The Society of Food Hygiene and Technology

SOFHT TRAINING ACADEMY

MANAGING YOUR PEST CONTROL CONTRACT

3rd October 2019

Summary details of course content

Pest control is essential in any environment where food or food-grade packaging is manufactured or stored. This service is almost invariably contracted out to a specialist company. Effective management of the contractor is essential if the relationship is to work effectively.

'Managing Your Pest Control Contract' training day will provide the information and advice necessary to implement and manage the contract successfully.

Who should attend?

Food, food-grade packaging and pharmaceutical manufacture, hospital and prison management, local authority environmental health.

Course content

Delegates will be given an overview on what pests and why, understanding pesticide legislation, why have a contract, the legal implications of using a contractor, setting your own objectives, understanding the contractors objectives, establishing the specification, selecting the contractor and monitoring performance.

Cost: £145 + VAT (Members), £195 + VAT (Non-members), £50 +VAT (Students) per delegate
Time: Registration 09.00am, start time 9.15am, and an approximate finish time of 4.30pm
Venue: SOFHT Training Centre, The Long Barn, Hurley Hall Barns, Nr Atherstone, Warwickshire. CV9 2HT.

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

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

Cardholder's Statement address
(if different from left)

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 Long Barn, Hurley Hall Barns, Nr Atherstone, Warwickshire. CV9 2HT.
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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.