



The Society of[®]
Food Hygiene
and Technology

SOFHT Breakfast Club



**2013 Breakfast Club
Loyalty Scheme**
Attend three Breakfast Clubs
and the fourth is FREE
(see overleaf for details)

Prospectus 2013

The Society of Food Hygiene and Technology
The Granary, Middleton House Farm, Tamworth Road,
Middleton, Staffs B78 2BD

Tel: 01827 872500 Fax: 01827 875800
Email: admin@sofht.co.uk
www.sofht.co.uk





SOFHT Breakfast Club

Prospectus 2013

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.

A FOCUS ON CAMPYLOBACTER

February 26th 2013

Campylobacter is the most common cause of food poisoning in the UK and it was responsible for an estimated 321,000 cases in England and Wales alone in 2008, resulting in more than 15,000 hospitalisations, 76 deaths and an estimated cost to the economy of more than £583m.

It is found mainly in poultry but also in red meat, unpasteurised milk and untreated water. Although it does not normally grow in food, it spreads easily and has a low infective dose so only a few bacteria in a piece of undercooked chicken, or bacteria transferred from raw chicken onto other ready-to-eat foods, can cause illness.

This forum takes us back to basics on the background to Campylobacter, why so many reported cases are occurring and what we need to do stop the trend and the Government programmes in place to support this.

CHASING THE MICROBE

March 12th 2013

This will be an audience participation Breakfast Club with a discussion leader/facilitator. Delegates will be tasked to identify problem areas using pictorial examples and then discuss the problems surrounding the issues.

It is normally the simple things that happen all the time that cause a problem but in most cases people working in the factory don't identify them as it 'happens all the time'.

Food manufacturers and caterers often overlook potentially major causes of contamination problems that could very simply be rectified. Have we become complacent and overlook deficiencies in hygiene?

ALLERGEN CONTROLS AND THRESHOLDS - WHY ARE WE STILL NOT GETTING IT?

March 19th 2013

With growing incidence of food allergies and rising number of product recalls associated with the presence of allergens (many due to mis-labelled products), industry is looking for greater certainty in what it needs to do. Will threshold levels for the presence of different allergens that manufacturers can work to ever become a reality? And what controls would help them avoid putting consumers and themselves in jeopardy?

This forum will provide an update as to the progress of setting threshold levels for allergens in foods, the evolution of allergen risk assessment from a pure 'hazard' to a risk based 'approach' and describe how recent advances in allergen knowledge (potency, prevalence and severity) can be

used in allergen risk assessment. And how businesses can in the meantime undertake a health check on their operation to ensure that they don't run the risk of being one of the many costly recalls and withdrawals that are still seen on nearly a daily basis due to inaccurate labelling or incorrect labelling.

A VIEW ON LISTERIA

April 9th 2013

L.monocytogenes is a bacterium that can contaminate foods and cause a mild non-invasive illness, it is widespread in the environment and found primarily in soil, water, sewage, and decaying vegetation. It can be readily isolated from humans, domestic animals, raw agricultural commodities, and food processing environments. This forum will take us back to basics on the background to Listeria and what it is, the foodborne diseases that it causes. It will also look at recent statistics and cases and identification of Listeria and how to control it in the factory environment. This is an opportunity to hear an expert in this area and to ask those questions that assist in the day to day operations of your factory.

CUSTOMER COMPLAINTS MANAGEMENT

May 1st 2013

Complying with consumer protection rights, brand reputation and avoiding legal action are all key drivers for the Food industry. In an increasingly competitive market, high quality management of customer complaints will provide your company with a competitive advantage both in the retail and food service sector. Customer complaints can arise in many guises and cover a whole range of issues including product service, quality, foreign bodies and alleged food poisonings. Customer complaints can cause the industry millions of pounds a year in investigations, goodwill gestures or in a worst case scenario product withdrawals or recalls. A systematic and effective complaint management approach will in turn, reduce costs, increase customer loyalty and help brand awareness.

This presentation will enable all participants to understand the customer complaint process, investigation methods and systems for effective control and reporting and aims to give an overview of the types of methods available to assist with identifying the contaminant and likely source.

EMERGING CLEANING TECHNOLOGIES

May 14th 2013

Cleaning is a pre-requisite to food production; with the cleaning methodology and management controls appropriate to the

process and risks. This breakfast club reviews the common existing cleaning methodologies available and how new techniques may find applications in resolving cleaning issues. The development of effective and safe cleaning products coupled with management systems ensuring well documented and managed operations (meeting all the requirements of legislation, customers, auditors) has been the core philosophy for our speaker.

In addition the use of cleaning tools appropriate to the task will be discussed along with their developments in recent years.

SPROUTED SEEDS REQUIREMENTS AND EU HYGIENE NEGOTIATIONS

May 21st 2013

Following the outbreak of Shiga toxin producing *E.coli* (STEC) in May 2011 in the European Union which was associated with sprouted seeds, new European requirements for sprouted seeds will be introduced from 1 July 2013. The new Regulations on approval of establishments producing sprouted seeds, traceability, microbiological criteria and certification for imported seeds and sprouted seeds will be explained and practical issues associated with implementation discussed. An update on ongoing negotiations for proposals on other issues which will lead to amendments the EU hygiene legislations will also be provided.

HALAL

June 4th 2013

Halal is an Arabic term meaning 'permissible'. It is estimated that 70% of Muslims worldwide follow Halal food standards with approximately 1.6 million Halal consumers in the UK making Muslims the largest religious minority in Britain and an important and essential sector of the food industry.

The demand for Halal food products is both growing and diversifying. However, as modern processing techniques and functional ingredients did not exist when the Islamic dietary laws were laid down there is a need for food processors to understand the requirements of a Halal diet and to justify how the processes and ingredients they use are permissible.

The Halal Authority Board, part of Hijaz Group, is a new Certification Authority whose mission is to promote the understanding of Halal requirements in the food industry and to promote the consumption of HAB certified product in the community. This breakfast club will explain the background to a Halal diet and discuss how certification is viable from a practical and commercial perspective.

A FOCUS ON *E. COLI*

June 18th 2013

A well publicised bacteria with outbreaks in the UK and Europe, the Health Protection Agency reporting a year on year increase in this gram-negative bacteriaemia, increased surveillance and information gathering, *E. coli* is definitely getting its 15 minutes of fame – so can you afford not to attend this event to understand why this media interest, why the increase in outbreaks?

This forum takes us back to basics on the background to *E. coli*, why so many reported cases are occurring and what we need to do stop the trend and the Government programmes in place to support this along with a paper on the mapping of the organism and how this may reduce the risk to human Health and provide more effective treatment options.

RETAILER VISITS/AUDIT AWARENESS

June 25th 2013

Food retailers have an obligation to their customers to provide safe food. To protect their brand reputation they do not want to use suppliers who might compromise the trust their customers have placed with them or who might leave them vulnerable to the possibility of expensive product recalls and/or litigation. Retailers require reliable ways of selecting food suppliers who are fully committed to food safety and in today's global marketplace we have seen the increasing importance of food manufacturers being required to demonstrate compliance with a range of recognised programmes and certification schemes. This breakfast club will highlight the use and application of third party certification schemes within the manufacturing sector and will provide some 'hints and tips' for how you can best prepare for these audits.

In addition, it will highlight how a retailer integrates third party audits with their own audit programmes as well as highlighting some of the challenges and opportunities that this presents.

CHALLENGES IN PEST CONTROL

July 9th 2013

Maintaining pest free conditions can be challenging. The breakfast club will review developments in current best practice for pest control, covering changes to supermarket specifications, resistance to rodenticides, challenging rodent behaviour and the withdrawal of a number of commonly used pest control products. It will look at a number of innovative solutions to the challenges the industry faces.

Presented by Rokill Pest Control. This session will focus on rodent control within food premises and will look at challenges including rodent resistance, rodenticide availability.

With changes to BRC version 6 and supermarket codes of practice the seminar will cover the changes to enhance your understanding and ensure that your pest control service is compliant and effective.

FOOD DEFENCE – ARE YOU PREPARED?

September 3rd 2013

To examine the issues and challenges that might arise at a food facility from intentional tempering or sabotage. Providing valuable information on how a business can assess their vulnerability to internal and external threats, how to develop a food defence team, plans, procedures and policies, how to manage complaints and undertake vulnerability assessments.

To support this a review of the revised PAS 96-2010 defence guidance for the deterrence, detection and defeat of ideologically motivated and other forms of malicious attack on food and drink and their supply arrangements. This Publicly Available Specification is supported by major food retailers, food manufacturers, professional and industry bodies.

THE BRIBERY ACT 2012

September 17th 2013

This Breakfast club will re visit the offences under the Act, and look at enforcement action that has been taken to date and whether this has been against individuals and/or businesses.

The Bribery Act 2010 came in to force on 1 July 2011 with a fanfare of publicity creating criminal offences that can be committed by company officers and businesses - but what's happened since?

This insightful presentation looks at what enforcement activity has been taken under this legislation to date against both businesses and individuals, and also considers the thorny issue of exactly what corporate entertaining is allowed without committing a criminal offence.

SUCCESSFULLY DEFENDING POTENTIAL ENFORCEMENT ACTION

October 1st 2013

Complying with consumer protection legislation, brand protection and avoiding legal action are all key drivers for the food industry. However there are instances where even the most sophisticated system has not been operating correctly or new legal requirements have been overlooked or misinterpreted and a problem has arisen that has attracted the attention of an enforcement authority.

The Breakfast Club will demonstrate how a co-ordinated approach for engaging with officers, including managing routine correspondence and dealing with officers when they are on site, can help to achieve beneficial working relationships, reduce the risk of formal action being taken and help to minimise the effect of such action should it ensue. It will also provide advice on what to do should formal action be instigated, how to respond to a request for a PACE interview, what to be aware of and how not to incriminate yourself or your company, highlighting some simple but effective approaches to dealing with formal action.

IMPORTANCE OF PATHOGENIC BACTERIA

October 15th 2013

In recent years it has become apparent that there are far more types of pathogenic bacteria (disease causing) than the traditional pathogens such as *Salmonella species*. Severe illness can occur when we ingest high levels of pathogens; pathogens to which we have not been exposed before; or when resistance is low due to illness.

This Breakfast club will provide a general overview of the methods available for pathogen testing in the laboratory and the rationale behind method selection. Organisms highlighted will include *Campylobacter*, *Salmonella*, *Listeria monocytogenes* and *E. coli O157*. It will also talk about which test methods are required to comply with the Microbiological Criteria Regulations and the comparative timelines.

A retail perspective to the challenges a retailer faces as a business with regards to pathogenic bacteria, giving examples of their chosen solutions to safeguarding products and customers.

FOOD INFORMATION REGULATION (FIR) - AN UPDATE

November 5th 2013

The European Council of Ministers has formally agreed the EU Regulation for provision of food information to consumers. The Regulation brings together general food labelling and nutrition requirements into one European-wide piece of legislation. The highlights of which will be discussed in this forum, including country of origin, nutritional labelling, labelling clarity, allergen information, drinks with high caffeine content, declaration of vegetable oils plus much more.

The Regulation is a bid to simplify and streamline rules and has taken nearly 8 years to reach a conclusion and could cost manufacturers thousands in labelling/packaging changes.

This session will provide the latest information on how the Food Information Regulation is progressing.

SUSTAINABILITY – IN THEORY & IN PRACTICE

November 12th 2013

This Breakfast Club will guide you through the area of sustainability and what it means to your business. With two leading companies, Fairtrade and Cert ID steering you through the concept of sustainability and the opportunity to hear real case studies, it provides delegates with an opportunity to identify how they can work towards a sustainable business. In addition, this forum will review the role of sustainable and ethical sourcing within your business and how you can meet customer expectations.

SOFHT Breakfast Club Booking Form

Session Title	Date	Please tick	Session Title	Date	Please tick
A FOCUS ON CAMPYLOBACTER	February 26th 2013	<input type="checkbox"/>	A FOCUS ON E.COLI	June 18th 2013	<input type="checkbox"/>
CHASING THE MICROBE	March 12th 2013	<input type="checkbox"/>	RETAILER VISITS/AUDIT AWARENESS	June 25th 2013	<input type="checkbox"/>
ALLERGEN CONTROLS AND THRESHOLDS - WHY ARE WE STILL NOT GETTING IT?	March 19th 2013	<input type="checkbox"/>	CHALLENGES IN PEST CONTROL	July 9th 2013	<input type="checkbox"/>
A VIEW ON LISTERIA	April 9th 2013	<input type="checkbox"/>	FOOD DEFENCE - ARE YOU PREPARED?	September 3rd 2013	<input type="checkbox"/>
CUSTOMER COMPLAINTS MANAGEMENT	May 1st 2013	<input type="checkbox"/>	THE BRIBERY ACT 2012	September 17th 2013	<input type="checkbox"/>
EMERGING CLEANING TECHNOLOGIES	May 14th 2013	<input type="checkbox"/>	SUCCESSFULLY DEFENDING POTENTIAL ENFORCEMENT ACTION	October 1st 2013	<input type="checkbox"/>
SPROUTED SEEDS REQUIREMENTS AND EU HYGIENE NEGOTIATIONS	May 21st 2013	<input type="checkbox"/>	IMPORTANCE OF PATHOGENIC BACTERIA	October 15th 2013	<input type="checkbox"/>
HALAL	June 4th 2013	<input type="checkbox"/>	FOOD INFORMATION REGULATION (FIR)	November 5th 2013	<input type="checkbox"/>
			SUSTAINABILITY - IN THEORY & IN PRACTICE	November 12th 2013	<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.

2013 Breakfast Club Loyalty Card If you attend three Breakfast Club events in 2013, 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	ADMINISTRATION DETAILS <ul style="list-style-type: none"> All bookings will be acknowledged and confirmation will be sent on receipt of payment. Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card. 	
Company	MasterCard <input type="checkbox"/> or Visa <input type="checkbox"/>	Cancellations/Substitutions: 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.
Address	<input type="text"/>	
	Cardholder's name	Total amount £
Postcode	Expiry date	Card Security No
Telephone	Cardholder's Statement address (if different from left)	
Email	Postcode	



If you require any further assistance, please contact:

The Society of Food Hygiene and Technology, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffs B78 2BD

Tel: 01827 872500 Fax: 01827 875800

Email: admin@sofht.co.uk Website: www.sofht.co.uk

The organisers reserve the right to modify the sessions without prior notice.
Data Protection - The personal information provided by you, will be held on a database.
The Society sends out promotional material about its activities.
Please inform the Society's office if you do not wish to receive this information.

© The Society of Food Hygiene and Technology