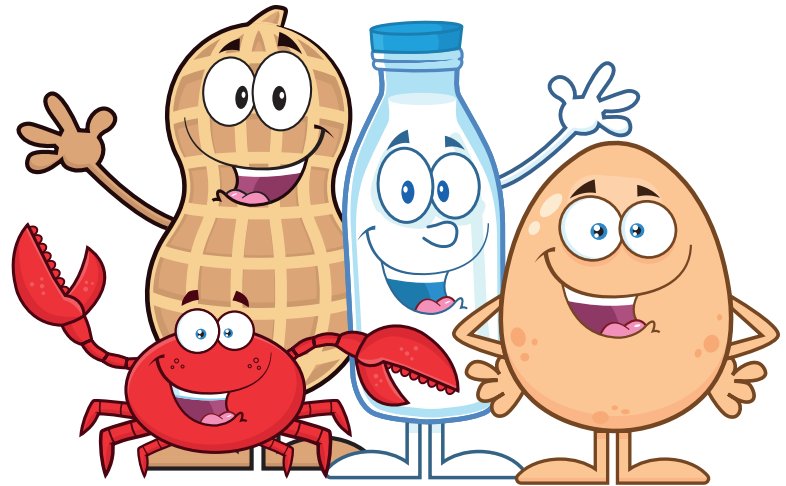




The Society of  
Food Hygiene  
and Technology

CONFERENCE & EXHIBITION

# Building an Allergen Safe Culture



THURSDAY 27<sup>TH</sup> FEBRUARY 2020 | THE HOLIDAY INN, HIGH WYCOMBE

The management of allergens in food, dairy and beverage processing operations remains a high priority with a renewed focus following the unfortunate events of the past couple of years and the planned extension of labelling regulations for ingredients to non-prepacked foods to be sold to the end consumer.

The Society of Food Hygiene & Technology has assembled a suite of experts in their field to address many of the practical concerns that are often encountered in food businesses when implementing allergen control plans. Each of these presentations has a practical focus with a view on assisting with implementing effective controls that enhance consumer safety.

**£99 SOFHT/Anaphylaxis  
Campaign Member**

**£145 Non member**

**£35 SOFHT Student (all plus VAT)**

To reserve your place complete this form and either:

**Post:** The Society of Food Hygiene and Technology,  
The Long Barn, Hurley Hall Barns, Nr Atherstone,  
Warwickshire CV9 2HT

**Email:** [admin@sofht.co.uk](mailto:admin@sofht.co.uk) **Phone:** 01827 872500

## Agenda

- |               |  |
|---------------|--|
| 08:45 – 09:30 | Registration, coffee and exhibition  |
| 09:30 – 09:35 | Welcome  |
| 09:35 – 10:05 | Lynne Regent, Anaphylaxis Campaign:<br>Consumer Aspects of Allergen<br>Management                                      |
| 10:05 – 10:35 | Chun-Hun Chan, Food Standards<br>Agency: Practical Application of<br>Labelling Legislation                             |
| 10:35 – 10:50 | Panel & Q&A  |
| 10:50 – 11:15 | Mid-morning break and exhibition   |
| 11:15 – 11:45 | Julia Pepler, Food Integrity Consulting:<br>NPD and Product Planning – An<br>Allergen Management Perspective           |
| 11:45 – 12:15 | Richard Fielder, BioCheck UK:<br>Sampling for Food Allergens<br>Successfully – A Test Kit<br>Manufacturers Perspective |
| 12:15 – 12:30 | Panel & Q&A  |
| 12:30 – 13:30 | Lunch and exhibition   |
| 13:30 – 14:00 | Simon Flanagan, RSSL: Risk<br>Assessment – what does it really<br>mean?  |
| 14:00 – 14:30 | Peter Littleton, Christeys Food<br>Hygiene: Change-over Cleaning –<br>A Practical Approach                             |
| 14:30 – 14:45 | Panel & Q&A  |
| 14:45 – 15:00 | Chairman's roundup   |

Conference supported by

 **Anaphylaxis  
Campaign**

Supporting people at risk of severe allergies

**EXHIBITOR SPACE AVAILABLE**

please contact SOFHT on 01827 872500  
or email [admin@sofht.co.uk](mailto:admin@sofht.co.uk)

# Booking Form

## Building an Allergen Safe Culture



The Society of  
Food Hygiene  
and Technology

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 **£99 + VAT** Non member\* **£145 + VAT** SOFHT Student **£35 + VAT**

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, 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.

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
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**\* 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. This information will only be used to administer your account and to provide the products and services you have requested from us.

Please note: The organisers reserve the right to modify the programme or speakers without prior notice.

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