

Managing Pesticides in Fresh Produce

Location: Hemel Hempstead, Hertfordshire

Managing Pesticides in Fresh Produce training is aimed at Technical Managers who have regular contact with retailers in the UK. The course will be highly participative and will use practical examples to enable learning to be easily applied to real business situations.

Learning Outcomes

- Know the different types of pesticides, how they work and methods of application
- Understand EU pesticide legislation and how its implementation affects us now and what is expected in the future
- Ability to take representative samples for residue testing and interpret results
- Evaluate laboratories to select the most appropriate and understand how the analysis is conducted
- Analyse data to develop a residue testing plan and risk- assess suppliers

Course tutor:

Ian Finlayson— experienced technical manager, and government PRiF member

BASIS Points awarded for attending the day – 12

Please confirm in advance if these are required.



Harry Wilder, Barfoots- “an excellent course for ensuring our new team members have a sound understanding of the fundamentals of managing pesticide residue testing programmes and the associated risks”

Naomi Pendleton, AMT “I thoroughly recommend Ian’s course for any technical professionals working with fresh produce who wish to gain a greater understanding of pesticide management and risks. Practical, informative and relevant.”

Malcolm Laidlaw, 3ML “this course taught the background to their use, the legislation around their approval and practical applications when testing products and understanding what the test results mean”

Cost for attending the seminar:

The cost of the seminar is £395+VAT per person. This includes course materials.

Please complete the form at the following URL to reserve your place:

<https://tinyurl.com/PSIBooking>

Payment should be made before the course and places will only be confirmed once payment has been received.