

## Course

# Course on Validation of Chemical Methods for Residue Analysis

**Analytical laboratories that perform chemical analysis on veterinary drugs, mycotoxins and pesticides need to demonstrate that their methods are fit for purpose. Multiple validation approaches exist (CD 2002/657/EC, SANTE 11813/2017, CODEX CAC/GL 71-2009) and it is often unclear how to implement these and how to come to a practical set-up of experiments. In this course, you will learn the theoretical background on the validation of quantitative confirmatory methods and how to select and execute a cost-effective validation approach based on a practical validation plan. The training will discuss all three approaches briefly, and then zoom in on CD 2002/657/EC. Also aspects of the revision of this regulation will be discussed.**

### Course deliverables

After successfully attending the course, you will:

- understand the phases to go through for a fit for purpose validation;
- be able to determine the relevant validation parameters;
- have a good understanding of the meaning of trueness, precision, CC $\alpha$  and CC $\beta$ ;
- be able to determine measurement uncertainty;
- be able to construct a validation protocol and execute it;
- have hands-on experience with evaluation of the analytical data;
- be able to prepare a validation report.

<b>Location:</b>	<b>Wageningen Campus,</b>
<b>Dates:</b>	<b>Thursday 14<sup>th</sup> and Friday 15<sup>th</sup> of May 2020</b>
<b>Course leader:</b>	<b>dr. Bjorn Berendsen</b>
<b>Opportunity:</b>	<b>Combine participation with attending the EuroResidue conference, starting on the 18<sup>th</sup> of May in the Netherlands</b>

### Our approach

Wageningen Academy organizes this course in collaboration with Wageningen Food Safety Research, in order to offer you the latest insights and best practices in the validation of chemical methods for residue analysis. Wageningen Food Safety Research is dedicated to ensure safe and high quality food and feed by guiding analytical laboratories with personalised solutions through the use of proficiency tests, reference materials and inspiring and interactive trainings for professionals.

Wageningen Food Safety Research experts

- Bjorn Berendsen, PhD (courseleader)
- Ingrid Elbers, MSc
- Thijs Meijer, MSc
- Robin Wegh, MSc



## Practical information

### Course fee

The course fee of 1295.- euro includes tuition, course materials, coffee/tea, lunch and a social dinner on Thursday the 14<sup>th</sup> of May.

### Registration

Registration closes at April 9<sup>th</sup> 2020, five weeks before the course starts. Participants will receive additional information about the course on April 14<sup>th</sup>. Registration is possible via [www.wur.eu/academy](http://www.wur.eu/academy)

### Target audience

Professionals with a technical background in industry, in governmental, commercial or academic laboratories in the area of food and feed safety residue analysis.

### General Terms

The General Terms and Conditions of Wageningen Academy apply to all activities of Wageningen Academy.

## Programme

### Day 1 Thursday 14 May, 9 am – 7 pm

- The validation protocol
- Selection of validation parameters
- Preparation of the validation plan
- Measurement uncertainty and decision making, including CC $\alpha$  and CC $\beta$
- Planning the laboratory work

### Day 2 Friday 15 May, 9 am – 5 pm

- Statistical data analysis
- Assessment of the results
- Preparing a validation report

The training will be highly interactive and hands-on, but no laboratory work is included. On Thursday the 14<sup>th</sup> of May we will offer a social dinner.

### EuroResidue conference

You can combine participation in this course with attending the international EuroResidue conference, on 18 – 20 May 2020 in Egmond aan Zee, The Netherlands. To facilitate participation in both programmes, we will provide you with travel information from Schiphol Amsterdam Airport to Wageningen and from Wageningen to Egmond aan Zee, as well as suggestions for your overnight stay.



### Our offer

Wageningen Academy also offers in company training, distance learning modules and summer schools. Check our website for more options.

### Contact

#### Programmamanager

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Today's knowledge,  
tomorrow's business

