



The Society of
Food Hygiene
and Technology

SOFHT TRAINING ACADEMY

Food Risk Assessment 1st July 2020

Online Session

Risk assessment is a key tool in the development of HACCP, TACCP and VACCP plans and risk assessment principles can be widely applied when developing food safety procedures. This course provides practical guidance on techniques which can easily be adopted into your business to be used by staff at all levels with effective results.

Who should attend?

The course is suitable for anybody participating in HACCP and other teams and those who are involved in developing systems and procedures.

Course content:

The course is designed as a practical workshop which will take delegates through the process from initial theory to the development of practical examples and scenarios to develop the required skills to identify the essential areas of focus.

Cost: £151 (Members), £210 (Non-Members), £50 (Students) all plus, VAT per delegate.

Time: Course start 9.30am. Course finish 4.30pm.

Platform: Adobe Connect

Stand out
with the
right training



A certificate of attendance is included in the price

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. 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. 	
Company	MasterCard <input type="checkbox"/> or Visa <input type="checkbox"/>	
Address	<input type="text"/> <input type="text"/> <input type="text"/>	
Postcode	Cardholder's name <input type="text"/>	Total amount £ <input type="text"/>
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		Postcode <input type="text"/>

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 - An acknowledgement of booking will be sent 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.

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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 or speakers without prior notice.