

IMPORTANCE OF PATHOGENIC BACTERIA 15th October 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.

It is therefore incumbent on the Food and Catering Industries to be aware of the risks and take appropriate actions to ensure that food does not contain any pathogens.

Thelma Hooper will give 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 0157. Thelma will also talk about which test methods are required to comply with the Microbiological Criteria Regulations and the comparative timelines.

Bill Wadsworth will give a brief insight into the challenges Greggs plc. faces as a business with regards to pathogenic bacteria, giving examples of their chosen solutions to safeguarding products and customers.

This is the ideal forum for businesses to gain a greater understanding of pathogens, guidance on the methods of detecting pathogens and will provide opportunities for delegates to discuss in detail their requirements, concerns and also to raise questions on the subject matter.

Places are limited to 25 delegates to ensure that this remains an intimate and informative ½ day programme for all.

Cost: £35 + VAT (Members), £70 + VAT (Non-members),
£15 + VAT (Students) per delegate
Time: 9.00 am – 12.30 pm
Venue: SOFHT Training Room, The Granary, Middleton House Farm,
Tamworth Road, Middleton, Staffs, B78 2BD

Continental Breakfast Buffet and certificate of attendance are included in the price.

Kindly sponsored by



**2013 Breakfast Club
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SPEAKERS

Thelma Hooper,
Independent consultant
(formerly Principle
Microbiologist with
ALcontrol Laboratories)

Bills Wadsworth,
Technical Director,
Greggs plc

PROGRAMME

09.00 – 09.30
Arrival & Registration
(including Continental
Breakfast Buffet)

09.30 – 09.40
Introduction by SOFHT

09.40 – 10.25
Thelma Hooper

10.25 – 10.45
Q&A

10.45 – 11.15
Coffee Break

11.15 – 12.00
Bills Wadsworth

12.00 – 12.20
Q & A

12.30
Close

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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 Booking Form

NOTE: (you may need to download a copy of Adobe Acrobat Reader. This can be downloaded free of charge from <http://www.adobe.com>)

| | | | |
|--|--|---|--|
| Course Title: | | Course Date: | |
| Name: (please give title, first name and surname) | | Position: | |
| Company: | | | |
| Address: | | | |
| Postcode: | | Fax no: | |
| Tel no: | | Email: | |
| Signed: | | PO Number: (please include if required on invoice) | |
| How did you hear about this event? | | | |
| Email <input type="checkbox"/> | | Website <input type="checkbox"/> | |
| Mailer <input type="checkbox"/> | | Advert <input type="checkbox"/> | |
| | | Other <input type="checkbox"/> | |

Fees - Member of SOFHT £35 + VAT Non member* £70 + VAT

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

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| Alternatively charge the following credit card for £ _____ | | <h3>2013 Breakfast Club Loyalty Card</h3> <p>If you attend three Breakfast Club events in 2013, you will be entitled to attend a SOFHT Breakfast Club event absolutely FREE.</p> <p><small>(note: only one Loyalty Card per individual/corporate member)</small></p> <p>Tick here if you would like a Loyalty Card</p> <input type="checkbox"/> |
| Signed _____ | Date _____ | |
| <small>ADMINISTRATION DETAILS</small> <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. 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. | | |
| MasterCard <input type="checkbox"/> or Visa <input type="checkbox"/>  Cardholder's name _____ Total amount £ _____ 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"/> Cardholder's Statement address (if different from above) _____ _____ Postcode _____ | | |

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.

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.

Continuing Professional Development: **Certificates of attendance will be available after the session.**