

# Members' Forum

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



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 online via Microsoft Teams.

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

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**Wednesday 5<sup>th</sup> May 2021**  
**Online Forum - 10.00am - 12.00pm**  
**The Society of Food Hygiene and Technology**



***'Crisis Management – How prepared are you?  
When was your crisis management plan truly tested and with the team involved?***  
**Led by Jackie Healing, Director, Consulting and Technical Services & Claire Goring,  
Supply Chain & Technical Consulting Manager - NSF International**

It is often said that companies have tested their recall plan however in practice this is often a basic traceability exercise. Real life recalls can be used as a test, but these may not actually challenge all of the aspects within the wider crisis management plan that can be critical if a situation escalates. Crisis management should involve cross functional working and the process should be well understood, more than a policy referenced in an audit.

Join us for a discussion around managing a crisis in the food industry. We'll discuss some of key components to a successful plan, the challenges we see when a plan is really tested, and provide some top tips to help you focus on all aspects of crisis – not just the recall!

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](mailto: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

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

## Fees

Member of SOFHT – Free of charge

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

**Time: 10.00am – 12.00pm**

**\*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](mailto:admin@sofht.co.uk) Web: [www.sofht.co.uk](http://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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