The Society of Food Hygiene and Technology

SOFHT TRAINING ACADEMY

TRACEABILITY SYSTEMS

29th November 2018

In an ever changing world where consumers expect and demand that they and the company providing the food knows where it has come from, traceability is of paramount importance. The view that one step forward and one step back traceability is sufficient is dated. It is crucial to be able to conduct mass balance traceability and the fully understand the requirements of the system. Do you know at a touch of a button just where every raw material or product including packaging came from and when?
The course will provide an understanding of the following areas: EU Legal requirements for traceability for traceability. It will also look at the range of systems and methods to manage traceability in the industry and define the scope of an effective traceability system at all elements of the supply chain.

Aim/objective of the course
The course will provide an understanding of the following areas: EU Legal requirements for traceability; Traceability requirements; National/International Standard; The scope of an effective traceability system; An overview of the types of traceability systems available; Logical steps to deliver an effective traceability system; Defining the requirements of mass balance traceability; Ensuring procurement of effective and relevant supplier information; Establishing traceability and recall tests; Defining effective recall systems in the event of an incident.

Who should attend
This is suitable for technical directors or managers, consultants, quality managers, NPD managers, food technologists, regulatory compliance officers and specification technologists.

Course content:
This course is will provide the background and overview for the EU Legal requirements for traceability. It will also look at the range of systems and methods to manage traceability in the industry and define the scope of an effective traceability system at all elements of the supply chain. The course will also look at mass balance traceability and the requirements of the system as well as testing and challenging of all processes. In addition the course will look at product recall processes and the link with traceability.

Cost: £145 + VAT (Members), £195 + VAT (Non-members), £50 +VAT (Students) per delegate
Time: Registration is 9.00am, course starts at 9.30am and finish time 4.30pm
Venue: SOFHT Training Room, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffordshire, B78 2BD

Name

Position

Company

Address

Postcode

Telephone

Email

Signed

Date

ADMINISTRATION DETAILS
- 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.

MasterCard ☐ or Visa ☐

- 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.

Cardholder's name

Total amount £

Expiry date

Card Security No

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Postcode

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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.