



## FREE Food Safety related Webinars

### Year 2025 Calendar

In today's interconnected world, staying informed about food safety, food fraud, and food defence is more important than ever.

To support professionals and organisations, we've compiled a list of **free forthcoming webinars** on these critical topics.

Our aim is to connect you with insightful events hosted by organisations worldwide, fostering awareness and education in the food safety community.

If you are aware of an upcoming event or are hosting one yourself, we'd be delighted to include it. Please do not hesitate to get in touch with the details.

**Note:** this document is continuously updated so make sure to check our website resource section regularly for the latest! ([www.ask-sonia.com](http://www.ask-sonia.com))

Let's work together to promote food safety and build a resilient food system!

## January 2025

<b>Webinar Topic</b>	<b>Date</b>	<b>Courtesy of...</b>	<b>To find out more Or to register</b>
Improve Hygiene and Cleaning Efficiency with FreshCheck	8th	FreshCheck Academy	<a href="#">Click here</a>
Developing Food Safety Professionals Pitch Slam: Inside the Roles Shaping Food Safety	9th	IAFP	<a href="#">Click here</a>
Transport Management Solutions for Fresh Produce Businesses	9th	Food Industry Executive	<a href="#">Click here</a>
Crisis management in the food industry: prevention, mitigation, and investigation in Food Safety Fridays Webinars .	10th	International Food Safety and Quality Network	<a href="#">Click here</a>
FOOD SAFETY CULTURE : un guide pratique et accessible à toute organisation !	14th	AFNOR	<a href="#">Click here</a>
Revolutionizing Clean: The Science Behind Dry Floor Sanitizers	15th	Nemis Academy	<a href="#">Click here</a>
Listeria monocytogenes in Ready-to-Eat food (new EU regulation)	15th	Hygiena	<a href="#">Click here</a>
Future-Proof Your Supply Chain: Streamline Operations with Smarter Specification Management	16th	Trustwell	<a href="#">Click here</a>
Replacing 'tick-box' training with high-quality training	16th	Highfield	<a href="#">Click here</a>
Food Safety Culture	23rd	Nemis Academy	<a href="#">Click here</a>
2025 Industry Outlook	23rd	Food Processing	<a href="#">Click here</a>
A successful Fresh implementation at customer Fruitful-Berries (in Dutch)	23rd	Food Industry Executive	<a href="#">Click here</a>
Interrogate Your Assumptions - Understand and verify the assumptions that underpin your company culture	29th	Global Cold Chain Alliance	<a href="#">Click here</a>
Crop Field Flooding and Food Safety: Industry and Extension Responses, Research, and Knowledge Gaps	30th	IAFP	<a href="#">Click here</a>

## February 2025

<b>Webinar Topic</b>	<b>Date</b>	<b>Courtesy of...</b>	<b>To find out more Or to register</b>
Is Your Allergen Policy Fit for Purpose? Interactive session on Allergen Management	4th	Food Allergy Aware	<a href="#">Click here</a>
Biosecurity in Poultry and Livability	5th	Food Industry Executive	<a href="#">Click here</a>
Preventing Salmonella Contamination – Better Testing and Risk Management	13th	Nemis Academy	<a href="#">Click here</a>
Assess Food Safety Culture: Choosing Methods and Maximizing Results	18th	IAFP	<a href="#">Click here</a>
CATALYSE: Catalysing scientific innovation into food safety action	20th	Nemis Academy	<a href="#">Click here</a>
The future of pest management: Legislation updates and advances in control	25th	Highfield	<a href="#">Click here</a>

## March 2025

<b>Webinar Topic</b>	<b>Date</b>	<b>Courtesy of...</b>	<b>To find out more Or to register</b>
Cultivated meat – challenges and innovation in the sector	3rd	IFST (free for IFST members)	<a href="#">Click here</a>
How to Turn a Problem into an Opportunity - Integrate root cause analysis into the fabric of your company.	19th	Global Cold Chain Alliance	<a href="#">Click here</a>