

## On-demand webinar and video tutorial catalogue 6<sup>th</sup> June 2024

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. The date that the webinar was recorded is shown in brackets.

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.

We have recently added a number of short “video tutorials” to our online service. After logging in, click on “Video tutorials” and select the category and then title of the video.

### Title

#### Animal Feed

1. Introduction to feed law (2021)
2. Feed Safety Management Systems in Food Businesses (2021)

#### Approved Establishments Webinars

3. Approved establishments 1 Scope of approval (2024)
4. Approved establishments 2 – application (2024)
5. Approved Establishments 3 -Enforcement (2024)

#### Auditing Webinars

6. Audit of food safety and quality systems 1: Introduction (2021)
7. Audit of food safety and quality systems 2: Documentation (2021)
8. Audit of food safety and quality systems 3: The audit (2021)

#### Dairy Establishments Webinars

9. Dairy Products 1 Cheesemaking (2020)
10. Milk Pasteurisation (2017)
11. Dairy Products 2 Yoghurt (2020)
12. Dairy Science (2018)
13. Dairy Products 3 Ice Cream (2020)
14. Inspection of on-farm dairies (2020)
15. Microbiological sampling in dairy establishments (2023)

#### Food allergens webinars

16. Food allergen Labelling PPDS (2020)
17. Food allergens (2022)
18. Food allergen enforcement 1 (Notices) (2023)
19. Food allergen enforcement 2 (Prosecution) (2023)

## **Food fraud webinars**

- 20. Introduction to food fraud (2024)
- 21. Preventing food fraud (2024)
- 22. Detecting food fraud (2024)
- 23. Investigating food fraud (2024)

## **Food hygiene rating scheme webinars**

- 24. Introduction to the FHRs (2020)
- 25. FHRs practical application (2020)
- 26. FHRs appeals (2020)

## **Food information webinars**

- 27. Mandatory food information 1 (2020)
- 28. Mandatory food information 2 (2020)
- 29. Food information improvement notices (2019)
- 30. Nutrition and health claims (2022)
- 31. Nutritional labelling (2018)
- 32. Calorie labelling (2022)

## **Food law update webinars**

- 33. Food Law Update January 2021
- 34. Food Law Update June 2021
- 35. Food Law Update January 2022
- 36. Food Law Update September 2022
- 37. Food Law Update January 2023
- 38. Food Law Update September 2023
- 39. Food law Update April 2024

## **Food Microbiology webinars**

- 40. Control of Listeria in Food Processing (2020)
- 41. E coli o157 Control of Cross Contamination (2020)
- 42. Foodborne viruses (2020)
- 43. Microbiological Criteria of Foods Regulation (2018)
- 44. Campylobacter (2021)

## **Food science and technology webinars**

- 45. Canning of food (2018)
- 46. Meat Products 1 Preservation Techniques (2018)
- 47. Meat Products 2 Common Processes (2018)
- 48. Meat Products 3 – Technology (2018)
- 49. Minimally Processed Foods (2023)
- 50. Shelf Life of Foods (2018)
- 51. Irradiated foods (2021)
- 52. Brewing science and technology (2021)

## **Food standards webinars**

- 53. Introduction to food standards 1 (2020)
- 54. Introduction to food standards 2 (2020)
- 55. Introduction to food standards 3 (2020)
- 56. Novel Foods (2022)
- 57. Food additives (2022)
- 58. Food contaminants (2019)
- 59. Food standards enforcement notices (2019)
- 60. Food Standards Inspections Retail (2018)
- 61. Food Supplements (2022)
- 62. Organic food (2022)
- 63. UK Geographical Indication Schemes (2021)
- 64. Food enzymes (2021)
- 65. Food packaging – Legal framework (2021)
- 66. Novel Foods Notices (England) (2023)

## **General food webinars**

- 67. Acrylamide in food (2018)
- 68. Animal by products (2019)
- 69. Food brokers (2020)
- 70. Introduction to food law (2021)
- 71. Traceability of food (2022)
- 72. Introduction to BRCGS (2021)

## **HACCP webinars**

- 73. HACCP 1 Introduction (2017)
- 74. HACCP 2 Principles of HACCP (2017)
- 75. HACCP 3 Audit of HACCP systems (2017)
- 76. HACCP 4 Enforcement of HACCP (2017)

## **Imports and Exports webinars**

- 77. Introduction to imported food (2024)
- 78. Food exports (2024)
- 79. High Risk Foods Not of Animal Origin (2024)
- 80. Inland Enforcement of Imported Food Controls (2024)
- 81. Introduction to veterinary checks (2024)
- 82. Import and export of composite foods (2024)

## **Primary production webinars**

- 83. Primary production (2021)
- 84. Ready to eat sprouts and sprouting seeds (2018)

## Product specific webinars

85. Bottled waters (2020)
86. Cocoa and chocolate products (2020)
87. Coconut Products (2020)
88. Food for Specific Groups (2020)
89. Fruit juice manufacture (2018)
90. Infant Foods (2020)
91. Jam and similar products (2020)
92. Spirit Drinks (2021)
93. CBD Products (2021)
94. Coffee (2022)
95. Egg Products (2022)
96. Raw Fishery Products (2023)
97. Honey (2024)

## Video Tutorials

1. 100 Food Law Topics (2024)
  1. Approved establishments
  2. Primary Production
  3. Record keeping
  4. Food labelling
  5. Organic food
  6. Contaminants
  7. Traceability
  8. Systems based on HACCP principles
  9. Food allergen management
  10. Bottled water
  11. Food for specific groups
  12. Food supplements
  13. Jam and similar products
  14. Cocoa and chocolate
  15. CBD products
  16. Spirit drinks
  17. Raw fishery products
  18. Honey
  19. Control of Listeria
  20. E.coli o157
  21. Foodborne viruses
  22. Microbiological criteria of foods
  23. Shelf life
  24. Campylobacter
  25. Food fraud/crime
  26. Food hygiene rating scheme
  27. Nutrition and health claims
  28. Nutritional labelling
  29. Minimally processed foods

# Business

30. Irradiated foods
31. Novel foods
32. Acrylamide in food
33. Food registration
34. Veterinary checks
35. High risk food not of animal origin
36. Sous-vide
37. Less than thoroughly cooked beef burgers
38. Temperature control
39. Cross contamination
40. Health certification
41. Border Control Post
42. Import of products, animals, food and feed system (IPAFFS)
43. Common health entry document (CHED)
44. Health mark
45. Imported food procedures