

## **On-demand webinar catalogue 29th January 2021**

A subscription to ABC Food Law Online PLUS provides access to our library of pre-recorded webinars which may be viewed “on-demand” at any convenient time. Delegate notes and relevant supporting documents are available to download and CPD certificates are issued on successful completion of a short quiz.

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.

### **Approved Establishments Webinars**

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

### **Dairy Establishments Webinars**

4. Dairy Products 1 Cheesemaking
5. Milk Pasteurisation
6. Dairy Products 2 Yoghurt
7. Dairy Science
8. Dairy Products 3 Ice Cream
9. Inspection of on-farm dairies

### **Food allergens webinars**

10. Food allergen Labelling PPDS
11. Food allergens

### **Food fraud webinars**

12. Introduction to food fraud
13. Preventing food fraud
14. Detecting food fraud
15. Investigating food fraud

### **Food hygiene enforcement webinars**

16. Hygiene improvement notices
17. Hygiene prohibition procedures
18. Remedial action notices

### **Food hygiene rating scheme webinars**

19. Introduction to the FHRS
20. FHRS practical application
21. FHRS appeals

### **Food information webinars**

- 22. Mandatory food information 1
- 23. Mandatory food information 2
- 24. Food information improvement notices
- 25. Nutrition and health claims
- 26. Nutritional labelling

### **Food law update webinars**

- 27. Food Law Update January 2021

### **Food Microbiology webinars**

- 28. Control of Listeria in Food Processing
- 29. E coli o157 Control of Cross Contamination
- 30. Foodborne viruses
- 31. Microbiological Criteria of Foods Regulation

### **Food sampling webinars**

- 32. Microbiological sampling
- 33. Food standards sampling
- 34. Contaminants sampling 1
- 35. Contaminants sampling 2

### **Food science and technology webinars**

- 36. Canning of food
- 37. Meat Products 1 Preservation Techniques
- 38. Meat Products 2 Common Processes
- 39. Meat Products 3 - Technology
- 40. Modern catering low temperature techniques
- 41. Shelf Life of Foods

### **Food standards webinars**

- 42. Introduction to food standards 1
- 43. Introduction to food standards 2
- 44. Introduction to food standards 3
- 45. A New Approach to the Regulation of Novel Foods
- 46. Food additives
- 47. Food contaminants
- 48. Food standards enforcement notices
- 49. Food Standards Inspections Retail
- 50. Food Supplements
- 51. Organic food

### **General enforcement webinars**

- 52. Dealing with appeals against notices
- 53. Detention and seizure of food
- 54. Food enforcement notices general principles

### **General food webinars**

- 55. Acrylamide in food
- 56. Animal by products
- 57. Food brokers
- 58. Introduction to food law
- 59. Traceability of food

### **HACCP webinars**

- 60. HACCP 1 Introduction
- 61. HACCP 2 Principles of HACCP
- 62. HACCP 3 Audit of HACCP systems
- 63. HACCP 4 Enforcement of HACCP

### **Imports and Exports webinars**

- 64. Export certification
- 65. Introduction to imported food
- 66. Food exports

### **Investigatory skills webinars**

- 67. Evidence gathering for food offences
- 68. CPIA for local authority officers
- 69. Witness statements
- 70. Interviewing Suspects
- 71. Giving evidence in court
- 72. RIPA for Local Authority Officers
- 73. Sentencing guidelines - food safety offences

### **Product specific webinars**

- 74. Bottled waters
- 75. Cocoa and chocolate products
- 76. Coconut Products
- 77. Food for Specific Groups
- 78. Fruit juice manufacture
- 79. Infant Foods
- 80. Jam and similar products
- 81. Ready to eat sprouts and sprouting seeds