

BACK TO BASICS THE NEXT GENERATION



The Society of
Food Hygiene
and Technology

ON TUESDAY 13 FEBRUARY 2018 AT RICOH ARENA, COVENTRY CV6 6GE



The Society of Food Hygiene & Technology pride themselves on bringing their members and industry colleagues up to-date with new developments within the food industry for over 30 years. Whilst the basic foundations to providing wholesome safe and consistent products remain the same, technology, research, best practice and the products & services available to us constantly move on.

The Society have developed this conference with 6 high profile and respected industry leading speakers to present the latest developments in the key building blocks of our every day working day within the food and drinks industry.

Delegates will hear first hand about the latest research and technology on Hand Hygiene & Technology, Allergen Controls and Risks, Pest Control threats and Emerging Technology, Cleaning Technology and Verification, Labelling and Coding Verification Systems and Error Preventative Measures and Training Shortfalls and Solutions.

These presentations coupled with an extensive exhibition of 20 businesses show casing their products and services will facilitate an excellent atmosphere where delegates can learn from the experts, network informally throughout the day as well as visiting our exhibitors.

AGENDA:

08:45 – 09:30
Registration, Coffee and
Exhibition

MORNING SESSION

09:30 – 10:00 Tracey Black
– DEB – Hand Hygiene

10:00 – 10:30 Jude Mason – Succour –
Labelling & Coding Verification Systems

10:30 – 10:45 Panel Q&A

10:45 – 11:15 Coffee & Exhibition

11:15 – 11:45 Barbara Hirst – RSSL –
Allergen Risks & Controls

11:45 – 12:15 John Simmons – Acheta
– Pest Control Threats & Solutions

12:15 – 12:30 Panel Q&A

12.30 – 13.30 Lunch & Exhibition

AFTERNOON SESSION

13.30 – 14.00 Peter Littleton –
Christeys Food Hygiene Ltd -
Cleaning Technology & Verification

14.00 – 14.15 Panel & Q&A

14.15 – 14.45 Jude Hutchinson – Highfield
Qualifications – The Future of Food Safety
Training

14.45 – 15.00 Panel & Q&A

15.15 Chairman's Roundup and Close

TO RESERVE YOUR PLACE COMPLETE THIS ORDER FORM AND EITHER:

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

Fax: 01827 875 800,

Email: admin@sofht.co.uk

OR Phone: 01827 872 500

Exhibitor space
available, please contact
Phil Shaw on 07818 571261
or SOFHT on 01827 872500



DUAL BRANDED *Event in association with:*



Highfield
Qualifications

BOOKING BACK TO BASICS THE NEXT GENERATION



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Title	First Name	Surname
Position		
Company		
Address		
		Postcode
Telephone	Fax	
Email	Signed	

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	Member of SOFHT £99 + VAT	Non member* £145 + VAT	SOFHT Student £35 + VAT
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Cheques should accompany reservations and be made payable to; **The Society of Food Hygiene and Technology.**

Alternatively, charge the following credit card for

€	Signed	Date
<p>Administration details</p> <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. <p>Cancellations/Substitutions:</p> <ul style="list-style-type: none"> 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"/>	Card No.	<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
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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 offering many additional benefits; please contact the Society's office for more details.

Continuing Professional Development: Certificates of attendance will be available for collection at the end of the meeting.
 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 organizers reserve the right to modify the programme or speakers without prior notice.
 The Society sends out promotional material about its activities. Please inform the Society's office if you do not wish to receive this information.
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Event**

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