



The Society of<sup>®</sup>  
Food Hygiene  
and Technology

# SOFHT Breakfast Club

Prospectus 2014



**The Society of Food Hygiene and Technology**  
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**2014 Breakfast Club  
Loyalty Scheme**  
Attend three Breakfast Clubs  
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## MEAT SPECIES CONTROL & AUTHENTICATION

25 February 2014



As an industry we are all aware of the newspaper headlines following the horsemeat scandal. Consumers are demanding food that is traceable as they again show a lack of confidence in our quality systems.

How do we gain this confidence back? What do we need to do to reassure them that we know exactly where our food has been sourced from?

This breakfast club presented by NSF International will review good practices to reduce potential for cross species cross contamination in manufacturing.

NSF will provide an insight into predicting future food fraud risks and the latest developments in fraud identification modelling.

## MICRO CRITERIA

11 March 2014

A great opportunity to receive an update from a representative of the Food Standards Agency.

The Food Standards Agency will explain the principles and key provisions within the EU Microbiological Criteria Regulations (2073/2005) and present examples to demonstrate the how the requirements can be applied in practice.

There will be specific focus on the criteria for *Listeria monocytogenes* in Ready-to-Eat foods with practical advice on controlling the presence of this organism in food and the production environment.

## THIRD PARTY AUDITS, REPORTS & CONSULTANTS

18 March 2014

This breakfast club presented by a leading Solicitors and a speaker who specialises in Business Defence will guide delegates through this subject.

This session will:

- Consider the role and various contractual relationships of third party auditors and consultants.
- Analyse some reports.
- Discuss the implications of deficiencies and recommendations.
- Analyse your defence strategy in light of these.
- Review possible enforcement actions.

This subject area is new for the Breakfast Club programme and will provide delegates with a real insight from a different perspective. A great opportunity see experts in this field and to ask them questions first hand.

## CLEANING CHALLENGES

29 April 2014

Cleaning is a prerequisite to food production; with the cleaning methodology and management controls appropriate to the

process and risks. This session reviews the common existing cleaning methodologies available and how new techniques may find applications in resolving cleaning issues.

As cleaning is a critical step in the maintenance of food safety but this is not always reflected in the time or resources given to the development of cleaning equipment or to ensuring that it functions effectively. Additionally, more and more food manufacturers are demanding evidence of equipment efficacy prior to purchase.

Deb Smith, Global R&D Manager at Vikan, will introduce R&D at Vikan and some of the ways that they develop and validate the performance of their equipment through the application of science and end-user involvement.

## REPUTATION MANAGEMENT

6 May 2014

At a time when the food industry is under increasing scrutiny, managing your business or brand reputation has never been more important.

Delivered by food industry PR experts, this Breakfast Club will cover developing an effective marketing communications programme through to managing reputation when things do not go according to plan.

We will cover how to put together a crisis PR programme and ways to implement the programme should an issue arise – from timings to tactics for dealing with the press, appointing a spokesperson and what to say (and not to say!) in press interviews.

We will also look at Social Media and the role that it now plays in reputation management.

## INTRODUCTION TO MICROBIOLOGY

20 May 2014

The raw materials that are used in food production will quite often contain high levels of pathogenic and spoilage bacteria. Manufacturing techniques are designed to control and limit the potential growth of these organisms throughout the manufacturing process. Monitoring of these organisms (from raw material production to the consumption of the final product), is therefore essential to demonstrate good manufacturing processes.

This presentation aims to give a broad overview of the organisms which are responsible for foodborne illness and spoilage. The different types of food poisoning and food borne illness are described and the major food pathogens are discussed in detail. The presentation will also explain how microbial spoilage occurs, which organisms are commonly responsible, and how the growth of these organisms can be controlled in the food manufacturing environment.

## CREATING A TRUE FOOD SAFETY CULTURE IN YOUR BUSINESS

3 June 2014



Throughout 2013, food safety and trust within our industry was in the full glare of the media, under the spotlight with retailers and of concern to the consumer.

Of course, food safety should be at the core of a food manufacturing business and activity, but how can food manufacturers develop a food safety culture, whilst remaining productive and efficient?

Delivered by a global leader in food safety training – and BRC's only UK training partner this Breakfast Club will leave attendees clear about three things:

- Why food safety culture is vital
- The business benefits
- Practical ways to shape behaviour in order to achieve a true food safety culture.

## HYGIENE BY DESIGN

17 June 2014

Future success of the UK Food industry requires the continued development and limitation of risk from poor hygiene. Drainage plays a critical role in this development, yet in many instances is one the elements most neglected and therefore poses a serious risk to future success and the mitigation of risk. New guidance is now available through EHEDG and this is leading to the development of better solutions for operators both in terms of drainage design and operational cleaning and maintenance activities. The presentation from Andy Buchan looks at some of these key areas and by illustrating the new guidance provides a backdrop of the new opportunities available to operators.

The food industry puts severe demands on floor finishes in particular. Meeting the requirements of the European Food EC regulation 852/2004 is relatively easy; doing so over many years is more difficult. Often lack of forethought and attention to detail at the design and construction stage lead to weak points and flaws, which only manifest once the facility has been in service for a while. The presentation from Philip Ansell looks at some of these key areas and by illustrating some good and bad examples shows how to avoid some of these issues which compromise hygiene and can bring production to a stop.

## WHAT IS FAT?

22 July 2014

Total fat in food is one of the most important parameters and "low fat" continues to be the most popular nutritional claim. It is therefore essential to understand what your lab results mean. This Breakfast Club running for the first time, takes you through the regulatory definitions of fat (both EU and USA), typical methods, when they should be used and some

The **SOFHT Breakfast Club** has been developed to be an opening for an informal networking opportunity and to provide practical fact finding forums. Designed to fit around those people who may not have the time in their busy schedule to attend a full conference but have the desire to understand a subject significant in their role / company.

of the common pitfalls.

In addition the session will discuss the emergence of NMR. The use of NMR (Nuclear Magnetic Resonance) for total fat analysis is very rapidly becoming the standard method, particularly for contract analysts, yet it is still considered "black box" technology. Here we hope to clear the mist, dispel the myths and discuss all the common issues relating to this method.

## EU NEGOTIATIONS & GENERAL FOOD LAW – AN FSA ACCOUNT

**23 September 2014**

The Food Standards Agency represents the UK in EU negotiations on food safety and standards and aims to support development of a framework of well founded, proportionate and effective European food law.

Food Standards Agency negotiators will explain the processes behind the development of EU food hygiene legislation, how stakeholders can influence the discussions and provide an update on the latest developments.

## PROTECTING THE HAND THAT FEEDS

**7 October 2014**

Let's cover the European legislation and directives as a starting block, to ensure that companies are aware of their responsibility to their colleagues and the consumer. Then we will guide you through the minefield of hand protection.

Wearing the right gloves can improve productivity, increase compliance, reduce costs, improve safety. But where do we start? We will guide you through this from how to assess, how to select, how to standardise and streamline and how to ensure compliance.

PPE is a cost to your business so with this in mind, let's make sure that your company gets the best return on its investment with the right glove for the job!

## THE COST OF COMPLIANCE – FUTURE PROOF YOUR BUSINESS

**14 October 2014**

New for the Breakfast Club Programme 2014 and presented by Greenwoods Solicitors who's experienced team of lawyers provide guidance "from farm to fork" through the vast array of legal requirements which impact on all food businesses.

This session will use their knowledge and experience and will:

- Consider the compliance protocols needed to protect your business and its reputation.
- Discuss is the minimum enough?
- Review what the regulator is expecting to see when they investigate a food breach.
- Identify the increasing costs and the

opportunity for making savings.

- Scan the horizon for future compliance costs.

Another first for the programme and a great opportunity for our delegates to get an insight and real experiences from the experts.

## FOOD DEFENCE – ARE YOU PREPARED?

**22 October 2014**

To improve and spot weaknesses we want to turn you into a disgruntled employee, an ideologically motivated individual or terrorist for the morning!

We want our delegates to change their mind-set and consider what specific acts they could initiate at their facility. Delegates will look at their own, different manufacturing operations and what they have just eaten for breakfast and ask themselves if they could they infiltrate such operations unchallenged. Which would be easier and why?

Consideration as to what they would try and contaminate with and why and whether the product would be physically changed by doing so and how much contaminant they would need to achieve multiple cases of illness and deaths. How would they get it into the factory, where in production would they introduce a contaminant, could they do it unseen? To consider your on-site security would the product then get to a retail environment without discovery and could the individual get away with it?

## A FOCUS ON CAMPYLOBACTER

**28 October 2014**

Campylobacter is the principal cause of bacterial gastroenteritis. In 2013 there were over 66,000 confirmed infections in England and Wales. The estimated actual figure is over 280,000. The FSA cites that more than 1,000 people were so ill because of campylobacter last year they ended up needing to receive hospital treatment. Most survived, but not all. Campylobacter can kill and has an estimated cost to the economy of £900million.

About four in five cases of campylobacter poisoning in the UK can be traced back to poultry meat contaminated with the bacterium. To tackle this, and reduce contamination on UK-produced chickens, the whole food chain needs to play its part.

The forum takes us back to basics with Andy Muirhead, a Microbiologist at the ALS Life Sciences Division, covering the background to the organism, sources and modes of transmission, recent food-borne outbreaks of Campylobacteriosis and the burden of the disease on the UK.

Secondly, Jeremy will focus on modes of control of the organism in the food industry, providing an overview of the impact of new technology in campylobacter reduction on the finished carcass.

Javier will conclude with an overview from the policy and regulatory perspective, with a discussion of the current FSA programme to reduce the incidence of Campylobacter in humans principally by focussing on reducing Campylobacter in chickens and possible future EU initiatives to control Campylobacter in poultry meat.

## PRINCIPLES OF LABORATORY MEDIA

**4 November 2014**

The specific and unique growth characteristics of the target organism are utilised in order to inhibit the growth of competing bacteria which may be present in the sample, or to distinguish the target organism from the competing flora.

These characteristics are incorporated into, and are the fundamental principle, behind every standard method and the formulation of the media used therein.

This presentation will illustrate how thorough knowledge of the principles which underpin the function of selective media help to identify the growth requirements and properties of the organisms in question, and in so doing will help us to recognise the atypical strains which we may occasionally encounter.

Understanding the principles of specificity and selectivity also helps to explain why the testing laboratory may isolate "presumptive pathogens" which subsequently fail to confirm.

## WRAP – THE FUTURE

**2 December 2014**

WRAP (Waste & Resources Action Programme) are a Government funded organization with clear guiding principles on preventing waste.

They were set up in 2000 to help recycling take off in the UK and create a market for recycled materials.

In November 2013 a new report was published by WRAP revealing a substantial reduction in the amount of household food and drink waste arising between 2007 and 2012.

However the research also highlights the scale of the opportunity remaining.

This is the first time we have had WRAP speak at a Breakfast Club and will be an ideal opportunity to discuss the report and its finding and share the vision that WRAP has for the future and how your company could be part of this programme or what more they can do to help the industry and their consumers from throwing away 4.2 million tonnes of household food and drink every year.





# SOFHT Breakfast Club Booking Form

Session Title	Date	Please tick	Session Title	Date	Please tick
MEAT SPECIES CONTROL & AUTHENTICATION	25 February 2014	<input type="checkbox"/>	WHAT IS FAT?	22 July 2014	<input type="checkbox"/>
MICRO CRITERIA	11 March 2014	<input type="checkbox"/>	EU NEGOTIATIONS & GENERAL FOOD LAW – AN FSA ACCOUNT	23 September 2014	<input type="checkbox"/>
THIRD PARTY AUDITS, REPORTS & CONSULTANTS	18 March 2014	<input type="checkbox"/>	PROTECTING THE HAND THAT FEEDS	7 October 2014	<input type="checkbox"/>
CLEANING CHALLENGES	29 April 2014	<input type="checkbox"/>	THE COST OF COMPLIANCE – FUTURE PROOF YOUR BUSINESS	14 October 2014	<input type="checkbox"/>
REPUTATION MANAGEMENT	6 May 2014	<input type="checkbox"/>	FOOD DEFENCE – ARE YOU PREPARED?	22 October 2014	<input type="checkbox"/>
INTRODUCTION TO MICROBIOLOGY	20 May 2014	<input type="checkbox"/>	A FOCUS ON CAMPYLOBACTER	28 October 2014	<input type="checkbox"/>
CREATING A TRUE FOOD SAFETY CULTURE IN YOUR BUSINESS	3 June 2014	<input type="checkbox"/>	PRINCIPLES OF LABORATORY MEDIA	4 November 2014	<input type="checkbox"/>
HYGIENE BY DESIGN	17 June 2014	<input type="checkbox"/>	WRAP - THE FUTURE	2 December 2014	<input type="checkbox"/>

## Increase your profile by sponsoring a Breakfast Club

- contact the SOFHT office for more details

Total Cost (inc VAT)

**Reservations and directions** – An acknowledgement of booking will be sent together with directions to the venue on receipt of the registration form. A receipted VAT invoice will be issued for all monies received. Payment of fees is required by the date of the meeting.

**Fees (per session):**

**Society Members - £35.00 + VAT**

**Non Members - £70.00 + VAT**

**Students - £15.00 + VAT**

(VAT to be charged at applicable rate)

Cheques should accompany reservations and be made payable to The Society of Food Hygiene and Technology.

Continuing Professional Development:

**Certificates of attendance will be available after the session.**

## 2014 Breakfast Club Loyalty Card

If you attend three Breakfast Club events in 2014, you will be entitled to attend a SOFHT Breakfast Club event absolutely FREE.

(note: only one Loyalty Card per individual/corporate member)

Tick here if you would like a Loyalty Card

**Non Members should consider joining the Society.** Join today and enjoy reduced price registration at this event. A range of categories of membership are available and many additional benefits; please contact the Society's office for more details.

Name	Signed		Date
Position	<small>ADMINISTRATION DETAILS</small> <ul style="list-style-type: none"> <li>All bookings will be acknowledged and confirmation will be sent on receipt of payment.</li> <li>Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card.</li> </ul>		<ul style="list-style-type: none"> <li><b>Cancellations/Substitutions:</b> Cancellations must be received by letter, fax or email by no less than 4 weeks prior to the event and will be subject to an administration charge of £30.00 + VAT. Thereafter no refunds will be given. Substitutions may be made and the correct delegate rate will be applied.</li> </ul>
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Address	<input type="text"/>		Cardholder's name <input type="text"/> Total amount £ <input type="text"/>
Postcode	Expiry date <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	Card Security No <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	
Telephone	Cardholder's Statement address (if different from left) <input type="text"/>		
Email			Postcode <input type="text"/>



If you require any further assistance, please contact:

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