



SOFHT Breakfast Club



SPEAKERS

Hayley Ward-Ivan
Prevention Officer
National Food Crime Unit
Food Standards Agency

Sterling Crew
Chair
Food Authenticity Network

Patrick McNamara
Global Innovations &
Quality Manager Food
Services
Intertek

PROGRAMME

9:30 - 10:00
NFCU Self-Assessment Tool

10:00 - 10.30
The Industry Perspective

10.30 - 10.45
Break

10.45 - 11.15
Emerging Risks and
Innovations

11.15 -11.45
Q&A Session
Chair's Close

Reducing the Risk of Food Fraud

Online Session
9th November 2021

How is Food Fraud Evolving and what can you do about it?

The prevention of food fraud is paramount to protect the trust of our consumers and to maintain fair, sustainable business practices. No process can guarantee that food and food supply are not the target of criminal activity. The purpose of this webinar is to guide food operators through approaches and processes to improve the resilience of supply chains to food fraud.

Criminals are getting smarter using new methods and technologies to exploit global food supply chains, risking permanent damage to food and beverage brands. During the live webinar discover:

- Food fraud today
- New criminal activity supporting fraud
- Case studies - real life food fraud
- Scale and impact: the challenges of global supply chains
- Emerging trends and threats
- Innovation to help prevent food fraud (you can't but you can make it more difficult and unappealing)
- Live Q&A

SESSIONS

1. An introduction and update on the National Food Crime Units Fraud Resilience Self-Assessment Tool including an analysis of some recent submissions.
2. An update on other work that the National Food Crime Unit is currently involved with.
3. The Industry Perspective and the role played by the Food Authenticity Network.
4. Emerging Risks and Innovations to counter the threat of Food Fraud.

Cost: £25 (Members), £50 (Non-members), £15 (Students) all plus VAT per delegate

Time: 9.30am - 12.00pm

Platform: Microsoft Teams

A certificate of attendance is included in the price

The Society of Food Hygiene and Technology

The Long Barn, Hurley Hall Barns, Nr Atherstone, Warwickshire CV9 2HT

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SOFHT Breakfast Club Booking Form

Course Title:		Course Date:	
Name: <i>(please give title, first name and surname)</i>		Position:	
How did you hear about this event?			
Email <input type="checkbox"/>	Website <input type="checkbox"/>	Mailer <input type="checkbox"/>	Advert <input type="checkbox"/> Other <input type="checkbox"/>
Company:			
Address:			
Postcode:		Tel:	
Email:		Fax:	
PO Number: <i>(please include if required on invoice)</i>			
Signed:			

Fees: Member of SOFHT £25 + VAT Non member* £50 + VAT Student £15 + VAT

Cheques should accompany reservations and be made payable to The Society of Food Hygiene and Technology

Alternatively charge the following credit card for £_____

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. 	
Company	<ul style="list-style-type: none"> 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. 	
Address	MasterCard <input type="checkbox"/> or Visa <input type="checkbox"/>	
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Postcode	Expiry date <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	Card Security No <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
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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 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.

Continuing Professional Development: **Certificates of attendance will be available after the session.**



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