

Members' Forum

Selected news, views and solutions on the latest food industry trends and hot topics



Wednesday 20th November 2019
Registration 9.00am. Forum 9.30am - 12.30pm
at The Society of Food Hygiene and Technology, Hurley, Nr Atherstone

'What is Blockchain and what could be it's potential for use within the food industry?'
Led by Will Smith - Client Manager - NSF International

Technology is increasingly contributing towards food's journey from farm to fork with the food industry being a crucial link in that process. Competitiveness amongst food industry enterprises is closely linked to their ability to implement new technologies.

Blockchain technology creates a shared, distributed ledger of transactions over a decentralized peer-to-peer network. In the food industry, this is especially valuable as it makes it possible to track the source of various food items from raw ingredients to finished product.

In this session we will discuss: What is Blockchain, what are the potential uses for it in the food industry & how could such technology be implemented?

Keeping up-to-date with selected news, views and solutions on the latest food industry trends and hot topics is paramount for those working in the food industry, whether you are a leading retailer, advisory consultant or technical manager. The Society of Food Hygiene and Technology recognises that staying in touch with rapidly changing requirements and maintaining an awareness of current issues and legislation is critical.

To help our members stay alert to changes and trends, the Society holds regular forums with industry leading experts to guide them through the minefield of information, offering solutions and guidance to compliance. Each forum will be held at the SOFHT Office as a morning session.

This is a free benefit for all our members and we welcome your attendance. Help us lead the industry to compliance and consumer confidence.



To reserve your place complete the order 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 or Phone: 01827 872 500

SOFHT Members' Forum

Selected news, views and solutions on the latest food industry trends and hot topics

Name: (please give title, first name and surname)		Position:	
Company:			
Address:			
		Postcode:	Fax No:
Tel No:		Email:	
Signed			

Fees

Member of SOFHT – Free of charge

Non-member – Unable to attend unless you are a member of SOFHT*

Time: 9.30am – 12.30pm, Registration: 9.00am

***Non-members should consider joining the Society.**

Join today and enjoy **FREE** attendance at this forum.

A range of categories of membership are available offering many additional benefits; please contact the Society's office for more details.



If you require any further assistance, please contact:

**The Society of Food Hygiene and Technology,
The Long Barn, Hurley Hall Barns, Nr Atherstone, Warwickshire. CV9 2HT
Tel: 01827 872 500 Email: admin@sofht.co.uk Web: www.sofht.co.uk**

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 organisers reserve the right to modify the programme of speakers without prior notice.

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