



The Society of
Food Hygiene
and Technology

SOFHT TRAINING ACADEMY

AUTOMATED CLEANING

13th June 2019

Summary details of course content

This new course is designed to review the currently available automated cleaning systems available in the food, beverage and dairy industries including CIP, tray/rack washers and robotic food production equipment.

As well as establishing the potential problem areas the course will focus on getting the best out of the equipment either via optimisation or retro-fitting. Presenters will then review current and future developments in automated cleaning technology.

Who should attend?

The course is aimed at hygiene, technical and engineering managers as well as those wishing to develop such cleaning systems in the future.

Course content:

CIP systems, Tray / Rack washers, Robotic systems, Choosing the right chemical products, for use in automated systems, Assessing the efficiency of automated cleaning systems, Optimising and enhancing automated cleaning systems and Potential future developments.

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

Time: Registration is 9.00am, course starts at 9.30am and finishes 4.30pm

Venue: SOFHT Training Room, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffordshire, 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.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	[Grid of 16 boxes for card details]	
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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.

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.

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.