

List of sources of FREE ON-DEMAND Food Safety related WEBINARS

Looking to build on or to refresh your food safety knowledge at your own pace and keeping costs low?

This page brings together a list of websites that offer FREE, ON-DEMAND webinars covering a wide range of food safety related topics (and more!).

Perfect for professionals, students, and anyone who wants to stay up to date with best practices, regulations, and industry insights - without the time pressure of live sessions.

Enjoy the free learning opportunity!

Best wishes, Sonia **ORGANISATION**

Some examples of topics covered.

EXPLORE

AGROKNOW

Risk Assessment, Predictive Analytics, HACCP Planning, Supplier Risk Intelligence, Lab Data Integration, etc.

EXPLORE

ALLIANCE TO STOP FOODBORNE ILNESS

Food safety culture, root cause analysis, pathogen awareness, cross-sector collaboration, behaviour change, etc.

EXPLORE

BIOMERIEUX

Pathogens, environmental monitoring,
PCR / molecular diagnostics, microbial persistence,
root cause analysis, food safety testing, etc.

EXPLORE

BNP

Collection of webinars from various organisations, on many varied topics, etc.

EXPLORE

BRCGS

Food safety culture, allergen management, environmental monitoring, internal audits, packaging standards, etc.

EXPLORE

BRUKER

Mass spectrometry, XRF analysis, Allergen detection, Food adulteration/authenticity, Quality control, etc.

EXPLORE

CAMPDEN BRI

HACCP, validation, microbiology, cleaning, environmental monitoring, etc.

EXPLORE

ECOLAB

Sanitation, risk assessment, food safety culture, audit readiness, outbreak prevention, etc.

EHEDG

Hygienic design, water systems, valve maintenance, CIP optimisation, cleaning & disinfection, etc.

EXPLORE

FAO

Environmental AMR surveillance, pathogen detection, risk analysis, One Health collaboration, antimicrobial stewardship, etc.

EXPLORE

FOOD ALERT

Allergen Management, Food Fraud, HACCP & Risk Assessments, Pest Control, EHO Inspection Readiness, etc.

EXPLORE

FOOD AUTHENTICITY
NETWORK

Real-time PCR, DNA sequencing, stable isotope analysis, fish speciation, spectroscopy, proteomics, meat speciation, food fraud vulnerability, laboratory methods, etc.

EXPLORE

FOODCHAIN ID

Food safety hazards, food fraud detection, packaging compliance, pesticide MRLs, root cause analysis, etc.

EXPLORE

FOOD & DRUGS ADMINISTRATION

Food safety culture, "healthy" nutrient claims, allergen labelling, sodium reduction, produce/agricultural water compliance, etc.

EXPLORE

FOOD & DRINK FEDERATION

Workplace wellbeing, regulatory compliance, contamination response, safety culture, sustainable regulation, etc.

EXPLORE

FOOD SAFETY TECH

Cold storage safety, traceability compliance, lab automation, risk management, food fraud, etc.

EXPLORE

FOOD INDUSTRY EXECUTIVE

Digital food safety, food traceability, allergen testing, mycotoxin testing, food law, etc.

FOOD SAFETY MAGAZINE

Rodent control, environmental monitoring, pathogen detection, hygienic design, digital food safety, predictive modelling, etc.

EXPLORE

FOOD STANDARDS
AGENCY

Cross-contamination, cleaning & chilling, allergen labelling, food fraud & defence, pathogen detection, etc.

EXPLORE

FOOD STANDARDS SCOTLAND

Food crime prevention, food safety culture, allergen training, cold chain monitoring, etc.

EXPLORE

HIGHFIELD QUALIFICATIONS

Mycotoxins, allergen laws, pest management, food safety culture, listeria, environmental monitoring, etc.

EXPLORE

ILSI EUROPE

Food contaminants, microbiological food safety, risk analysis, allergen analytics, packaging safety, etc.

EXPLORE

IFSQNFOOD SAFETY FRIDAYS

Compressed air testing, X-ray inspection, food safety culture, sanitation programmes, pest management, etc.

EXPLORE

IFSQN FOOD SAFETY ESSENTIALS Internal audits, foreign material prevention, recall root-cause analysis, compressed air testing, new product safety, etc.

EXPLORE

IFST

Egg safety, x-ray inspection, plant-based product risks, foodborne viruses, food fraud lessons, etc.

EXPLORE

IFT

Food fraud prevention, food traceability, food additives safety, food safety & defence, etc.

INTERTEK

Acrylamide testing, Allergen testing, Pest control, Food defence/fraud vulnerability assessment, Audit readiness, etc.

EXPLORE

METTLER TOLEDO

Metal detection/X-ray inspection, moisture measurement, food safety compliance, product inspection, thermal analysis, etc.

EXPLORE

NBIC

Biofilm control, environmental contamination, pathogen persistence, antimicrobial resistance, cleaning validation, etc.

EXPLORE

NEMIS ACADEMY

Environmental monitoring, recall management, phage applications, HACCP, digital QMS, root cause analysis, foodborne illness litigation, foodborne viruses, etc.

EXPLORE

NEOGEN

Environmental monitoring, allergen certification, food safety culture, pathogen detection, data analytics, etc.

EXPLORE

NESTLE

Microbiology principles, environmental monitoring, chemical contaminant testing, allergen testing, food fraud detection, etc.

EXPLORE

NEW FOOD MAGAZINE

PFAS regulation, food authenticity testing, foodborne pathogen detection, food safety transparency, digital traceability, etc.

EXPLORE

NSF

Food safety culture, allergen management, internal audits, food defence, regulatory compliance, etc.

EXPLORE

QA MAGAZINE

Food safety culture, chlorine dioxide fumigation, cold chain monitoring, pest control, food defence strategies, etc.

ROMER LABS

Allergen Testing, Mycotoxin Management, Cleaning Validation, Microbiology, GMO Testing, etc.

EXPLORE

ROOTWURKS

Recall Prevention, Al in Food Safety, Sanitation Programmes, Food Safety Culture, HACCP, etc.

EXPLORE

SAFEFOOD 360° IDEAGEN Risk assessment, HACCP, operational PRPs, microbiological risk assessment, non-conformance management, supplier corrective actions, food safety framework, risk analysis, etc.

EXPLORE

SAFETYCHAIN

FSMA alignment, food fraud detection, intentional adulteration, food defence planning, environmental monitoring, etc.

EXPLORE

SALSA

Food Safety Culture, Traceability, Food Fraud & Defence, Crisis Management, Pest Control, etc.

EXPLORE

SGS

Food safety culture, food defence, FSMA compliance, allergen management, traceability, etc.

EXPLORE

SGS DIGICOMPLY

Al in food safety, mycotoxin risk prediction, food fraud detection, horizon scanning, recycled plastics risks, etc.

EXPLORE

SQF Institute

Supplier approval, audits, CAPA, sanitation, packaging. Food defence, allergens, pest control, recall prevention, etc.

EXPLORE

TRUSTWELL

Food fraud, supply chain traceability, ai-enabled food safety, regulatory compliance, recall prevention, etc.

VIKAN

Hygienic design, allergen management, cleaning tool management, biofilm control, foreign body prevention, etc.