



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 to 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** **Phil Dalton, NT Assure:**  
The Allergen Regulatory Landscape
- 10:35 – 10:50** Kitchen Conversation with **Dr Lisa Ackerley and Sterling Crew**
- 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** Kitchen Conversation with **Dr Lisa Ackerley and Sterling Crew**
- 12:30 – 13:30** Lunch and exhibition
- 13:30 – 14:00** **Barbara Hirst, 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** Kitchen Conversation with **Dr Lisa Ackerley and Sterling Crew**
- 14:45 – 15:15** Panel discussion: Quiz the experts
- 15:15 – 15:30** 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
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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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