The Society of Food Hygiene and Technology

SOFHT TRAINING ACADEMY

Allergens Unravelled
12th September 2019

Summary details of course content

Working with experts in the field of allergen risk a ssessment 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.

Stand out with the right training

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

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.

The Society of Food Hygiene and Technology, The Long Barn, Hurley Hall Barns, Nr Atherstone, Warwickshire. CV9 2HT.
Tel: 01827 872 500 Email: admin@sofht.co.uk Website: www.sofht.co.uk

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.