The Society of Food Hygiene and Technology

SOFHT TRAINING ACADEMY

Environmental Management Training for Food Manufacturers

22 & 29 April 2021

Online Session

IEMA is the foremost membership body for more than 15,000 environment and sustainability professionals worldwide.

This certified two-day course has been developed by subject matter experts to support supervisors and managers working in any sector including food manufacturing, retail and catering. Candidates will gain essential knowledge and skill in how to assess and improve environmental sustainability within their own department and team. Key topics include the following:

Day One
- Risks and opportunities from environmental sustainability.
- Laws and other compliance obligations.
- Key environmental sustainability issues.
- Improving environmental sustainability performance.

Day Two
- Drivers for change and barriers.
- Using data for performance improvement.
- Environmental sustainability across the value chain.
- Improving resource efficiency.
- Employees and sustainability performance.

Assessment:
The candidate must complete 20 online multiple-choice questions in 30 minutes. An IEMA accredited certificate is presented upon successful completion of the examination.

Cost: £372 (Members), £440 (Non-Members), £100 (Students) all plus, VAT per delegate.
Time: Course start 9.30am. Couse finish 4.30pm.
Platform: Zoom

A certificate of attendance is included in the price

Name | Signed | Date

Position

Company

Address

Postcode

Telephone

Email

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.

MasterCard ☐ or Visa ☐

- 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.

Cardholder's name | Total amount £

Expiry date | Card Security No

Cardholder's Statement address (if different from left)

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 and many additional benefits; please contact the Society's office for more details.

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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.