



SOFHT Conference Room,
The Granary, Middleton House Farm
Tamworth Road, Middleton
Staffs B78 2BD

The Society of Food Hygiene and Technology are proud to present the following Breakfast Clubs

Tuesday 13th April 2010 Understanding REAcH Legislation

REAcH is a new European Union regulation which came into force in 2007. Its aim is to protect human health and the environment from the use of chemicals. Two experienced speakers will talk about the background to REAcH and how it affects the food industry, provisions for enforcement and the positive aspects of the legislation and the stimulus that it provides.

Tuesday 20th April 2010 Nanotechnology in the Food Industry

Nanotechnology is an emerging science which can be defined as the design, production and application of structures by controlling shape and size at nanometre scale. Two experienced speakers will discuss how it has reached most aspects of our lives including food and drink, what Nanotechnology is, how it is utilised in the industry and how it will be covered by the EU regulatory framework.

Tuesday 4th May 2010 The Importance of Pathogenic Bacteria

Our first highly experienced speaker in this field is a Microbiologist from Alcontrol who will speak about the laboratory's perspective on different ways of detection and the second is the Technical Director from Greggs plc who will give a brief insight into the challenges they face as a business with regards to pathogenic bacteria, giving examples of their chosen solutions to safeguarding products and customers.

Tuesday 22nd June 2010 Cleaning to Remove Allergens

Food allergens have become a recognised food safety issue that requires diligent food safety management for consumer and brand protection. Our experienced speakers will explain what allergens are, their chemical structure, cleaning and disinfection requirements for successful removal, the validation process and how Companies should build upon established standards to meet their obligations.

Tuesday 6th July 2010 Corporate Manslaughter

With the two year anniversary of the new corporate manslaughter offence fast approaching, now is the opportune time to review how this new offence is impacting on the workplace. Our speakers are from one of the UK's leading health and safety practices and they will give an overview of the law, talk about the recent sentencing guidance issued to the courts and its ramifications upon businesses.



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The SOFHT Breakfast Clubs are the **ideal forum** for businesses to gain a **greater understanding** of each subject matter, **the methods used in the food industry** and provides **excellent opportunities** to discuss **in detail** their **requirements, concerns and raise questions**. **Places are limited to 25 delegates** to ensure that each Breakfast Club remains an intimate and informative ½ day programme for all to enjoy. Bookings can be made via the SOFHT website www.sofht.co.uk or by contacting the SOFHT office on 01827 872500.