
- Notable food safety incidents and outbreaks, with lessons to be learned
- The pathogen and the indicators
- *Listeria* in food safety law
- Factors affecting survival, growth, and death
- Microbiological criteria for *Listeria monocytogenes* and *Listeria* spp.
- Implications for storage conditions and shelf life of foods
- Monitoring and testing
- Interpretation of test results
- Frequently Asked Questions
- Principles of prevention and control
- Importance of personal hygiene
- Examples of harbourage and cross-contamination
- Cleaning and disinfection
- Incident preparedness

Who should attend

- Technical Managers
- Quality Managers
- Technical and Quality team members
- Hygiene Managers

- Production professionals
- Food Safety Specialists
- Auditors seeking a refresher

Key benefits

- Developing microbiological expertise
- Increased awareness of *Listeria monocytogenes* as a hazard
- Understanding of legal limits
- Awareness of requirements for legal compliance
- Insight into shelf-life impact in RTE foods
- Good practice in monitoring and testing, and appropriate actions in response to results
- Principles of prevention and control
- There will be opportunities to ask our expert questions

Previous knowledge needed

- A basic understanding of microbiology is helpful. Some knowledge of food safety or food hygiene management would be an advantage

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price: £385 pp
(+£30 with
assessment)**

FTUK1130FY1

Legionella Awareness in Food Manufacturing

Course overview

13th May | 09:15 - 13:00 | 13:15 with assessment

This online course is designed to provide *Legionella* awareness with a specific focus on food manufacturing environments, and to answer the questions most frequently posed by food manufacturing technical and quality professionals.

Delegates will learn what *Legionella* is and why they need to know about it. They will gain an awareness of where *Legionella* bacteria can be found, including within food processing equipment, how risks are assessed, and can be controlled.

We will discuss UK legal requirements and responsibilities with respect to *Legionella*, how monitoring of *Legionella* controls is carried out, and the significance of test results. The training provides an introduction to the control of *Legionella* bacteria in water systems and is suitable awareness training for any food manufacturing professional. It is particularly aimed at food manufacturing Technical and Quality personnel, who may seek to align their awareness of *Legionella* control with their own understanding of microbiology and safe operation of food processing equipment.

Note: This *Legionella* awareness training is not on its own sufficient for the needs of the Statutory Duty Holder, or persons appointed as the Responsible Person, though of course they may find it of interest. Individuals in the roles of Responsible Person or Duty Holder require a deeper understanding of legionella management, control measures, and legal responsibilities, so are advised to attend an advanced City & Guilds accredited course designed for the purpose.

What is it about

- Why employees need to be aware of *Legionella* risks
- *Legionella* bacteria in water systems
- Risks of exposure
- Legal framework and responsibilities
- Water systems in a food processing environment
- Food processing equipment
- How risks are assessed and controlled
- Monitoring of controls
- Sources of further information

- Answers to questions most frequently posed by food manufacturing technical and quality professionals
- There are also opportunities to ask our expert your own questions

Previous knowledge needed

- No previous knowledge required

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

Who should attend

- Food Industry personnel requiring Legionella awareness training

Key benefits

- *Legionella* awareness tailored for food manufacturing
- Understanding *Legionella* risks and controls within food processing equipment
- Align *Legionella* awareness with food manufacturing understanding of microbiology and safe operation of equipment

**Price: £75 pp
(+£30 with
assessment)**

Understanding and Managing Shiga Toxin-producing *E.coli* (STEC) in Food

Course overview

15th July | 09:15 - 12:45 | 13:15 with assessment

Shiga Toxin-producing *E.coli* (STEC) are important foodborne pathogens which can cause severe outcomes for those infected.

This online training session focuses on what STEC are, where they are found, why they have caused so much concern, and how they can be controlled.

We will look at the relationships between non-pathogenic *E.coli*, *E.coli* O157, and non-O157 STEC.

We will consider the history of STEC illness outbreaks, options for testing, controls in food production, and how effectiveness of controls may be monitored.

What is it about

- The organisms *E.coli*, *E.coli* O157, and STEC
- Food safety relevance of 'generic' *E.coli*
- What's different about STEC
- Background
- Illness
- Where the risks are
- Case studies
- Prevalence and trends
- STEC testing and interpretation of results
- Factors affecting survival
- Associated foods
- Guidance
- Control measures
- Monitoring effectiveness of controls

Who should attend

- Anyone with an interest in food safety management in relation to STEC
- Technical Managers
- Quality Managers
- Technical and Quality Team members
- Food Safety Specialists
- Auditors and others looking to refresh or update knowledge

Previous knowledge needed

- It is recommended that delegates have attended our Introduction to Microbiological Sampling and Testing of Foods course or already have some basic microbiology knowledge through other qualifications such as level 3 HACCP or Food Safety

Your trainer

Ali Aitchison | Senior Food Safety Consultant
Eurofins Food Testing UK Ltd.

**Price £275 pp
(+£30 with
assessment)**

Introduction to Nutritional Analysis and What to Expect

Course overview

27th January | 09:30 - 12:30 | 13:00 with assessment

This online training course will introduce delegates to the methods involved in producing the data for nutritional labelling (Full Nutritional Analysis) giving better insight into evaluating results and the interactions between different macronutrients.

Methodology for all the major nutrients will be covered, explaining the laboratory work and calculations involved to achieve the results. Examining the unexpected results, potential pitfalls and the intricate details to consider.

This will lead into a look at the tolerances for the nutritional declarations on foods as per the Food Information Regulations 2014 (Regulation (EU) No 1169/2011).

The final part of the course will look at the uncertainty of nutritional methods covering why uncertainty exists, what level of uncertainty to expect as well as ways to reduce uncertainty.

What is it about

- Food Information Regulations 2014 (Regulation (EU) No 1169/2011)
- Understanding how your nutritional data is produced
- Analytical methods
- Calculations
- Tolerances
- Measurement uncertainty
- Evaluation of results

Who should attend

- Technical Managers
- Quality Managers
- Technical team members
- NPD technologists
- Food Technologists
- All those involved in the creation, evaluation, and maintenance of nutritional labelling for both new and existing products
- Auditors who may wish to refresh their knowledge

Key benefits

- Confidence to make accurate and legally compliant claims
- Reduces errors and inconsistencies
- Prevention of risk of product recall

Previous knowledge needed

- No previous knowledge required

Your trainers

Francis O'Connor | Food Chemistry Consultant
Eurofins Food Testing UK Ltd.

**Price: £275 pp
(+£30 with
assessment)**

Meat and Fish

Content Analysis for Labelling

Course overview

3rd February | 09:30 - 11:30 | 12:00 with assessment

While businesses check meat contents using mixing bowl calculations many customers verify this using analytical methods. This online training course will introduce delegates to the methods involved in producing analytically assessed meat contents. This gives better insight into evaluating results and interactions between different macronutrients.

The methodology for all the macro nutrients will be covered, explaining the laboratory work and calculations involved for the results.

The course will cover preparation for different sample types, selection of meat & fish nitrogen factors, corrections for non-meat ingredients, how excess fat and collagen are calculated.

We will examine unexpected results, potential pitfalls and the intricate details to consider.

We will consider what level of uncertainty to expect as well as ways to reduce uncertainty.

What is it about

- When a QUID declaration is required
- Outline of analytical analysis
- Laboratory assumption: meat nitrogen factors, nitrogen from carbohydrate
- Fat & connective tissue limits
- Calculations: meat and fish content, added water, excess fat, excess connective tissue
- Other considerations: Loss of fat on cooking, Meat marination, Tolerances

Who should attend

- Technical Managers
- Technical team members
- NPD professionals
- All those with responsibility for setting or approving QUID declarations
- All those determining actions, including out of specification investigations, in response to analytical results
- Auditors who may wish to refresh their knowledge

Key benefits

- Understanding how your meat & fish contents are analytically measured allows businesses to validate internal records and respond to any out of specification results

Previous knowledge needed

- No previous knowledge required

Your trainer

Francis O'Connor | Food Chemistry Consultant
Eurofins Food Testing UK Ltd.

**Price £275 pp
(+£30 with
assessment)**

Understanding Contaminants and Pesticides Risks in Food

Course overview

29th September | 09:30 - 11:30 | 12:00 with assessment

This online training course introduces the food contaminants & pesticides regulatory framework that govern their detection in food.

Participants will explore the types of chemical contaminants that can be present in food, along with their potential health impacts, covered by maximum limits (MLs) in GB & EU regulation. Accompanied by a concise overview of the regulatory framework for pesticide residues, Maximum Residue Levels (MRLs).

We will also explore considerations in the Assessment and Interpretation of Results.

We will look at the common techniques used in contaminant and residue's detection and measurement.

What is it about

- GB and EU Food contaminants and pesticides regulations for food
- Assessment of foods
- Types of chemical contaminants
- Health impacts of contaminants
- Analytical techniques
- Maximum residue limits (MRLs)
- Interpretation of results

Previous knowledge needed

- No previous knowledge required

Your trainer

Francis O'Connor | Food Chemistry Consultant
Eurofins Food Testing UK Ltd.

Who should attend

- Technical Managers
- Quality Managers
- Technical team members
- Quality Assurance staff
- All those involved in the evaluation, and monitoring of contaminants and pesticides in the food industry
- Auditors who may wish to refresh their knowledge

Key benefits

- Understanding contaminant and pesticide regulations is essential to ensure legal compliance
- Key knowledge for food safety
- Supports compliance with legal and industry standards
- Brand protection
- Understanding results accurately helps prevent costly errors and ensures informed decision making

**Price: £275 pp
(+£30 with
assessment)**



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Food Compliance & Risk Management

Contact us

Our skilled team are happy to work with you to develop bespoke training courses tailored to your business needs, or mentorship programmes which are tailored to your specific business type and employees. Get in touch to discuss your requirements:



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