



SOFHT Breakfast Club



The Society of[®]
Food Hygiene
and Technology

Food Safety and Quality Culture 17 September 2019

The new addition of a new clause to BRC Issue 8 introduces food safety and quality culture as a compulsory requirement, previously this has been a voluntary requirement for companies.

Auditors will not be attempting to audit and evaluate culture on site. The purpose is to nudge sites into considering the importance of culture and therefore developing a plan of action aimed at improving food safety culture, implementing the plans and evaluating their success as a means of adjusting plans for the following year. These become measurable objective requirements that can be audited. The message from BRC is emphasising this and for many sites this will be a new concept and probably a concern.

Linked, in part to this, is a new clause which requires companies to have a confidential reporting system for staff.

The breakfast club will focus on:

- How companies can create food safety and quality culture
- The benefits of it
- Commitment of senior management
- How it can be measured and help in the continuous improvement of the business.

Speaker - Sterling Crew - Shield Safety Group **Food safety its all in the mind**

Culture is increasingly cited in reports and papers related to food safety incidents and outbreaks and is also being identified as a significant emerging risk factor in food fraud. The challenge for food businesses is to inoculate a food safety culture into their operations so that good practice is second nature and embraced from the board- room to the shop floor. Only by understanding and changing food handler behaviour will we be able to embed food safety in an organisations culture and drive improvement. The landscape of food safety has gone through a seismic shift where principles of behavioural science now blend seamlessly with food science and technology, and success is measured through behavioural consistency, organisational culture and team dynamics.

Speaker - Fiona Kibby - SOFHT Chair

Fiona Kibby will talk through some practical examples of food safety culture and the challenges it faces. She will focus on the importance of leadership commitment, consistency and clarity on food safety across a business.

Places are limited to 25 delegates to ensure that this remains an intimate and informative 1/2 day programme for all.

Cost: £50 + VAT (Members), £85 + VAT (Non-members), £15 +VAT (Students) per delegate

Time: 9:30am - 12.30pm

Venue: SOFHT Office, The Granary, Middleton House Farm, Tamworth Road, Middleton. B78 2BD.

SPEAKERS

Sterling Crew
Strategic Advisor
Shield Safety Group

Fiona Kibby
Chair
SOFHT

PROGRAMME

09.00 - 09.30
Arrival & Registration
(including Continental
Breakfast Buffet)

9.30 - 9.40
Introduction to SOFHT

9.40 - 10.25
Sterling Crew

10.25 - 10.45
Q & A

10.45 - 11.15
Coffee Break

11.15 - 12.00
Fiona Kibby

12.00 - 12.20
Q & A

12.30
Close

The Society of Food Hygiene and Technology

The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffs B78 2BD
Tel: 01827 872500 Fax: 01827 875800 Email: admin@sofht.co.uk www.sofht.co.uk





SOFHT Breakfast Club Booking Form

Course Title:		Course Date:	
Name: <i>(please give title, first name and surname)</i>		Position:	
How did you hear about this event? Email <input type="checkbox"/> Website <input type="checkbox"/> Mailer <input type="checkbox"/> Advert <input type="checkbox"/> Other <input type="checkbox"/>			
Company:			
Address:			
Postcode:		Tel:	
Email:		Fax:	
PO Number: <i>(please include if required on invoice)</i>			
Signed:			

Fees: Member of SOFHT £50 +VAT Non member* £85 + VAT Student £15 + VAT

Cheques should accompany reservations and be made payable to The Society of Food Hygiene and Technology

Alternatively charge the following credit card for £ _____

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. 	
Company	<ul style="list-style-type: none"> 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"/>	
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Postcode	Expiry date <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	Card Security No <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
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.

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.

Continuing Professional Development: **Certificates of attendance will be available after the session.**