



The Society of  
Food Hygiene  
and Technology

# SOFHT TRAINING ACADEMY

## Allergens Unravelled 7 March 2019

### Summary details of course content

Working with experts in the field of allergen risk assessment and management, we are pleased to offer this all embracing training course which will give you an up to date and comprehensive insight into the complex subject of food allergen management along with practical instruction in risk assessment. In particular we are pleased to be working with a trainer who is both the author of current published risk assessment guidance and a major contributor to retailer allergen codes of practice and training sessions. Risk assessment will be demonstrated step by step, and you will be shown how to integrate it within your operation, drawing on our trainer's wealth of practical experience. This course will deliver the background understanding as well as the practical knowledge required to implement allergen management controls on the Factory floor.

### Who should attend?

If you need an up to date understanding of approaches to allergen management and regulatory and retailer perspectives. If you are concerned that weaknesses in allergen management are exposing your business to risk and you need practical guidance in how to go about risk assessment. If you want a clear insight into how to implement manageable and effective factory floor controls based on best practice advice from experts. If you want to sense check existing risk assessment and control measures against expert guidance. If you want to be sure you will achieve compliance with BRC Global Standard for Food Safety. If you want to be able to clearly and confidently demonstrate to your customers that you have a sound allergen management system based on a robust risk assessment approach.

### Course content

The course is specially designed to deliver on all of the above points and you will receive a comprehensive training pack containing reference information, risk assessment templates and the guidance needed to use them effectively within your company's own environment at the end of the course.

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

Time: Registration is 09.00 and the courses start at 09.30 and an approximate finish time of 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	<b>ADMINISTRATION DETAILS</b> <ul style="list-style-type: none"><li>All bookings will be acknowledged and confirmation will be sent on receipt of payment.</li><li>Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card.</li></ul>	
Company	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.	
Address	MasterCard <input type="checkbox"/> or Visa <input type="checkbox"/>	
	Cardholder's name	Total amount £
Postcode	Expiry date	Card Security No
Telephone	Cardholder's Statement address (if different from left)	
Email		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.

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