

Welcome by: **Rob Nugent**, *Chairman*, The Food Club International Ltd

Resource efficiency in the Retail Supply Chain



Katie Christensen, Project Manager, **WRAP**

Katie is a member of the Retail team at WRAP, who work with businesses and individuals to help them reap the benefits of reducing waste; develop sustainable products and use resources in an efficient way. The retail team focus on initiatives to reduce food and packaging waste across the retail sector and it's associated supply chain. Prior to WRAP, Katie has a background in consumer insight gained from The Nielsen Company; Katie enjoys a passion for food in lots of ways.

It is estimated that 18.4 million tonnes of waste was generated by the UK retail food and drink supply chain, and households, in 2008. Manufacturing accounted for 27% of this total.



WRAP are actively working with the retail sector to reduce waste, predominantly in the form of packaging and food waste. WRAP have recently also undertaken management of The Federation House Commitment – aimed at reducing water use in the food and drink sector. Katie manages projects at WRAP to identify methods of waste prevention and share good practice across the retail supply chain.

WRAP works in England, Scotland, Wales and Northern Ireland to help businesses and individuals reap the benefits of reducing waste, develop sustainable products and use resources in an efficient way.

www.wrap.org.uk

Making effective use of Consultants: An Advisors Tale



Jerry Houseago, Business Development Director
FoodChain Europe Ltd & Cert ID Europe Ltd

Jerry Houseago is a qualified Trading Standards officer who carried out enforcement duties in West Yorkshire and Birmingham. He is also a trained Lead Auditor. Jerry has provided consultancy advice on trading standards and food safety issues for over 20 years in a career that has seen him work at major consultancies such as IRPC (now Croners), Bodycote LawLabs and more recently at FoodChain Europe.

FoodChain Europe is a specialist consulting and training company providing comprehensive, practical and cost effective advice and support services within the food industry. The company has a core staff of employed advisors and runs the highly regarded Link2 network of independent advisors.



FoodChain is a highly flexible and innovative company who created the Minerva On-Line Supplier Approval system which deals with issues as diverse as GM risk assessment and Corporate Social Responsibility as well as Food Safety. FoodChain are the SOFHT (Society of Food Hygiene & Technology) Small Company of the Year 2010.

www.foodchainadvisors.eu

Meeting Venue **Waitrose**

350 High Road, Harrow Weald,
Middlesex, HA3 6HF
(See booking form for directions)

**Food and refreshments will be served during the event.
The evening finishes at 21:00.**

Early booking is advisable as numbers for the meeting are limited.

The fee for the meeting is £20.00 per head, payable on booking.

To book please complete the attached Booking Form and send it together with your cheque made payable to 'The Food Club International'.

Thursday, 2 September 2010

Hosted by

Waitrose



Please send your completed Booking Form **together with your cheque** to:

The Food Club International, 6 The Ridgeway, North Harrow, Middlesex, HA2 7QN

Name:

Position:

Company:

Address:

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Telephone:

Email:

I will/will not* be attending The Food Club Meeting on Thursday, 2 September 2010.

My colleague/s:

Name:

Position:

Name:

Position:

will also be attending/be attending* in my place.

** Please delete accordingly.*

I enclose a cheque for _____ place(s) at £20.00

making a total of £_____.

(Please make cheques payable to "The Food Club International Ltd". Thank you.)

Alternatively, you can pay by BACS transfer (details below) and email your booking details to:

foodieuk@hotmail.co.uk

Bank:	Lloyds TSB Bank
Account Name:	The Food Club International
Account Number:	03191453
Sort Code:	30-93-92
Reference:	Sept TFC

Signed:

Directions to Waitrose

