

[News story: Analysis and examination of foods – postgraduate course](#)

The Association of Public Analysts (APA) Educational Trust and the Government Chemist Programme in LGC organise an annual RSC-approved, fully residential week long postgraduate course on the analysis and examination of food and feed. The course will take place from 1 to 5 April.

Topics include food allergens, food authenticity and DNA testing, food law and certificate writing, microscopy lab practical work, and an update from the FSA National Food Crime Unit. An evening session offers training and role play in giving expert testimony in court led by experienced court going scientists.

See attached programme for full details

PDF, 376KB, 2 pages

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The course, over a two year cycle, offers a distinctive learning experience, validated by active practitioners in the APA Training Committee, with unique features:

- a vibrant mix of lectures, laboratory practical sessions and interactive exercises
- wide range of experts, not available together elsewhere
- up to date teaching of safety (chemical and microbiological), authenticity, analysis and the law of food, water, feeding-stuffs and fertilisers
- professional networking with peer group and leading experts, National Reference Laboratories, senior academic researchers and policy officials

- alignment with the MChemA*syllabus
- practical and relevant training in microbiology theory and hands-on laboratory work

The MChemA (Mastership in Chemical Analysis) is the statutory qualification prescribed to practice as a Public Analyst by the Food Safety (Sampling and Qualifications) Regulations 2013

Who is this course for?

This course is particularly appropriate for aspiring MChemA candidates but will also be valuable for anyone working in a Public Analysts' or food /animal feed laboratory who wishes to equip themselves with additional skills.

Course details

Topics include food allergens, food authenticity and DNA testing, food law and certificate writing, microscopy lab practical work, and an update from the FSA National Food Crime Unit. An evening session offers training and role play in giving expert testimony in court led by experienced court going scientists.

One day of the course will be focused on DNA, pesticides, food authenticity, food crime, food allergy and meat and meat products, which might be of special interest to enforcement officers.

The accommodation will be in University hotel grade bedrooms with breakfast and evening meals taking place in 'The Cedars', located centrally on Reading University Campus. The teaching will take place in seminar rooms and laboratories.

Booking information

If you are not able to join us for the whole week, do not hesitate to consider daily attendance. See leaflet for daily rates.

Contact Michael Walker, walkermj@ntlworld.com, to book the course by 15 March 2019.

For any queries about the course or the activities of the Government Chemist please contact