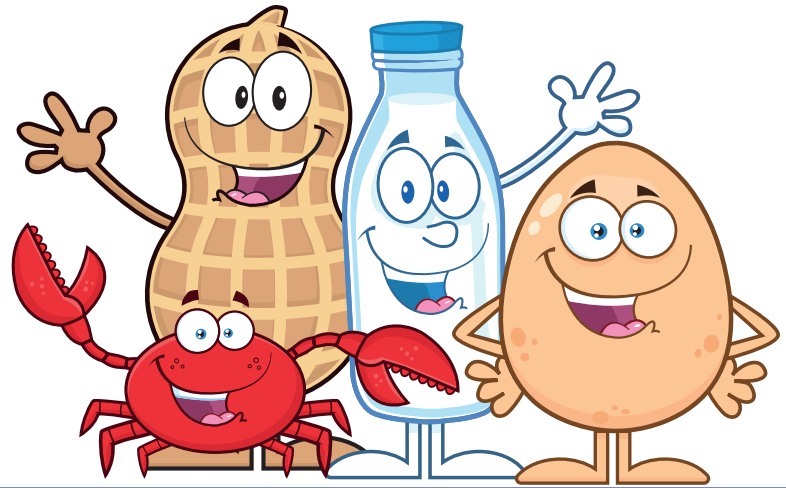




The Society of
Food Hygiene
and Technology

CONFERENCE & EXHIBITION

Building an Allergen Safe Culture



THURSDAY 27TH 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 **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:
Consumer Aspects of Allergen
Management |
| 10:05 – 10:35 | Chun-Hun Chan, Food Standards
Agency: Practical Application of
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:
Vegan Suitability and the Allergic
Consumer – A New Risk Landscape |
| 11:45 – 12:15 | Richard Fielder, BioCheck UK:
Sampling for Food Allergens
Successfully – A Test Kit
Manufacturers Perspective |
| 12:15 – 12:30 | Panel & Q&A |
| 12:30 – 13:30 | Lunch and exhibition |
| 13:30 – 14:00 | Simon Flanagan, RSSL:
Risk Assessment – what does it
really mean? |
| 14:00 – 14:30 | Peter Littleton, Christeys Food
Hygiene: Change-over Cleaning –
A Practical Approach |
| 14:30 – 14:45 | Panel & Q&A |
| 14:45 – 15:00 | Chairman's roundup |

Conference supported by

**AC Anaphylaxis
Campaign**

Supporting people at risk of severe allergies

EXHIBITOR SPACE AVAILABLE

please contact SOFHT on 01827 872500
or email 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

*** 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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