



The Society of Food Hygiene and Technology THE Summer LECTURE

The Society's Board of Directors are delighted to host this afternoon and evening conference.

A leading event in The Society's calendar, this is an opportunity to hear from our guest presenter an insight into thinking smarter about how we practice as food professionals. There will be an opportunity to network before after the presentation and an exhibition showcasing our Supporting Company Members products and services as well as other invited exhibitors.

How a meat free revolution gave us insights that built sustainability into all food supply chains

Presented by **Dr Wayne Martindale**

Food Insights and Sustainability Service, National Centre for Food Manufacturing, University of Lincoln



Meat free has transformed our industry. As food professionals can you answer the following questions?

Why did we not know about Flexitarians before?
Is there an environmental cost to vegetarianism?
And why have avocados becomes so controversial?

Wayne will help SOFHT members and guests focus on the services and materials for our industry that are becoming universally required for sustainability. This talk will highlight exemplary universal practices in our industry that robustly deliver safe food to half a billion consumers across Europe every day. These practices have been behind the label, but now technologies make them increasingly visible to consumers. How these issues are communicated and connect to building in sustainability to food brands is of increased importance. This talk will emphasise the links and establish the continued need for innovation and investment in a post Brexit food system.

£75 member
(all + VAT)

£99 non-member

£25 Student

To reserve your place please complete the order form on the reverse.

TIMINGS IN THE MARQUEE

14:00 Exhibition & afternoon tea

16:00 The Summer Lecture
Questions & further discussions

17:00 SOFHT Student Award Presentation



Sponsored by:



The lecture will be followed by a BBQ and evening drinks reception.

Entertainment during Reception
Drinks & BBQ by Carlo.



BBQ kindly hosted by Pal International



Reception Drinks kindly hosted by Hygiene Improvement Solutions



Booking Form



The Society of
Food Hygiene
and Technology

SOFHT Summer CONFERENCE

Title	First Name	Surname
Position	Company	
Company		
Address		
Postcode		
Telephone	Fax	
Email	Signed	

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.

FEES	Member of SOFHT £75 + VAT	Non member* £99 + VAT	SOFHT Student £25 + VAT
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Cheques should accompany reservations and be made payable to; **The Society of Food Hygiene and Technology.**

Alternatively, charge the following credit card for

£	Signed	Date
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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.

Cancellations/Substitutions:

- Cancellations must be received by letter 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.

MasterCard Visa Card No.

Cardholders Name	Total Amount
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Expiry date Card Security No.

Cardholder's Statement address (if different from above)

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 offering many additional benefits; please contact the Society's office for more details.

Continuing Professional Development: Certificates of attendance will be available for collection at the end of the meeting.

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 organizers reserve the right to modify the programme or speakers without prior notice.

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sofht.co.uk