



The Society of
Food Hygiene
and Technology

SOFHT TRAINING ACADEMY

BIOCIDES and DISINFECTION 27th June 2017

Summary details of course content

To give a broad understanding of the role biocides play within disinfection protocols, the practical options and legal/code of practice requirements.

Who should attend?

Technical, hygiene, production and quality management teams.

Course content

The course is specially designed to look at: Target microorganisms—bacteria, fungi, spores; Adhered cells and biofilms; Legal requirements including BPR and legislation relating to MRLs; Disinfectant types; Application techniques; Factors affecting disinfection efficacy; Disinfectant approval; Disinfectant selection; Disinfection resistance and cell persistence; Wholeroom disinfection; Verification of disinfection.

Cost: £145 + VAT (Members), £195 + VAT (Non-members), £50 +VAT (Students) per delegate

Time: Registration 9.00am with a start time of 9.30am and approximate finish time 4.30pm

Venue: SOFHT Training Room, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffs, B78 2BD

Lunch, refreshments and certificate of attendance are included in the price.

Stand out
with the
right training



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.
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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.

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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.