



SOFHT Breakfast Club



SPEAKERS

Kaarin Goodburn MBE
Director
Chilled Food Association

Peter Littleton
Technical Director
Christeyns Food Hygiene

PROGRAMME

9.30 - 9.35

Chairman's Introduction

9.35 - 10.15

Failed Hygiene Gives Failed
Food Safety Standards

10.15 - 10.25

Q & A

10.25 - 10.35

Break

10.35 - 11.15

Optimising Hygiene Safely

11.15 - 11.25

Q & A

11.25 - 11.30

Close

Optimising Cleaning Without Compromising Food Safety

Online Session
14th February 2023

In this SOFHT breakfast club we will review the optimisation of cleaning and hygiene processes without compromising food safety standards.

Kaarin Goodburn, MBE - Director - Chilled Food Association
Failed Hygiene Gives Failed Food Safety Standards

Kaarin Goodburn will detail case studies of the severe consequences to both consumers and companies involved when sufficient regard has not been given to the standards of food safety that effective cleaning & disinfection provides, in its place, as a pre-requisite in any HACCP regime.

Peter Littleton - Technical Director - Christeyns Food Hygiene
Optimising Hygiene Safely

The challenge of actually implementing practical actions to optimise cleaning & disinfection regimes will then be reviewed by Peter Littleton. He will examine the options available in both open plant and automated cleaning regimes.

Cost: £25 (Members), £50 (Non-members), £15 (Students)
all plus VAT per delegate
Time: 9.30am - 11.30pm
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
Tel: 01827 872500 Email: admin@sofht.co.uk

www.sofht.co.uk





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. 	
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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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