



SOFHT Breakfast Club



The Society of
Food Hygiene
and Technology

Campylobacter A Review of Current Status

21 April 2015

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 commences with an overview from Alexandra Parham, Group Microbiologist at Alcontrol.

Secondly, Simon Hewitt, Technical Director at 2 Sisters Food Group will focus on the impact within the food industry, including modes of control of the organism.

Ramon Romero is planning to provide an overview of the FSA's Campylobacter Risk Management Programme, including the results of third quarter of the retail survey, which it is hoped will be published by this time, as well as some more results from slaughterhouse trials. Javier will also provide an overview of the activities taking place at EU level with changes in the EU legislation that will focus on the control of campylobacter. It is worth noting that this will be at very early stages.

This is the ideal forum for businesses to gain a greater understanding of Campylobacter, guidance on the methods of detecting Campylobacter 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 1/2 day programme for all.

Cost: £35 + VAT (Members), £70 + VAT (Non-members), £15 +VAT (Students) per delegate

Time: 9.00am—12.30pm

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



ALcontrol Laboratories

SPEAKERS

Alexandra Parham
Group Microbiologist -
ALcontrol Food
Microbiology

Simon Hewitt
Technical Director -
2 Sisters Food Group

Ramon Romero
Senior Food Safety Policy
Advisor - FSA

PROGRAMME

09.00 - 09.30
Arrival and Registration
(including continental
Breakfast Buffet)

09.30 - 09.40
Introduction by SOFHT

09.40 - 10.20
Alexandra Parham
Alcontrol

10.20 - 11.00
Simon Hewitt
2 Sisters Food Group

11.00 - 11.15
Coffee Break

11.15 - 12.00
Ramon Romero
FSA

12.00 - 12.30
Q & A

12.30
Close

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

Course Title:		Course Date:	
Name: <i>(please give title, first name and surname)</i>		Position:	
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"/>
Company:			
Address:			
Postcode:		Tel:	
Email:		Fax:	
PO Number: <i>(please include if required on invoice)</i>			
Signed:			

Fees: Member of SOFHT £35 +VAT Non member* £70 + VAT Student £15 + VAT

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

Alternatively charge the following credit card for £_____

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. 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. 	
Company	MasterCard <input type="checkbox"/> or Visa <input type="checkbox"/>	
Address	<input type="text"/> <input type="text"/> <input type="text"/>	
Postcode	Cardholder's name	Total amount £
Telephone	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"/>
Email	Cardholder's Statement address (if different from left)	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.**



The Society of Food Hygiene and Technology, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffordshire, B78 2BD
 Tel: 01827 872 500 Fax: 01827 875 800 Email: admin@sofht.co.uk Website: www.sofht.co.uk

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. Please note the organisers reserve the right to modify the programme or speakers without prior notice.