



The Society of[®]
Food Hygiene
and Technology

What is SOFHT?

History of SOFHT



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Food Hygiene
and Technology

- The Society was established in 1979, in response to a demand for an organisation to represent the interests of those involved in all aspects of food hygiene
- It is run by a council of voluntary directors, drawn from both food manufacturing and retailing, and from suppliers of food safety related products and services
- It is non profit-making and independent

The Society



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- ❑ Works to gain recognition for the science of Food Hygiene and Technology, and to ensure that those involved are competent, qualified and well informed
- ❑ Improves standards in the industry by disseminating hygiene information
- ❑ Offers networking opportunities across retailing, manufacturing, servicing and enforcement, through meetings, events and communications
- ❑ Encourages communication throughout the food industry
- ❑ Actively assists the food industry concerning changes in legislation
- ❑ Provides a support and advisory service for its members

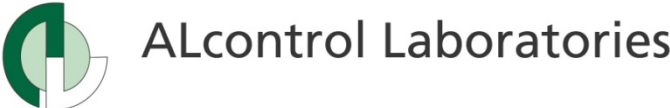
What makes SOFHT Different?



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- The experience and expertise of our Council members
- Our Supporting Company Members
- Our links with other organisations concerned with food safety
- Our competitive membership package
- The technical and commercial benefits of membership
- Our Annual Lecture, Lunch & Award ceremony

Supporting Company Members



Membership Grades

- Both individual and corporate grades of membership are available:

Individual	Corporate
Standard	Supporting Company
Premium	Gold
	Silver
	Bronze

What benefits membership brings depends on your business....

Benefits...



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....for companies involved in food manufacture or retail:

- Food Safety Bites technical bulletin
- Access to the Technical Helpline
- Quarterly SOFHT Focus periodical and the Hygiene in Focus manual
- Discounts on event attendance, including the Annual Luncheon
- Discounts on SOFHT food safety training products
- Free recruitment advertising on www.sofht.co.uk
- Discounts on a range of products and services from companies and organisations with links to SOFHT.

□ ***Unrivalled networking opportunities***

Benefits...



....for companies supplying products or services into the food industry:

- Discounted, or free exhibition stands at SOFHT events
- Brochure distribution at SOFHT events
- Sponsorship opportunities
- e-shot's to our membership (subject to certain criteria being met)
- Advertising on our website, with links to yours
- Discounted advertising in SOFHT Focus (8000 distributed)
- Free recruitment advertising on www.sofht.co.uk
- Discounts on event attendance, including the Annual Luncheon
- Permission to use the SOFHT logo on your website and literature
- Discounted use of the SOFHT office for your meetings

Unrivalled networking opportunities

Benefits...



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....for individuals working in food safety related areas:

- Food Safety Bites technical bulletin
- Access to the Technical Helpline (Premium only)
- Quarterly SOFHT Focus periodical and the Hygiene in Focus manual
- Discounts on event attendance
- Discounts on SOFHT food safety training products
- Consultants listing, with a link to your website (Premium only)
- Free recruitment advertising on www.sofht.co.uk
- Permission to use the designation MSOFHT
- Discounts on a range of products and services from companies and organisations with links to SOFHT

.... and the opportunity to network like no other organisation in the food industry offers!

Membership profile



15 Supporting Company Members and 97 Corporate members, drawn from:

- Retailers
- Food manufacturers
- Goods and service providers

336 Individual members

- QA Technical Managers and Directors
- Food Technologists
- Auditors
- Independent consultants
- Regulators and enforcers

What investment is required ?



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- Supporting Company Member £5000 per annum (*please note that we limit this membership category to 15, and it is currently full!!*)
- Gold £900
- Silver £600
- Bronze £300
- Individual Premium £110 (inc VAT)
- Individual Standard £63 (inc VAT)

Website and Publications

- ❑ Website offers: Consultants directory
Free advertising
Recruitment adverts
Links to technical bodies
Members area & discussion forum
www.sofht.co.uk

- ❑ New publishers – SOFHT Focus Electronic

- ❑ Sent to 8000 contacts

- ❑ Download media pack <http://www.sofht.co.uk/publications/index.asp>

- ❑ Hygiene in Focus (HIFs) manual now available to download in PDF format



Forthcoming Events

Thursday 20th November

The Society's Annual Lecture, Luncheon & Awards

Keynote address given by Justin King, CEO Sainsbury's
The Millennium Mayfair Hotel, London

4th March 2009

Food Hygiene – *The Preventative Approach*

Brooklands Hotel, Barnsley



Coming soon – SOFHT Breakfast Club

The Annual Luncheon, Lecture and Awards



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This is, without doubt, one of the highlights of the food industry calendar:

This year's keynote address will be given by Justin King, CEO of Sainsbury's

Previous speakers have included:

Sir John Krebs

Lord Haskins

Professor Hugh Pennington

Professor Patrick Wall

Iain Ferguson CBE

Thursday 20th November 2008 - The Millennium Mayfair Hotel, London

Don't miss it!!!

...and a few final thoughts



.... from a long-time member and the current Membership Development Director

“I have been a member of the Society since the 1990’s. Discounts on events, exhibition stands and training are all very nice, but the most important benefit of membership for me is the opportunity it provides to network with senior technical people in the food industry. This helps immensely in keeping up-to-date with all the latest ‘issues’ and, as a service provider, it helps to promote my business as well.

If you are prepared to put effort into your membership then the return will be out of all proportion to the cost”.

Dr John Simmons
Acheta Consulting Ltd

... and from our members



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“Any food-related business would benefit from the opportunities presented by SOFHT and membership of this society is essential for any forward-looking and progressive firm.”

**Rosh Gungabissoon, Quality & Environment Manager
Cadbury Trebor Bassett**

“Initial Foodguard is a gold member of SOFHT. The benefits as a business are numerous, from the free web advertising to recruitment adverts and the comprehensive consultants directory. In 2008 we are looking forward to further development of the food related training packages on offer. As a cleaning contract business this will only strengthen our offering and service delivery to our existing and future client base.”

**Phil Shaw, Director
Initial Foodguard**

Contact



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or visit www.sofht.co.uk