

On-demand webinar catalogue 10th June 2023

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A list of the webinars available under each category heading is provided below. Once you have logged in, simply click on “on demand webinars” in the left-hand menu and click on the webinar category and then the title of the webinar that you would like to view.

Title

Animal Feed

1. Introduction to feed law
2. Feed Safety Management Systems in Food Businesses

Approved Establishments Webinars

3. Approved establishments 1 Scope of approval
4. Approved establishments 2 - application
5. Approved Establishments 3 -Enforcement

Auditing Webinars

6. Audit of food safety and quality systems 1: Introduction
7. Audit of food safety and quality systems 2: Documentation
8. Audit of food safety and quality systems 3: The audit

Code of Practice Webinars

9. Competency framework
10. Modernisation of food hygiene delivery model

Dairy Establishments Webinars

11. Dairy Products 1 Cheesemaking
12. Milk Pasteurisation
13. Dairy Products 2 Yoghurt
14. Dairy Science
15. Dairy Products 3 Ice Cream
16. Inspection of on-farm dairies
17. Microbiological sampling in dairy establishments

Food allergens webinars

18. Food allergen Labelling PPDS
19. Food allergens
20. Food allergen enforcement 1 (Notices)
21. Food allergen enforcement 2 (Prosecution)

Food fraud webinars

- 22. Introduction to food fraud
- 23. Preventing food fraud
- 24. Detecting food fraud
- 25. Investigating food fraud

Food hygiene enforcement webinars

- 26. Hygiene improvement notices
- 27. Hygiene prohibition procedures
- 28. Remedial action notices
- 29. Enforcement of Temperature Requirements

Food hygiene rating scheme webinars

- 30. Introduction to the FHRS
- 31. FHRS practical application
- 32. FHRS appeals

Food information webinars

- 33. Mandatory food information 1
- 34. Mandatory food information 2
- 35. Food information improvement notices
- 36. Nutrition and health claims
- 37. Nutritional labelling
- 38. Calorie labelling

Food law update webinars

- 39. Food Law Update January 2021
- 40. Food Law Update June 2021
- 41. Food Law Update January 2022
- 42. Food Law Update September 2022
- 43. Food Law Update January 2023

Food Microbiology webinars

- 44. Control of Listeria in Food Processing
- 45. E coli o157 Control of Cross Contamination
- 46. Foodborne viruses
- 47. Microbiological Criteria of Foods Regulation
- 48. Campylobacter

Food sampling webinars

- 49. Microbiological sampling
- 50. Food standards sampling
- 51. Contaminants sampling 1
- 52. Contaminants sampling 2

Food science and technology webinars

- 53. Canning of food
- 54. Meat Products 1 Preservation Techniques
- 55. Meat Products 2 Common Processes
- 56. Meat Products 3 - Technology
- 57. Modern catering low temperature techniques
- 58. Shelf Life of Foods
- 59. Irradiated foods
- 60. Brewing science and technology

Food standards webinars

- 61. Introduction to food standards 1
- 62. Introduction to food standards 2
- 63. Introduction to food standards 3
- 64. Novel Foods
- 65. Food additives
- 66. Food contaminants
- 67. Food standards enforcement notices
- 68. Food Standards Inspections Retail
- 69. Food Supplements
- 70. Organic food
- 71. UK Geographical Indication Schemes
- 72. Food enzymes
- 73. Food packaging – Legal framework
- 74. Novel Foods Notices (England)

General enforcement webinars

- 75. Dealing with appeals against notices
- 76. Detention and seizure of food
- 77. Food enforcement notices general principles
- 78. Primary Authority

General food webinars

- 79. Acrylamide in food
- 80. Animal by products
- 81. Food brokers
- 82. Introduction to food law
- 83. Traceability of food
- 84. Introduction to BRCGS

HACCP webinars

- 85. HACCP 1 Introduction
- 86. HACCP 2 Principles of HACCP
- 87. HACCP 3 Audit of HACCP systems
- 88. HACCP 4 Enforcement of HACCP

Imports and Exports webinars

- 89. Export certification
- 90. Introduction to imported food
- 91. Food exports
- 92. High Risk Foods Not of Animal Origin
- 93. Inland Enforcement of Imported Food Controls
- 94. Introduction to veterinary checks
- 95. Import and export of composite foods

Investigatory skills webinars

- 96. Evidence gathering for food offences
- 97. CPIA for local authority officers
- 98. Witness statements
- 99. Interviewing Suspects
- 100. Giving evidence in court
- 101. RIPA for Local Authority Officers
- 102. Sentencing guidelines - food safety offences
- 103. Introduction to Law 1: The legal system in England and Wales
- 104. Introduction to Law 2: The Courts System
- 105. Introduction to Law 3: Interpreting the Law
- 106. Using interpreters in criminal investigations

Primary production webinars

- 107. Primary production
- 108. Ready to eat sprouts and sprouting seeds

Product specific webinars

- 109. Bottled waters
- 110. Cocoa and chocolate products
- 111. Coconut Products
- 112. Food for Specific Groups
- 113. Fruit juice manufacture
- 114. Infant Foods
- 115. Jam and similar products
- 116. Spirit Drinks
- 117. CBD Products
- 118. Coffee
- 119. Egg Products
- 120. Raw Fishery Products