



The Society of
Food Hygiene
and Technology

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SOFHT FOCUS

The Magazine of the Society of Food Hygiene and Technology

www.sofht.co.uk

My life on the land & the future of farming

Adam Henson



SPECIAL EDITION

SOFHT 44th ANNUAL LUNCH AND AWARDS 2023

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THOUGHTS FROM THE EDITOR...



Welcome to the SOFHT Focus Winter Special Edition 2023.

As is customary, we focus on the Annual Lecture, Lunch and Awards held on the 16th November at The Brewery in London. Included are lots of photos of the event for you to enjoy, these are also available on the SOFHT website [here](#).

Once again it was a fabulous event and the feedback has been extremely positive (please do share your thoughts if you haven't yet). The SOFHT team did a fantastic job ensuring the whole day ran very smoothly with particular thanks to Karen whose organisational skills are awesome! The event, of course, would not have been complete without our members and guests and it was lovely to see so many familiar faces and lots of new ones too. This was indeed the best attended event to date, demonstrating this is the 'must attend Food Industry event of the year'. Adam Henson, our guest speaker, did a sterling job too, his lecture entitled 'My life on the land & the future of farming' was both informative and entertaining. He talked us through his life's involvement with farming and touched on a wide array of topics such as animal welfare, education and training in food, nutrition, sustainability and much more. Our Chair, Alan Lacey, has kindly provided a summary on page 8 for those of you that missed out.

Finally, our thanks to Ecolab, Kersia and ToTrain for sponsoring the event and LRQA for sponsoring the reception drinks, and to you, our members, for attending and for your generosity in supporting our chosen charity Cystic Fibrosis Care.

We now look forward to continuing to provide support and guidance to our members in 2024 and our new website is now well and truly up and running. I would encourage you to take a look at our training programme and we already have some exciting events booked for next year including the Annual Lunch of course! The next edition of SOFHT Focus will be in the spring and I'd love to hear from you and receive your articles for that.

On behalf of the SOFHT Focus team may I wish you all a very happy Christmas and a healthy, happy and prosperous 2024.

Dianne Waite,
Editor SOFHT Focus

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Introduction

ALAN LACEY, SOFHT CHAIRMAN

It was great to see so many colleagues and friends at the Annual Lecture, Lunch & Awards –the best attended event ever! There was a real buzz in the room and the food and entertainment was excellent. We also had the highest ever number of entries for our awards and the quality of those entries was exceptional, making it difficult for the judging panel to decide on the winners. I believe that the enthusiasm around the awards speaks volumes about SOFHT and what it represents.

A major factor in the success of the day was the presentation by Adam Henson who was also much in demand for selfies – more on Adam later in this issue.

One of the things I was determined to do during my time as Chair was to ensure that the Society appointed an Honorary President, and I was able to announce at the Lunch that Professor Chris Elliott had accepted this role. Not surprisingly, this news was well received – Chris will be a brilliant partner for us and is keen to help shape our future work. Our student scheme is also gaining traction and, hopefully will help young talent wishing to work in our industry.

My term as Chair is due to end in the summer but I will be standing down early and handing over to my Vice Chair, Paul Davidson. It has been a real privilege to hold this role – there have been lots of challenges and changes but it has been hugely enjoyable and my thanks go to Karen and the team, my fellow Directors and, of course, our members for all their support.

Alan

New Members	
We are pleased to welcome the following members to SOFHT:	
Silver	
Twynning Consultancy Ltd	
Bronze Personal	
Youssef El Jazouli	
Student	
Muhammed Aslam Peralil	
Dhruv Kumar Jain	
Archie Jarvis-Quinn	

The total raised for Cystic Fibrosis Care was a fantastic **£2,617.50**



Lizzie Latest

This is Lizzie’s third Christmas as part of the SOFHT family and she’s busy helping Karen put the tree up and hang her stocking ready for Santa “Paws”!

She would like to wish you all a very special Christmas with your loved ones and a happy and healthy 2024.

Queen's University Professor appointed first Honorary President of SOFHT

Professor Chris Elliott, founder of the Institute for Global Food Security at Queen's University Belfast, has been appointed as the first Honorary President of The Society of Food Hygiene and Technology.

The announcement was made at the 2023 SOFHT Awards Ceremony in London. The SOFHT Awards celebrate excellence within the food industry and its associated industries.

Professor Elliott is currently a Professor of Food Safety at Queen's University, Belfast and Professor of Food Security at Thammasat University in Thailand.

He has published more than 550 research papers, many of them relating to the detection and control of agriculture, food and environmental related contaminants. His research interests are in the development of innovative techniques to provide early warning of major food safety threats across complex food supply systems.

Protecting the integrity of the food supply chain from fraud is also a key research topic and Professor Elliott led the independent review of the UK's food system following the 2013 horsemeat scandal.

He also developed the world-leading Food Fortress concept which now helps support the integrity of the Northern Ireland food industry and promotes the safety and quality of our produce around the world.

Speaking at the event, SOFHT Chair, Alan Lacey, said: "We are delighted and honoured that Professor Elliott has agreed to be the first Honorary President of the Society of Food Hygiene and Technology. Our objectives as an organization are closely aligned to Chris's work and we have huge respect for his research, particularly in the area of food fraud, one of the biggest problems facing the industry today. We look forward to his guidance and to sharing our vision for the future of the Society to the benefit of consumers."



At the ceremony, Professor Elliott was also awarded the 'Dorothy Cullinane Award' by the Society for his special contribution to food safety. The Dorothy Cullinane Award is in memory of Dorothy Cullinane, a highly regarded expert in food labelling, especially in relation to food allergies.

Awarding the Dorothy Cullinane Award, Alan Lacey said: "This award, which is named in honour of Dorothy Cullinane - a geneticist and food technologist who worked tirelessly to help people affected by food allergies, is in recognition for a special contribution to food safety or the food industry generally and is decided entirely by the Board of the Society. This year the Board recognized that Chris's work on food fraud has had a huge global impact on food integrity and consumer trust and therefore felt that he was a deserving winner."

Commenting on these prestigious recognitions, Professor Elliott said: "It is such an honour to become the first Honorary President of the Society and receive the prestigious Dorothy Cullinane Award. I am really looking forward to supporting SOFHT in the immensely important work they do across the UK food industry."

Professor Elliott is also a recipient of a Winston Churchill Fellowship and is an elected Fellow of the Royal Society of Chemistry, Royal Society of Biology and an elected member of the Royal Irish Academy Institute of Food Science and Technology.

He has received numerous prizes and awards for his work. In 2017 he was awarded the Royal Society of Chemistry Theophilus Redwood Prize and was also awarded an OBE by Her Majesty Queen Elizabeth II.

MEET THE TEAM – SOFHT DIRECTORS



Alan Lacey
Chair & Membership Director



Paul Davidson
Vice Chair & Technical Director



David Childs
Hon. Treasurer



Peter Littleton
Events & Training Services Director



Dianne Waite
SOFHT Focus Editor



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Tracey Colbert



Sukh Gill



Deb Smith



Ellis Northover



Sarah English



Dawn Welham



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SOFHT ANNUAL LECTURE, LUNCH & AWARDS 2023

My life on the land & the future of farming

We were pleased to welcome **Adam Henson** to speak at the Annual Lunch on November 16th.

Adam Henson proved to be both an entertaining and charismatic speaker whose presentation was really well received by our guests at the Lunch. He spoke about growing up on the family farm and threw in some anecdotes about the family's show business connections. His Father had an interest in rare breeds and a passion for ensuring that those breeds did not disappear, which helped develop the Cotswold Farm Park which is now a successful tourist attraction.

In addition to farming, Adam has secured a role as a TV presenter and now regularly appears on Countryfile and other programs as well as finding time to write books. He described how technology has brought radical changes to farming in just a few years with tractors linked to satellites to read their exact location and harvesting machines able to measure the exact yield per acre. Milking is fully automated with apparatus that can identify any health problems with the individual cow and fruit picking can be done by

ADAM HENSON: MY LIFE ON THE LAND & THE FUTURE OF FARMING

machines that check the colour and ripeness of soft fruit before picking. He also described how the farming industry has the highest number of suicides and work-related fatalities. Another alarming issue was the fact that it is possible to earn more money from grants for re-wilding farmland rather than growing food especially at a time when there are concerns about relying on imports of the staple food commodities.



“If we move towards better food education, not only will the industry be better understood but it would hopefully allow individuals to make more informed choices about what they eat.”

Adam talked about his passion for education – something we at SOFHT have, and an issue that has been discussed by previous speakers at the Lunch. He described talking to children who had no idea what a sheep looked like and adults who hadn't realized that potatoes grow in the ground. If we move towards better food education, not only will the industry be better understood but it would hopefully allow individuals to make more informed choices about what they eat.

Adam also helped present the awards and was keen to chat to guests throughout the day.



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SOFHT Awards 2023

BEST APPRENTICE

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WINNER

Cameron Manderfield
Premier Foods




Cameron started his apprenticeship at Premier Foods in December 2020 and has been working in the R&D department since then. Cameron is a standout apprentice and is performing excellently. After a successful time working on Bisto in the Flavours and Seasonings team, he has recently moved into cooking sauces to develop his product development knowledge. Operating at Technologist level, he has led multiple projects and has driven £3.8M NPD contributions. Beyond his role, Cameron has advocated for apprenticeships at university events, inspiring young talent and recently began mentoring a new apprentice. His commitment to learning and sharing knowledge is admirable. Cameron's conscientious, forward-thinking approach sets a benchmark for apprentices in the company.

Mahima Begum
Food Alert



Mahima has been an indispensable part of the Food Alert team for the past seven years, demonstrating exceptional dedication and commitment. As she pursues a degree apprenticeship in BSc Digital & Technology Solutions, she consistently achieves First-Class grades, showcasing her unwavering determination to excel in both her professional and educational pursuits. In her role as a Software Developer and Product Specialist, Mahima plays a pivotal role in shaping Food Alert's award-winning solutions, ensuring they remain innovative and meet the evolving needs of clients. Mahima embodies the true spirit of teamwork, creating a positive and cohesive work environment with her collaborative approach and effective communication skills. Her work ethic is truly inspiring, setting a sterling example for her colleagues. Her ability to grasp complex concepts quickly and deliver high-quality work efficiently has consistently set a benchmark for excellence. Her unique blend of technical acumen and problem-solving skills, complemented by her creative mindset, allows her to navigate challenges and deliver successful outcomes.

BEST AUDITOR

Sponsored by 

WINNER

Leon Ford
NSF



Leon's journey as an auditor has been rewarding, as he's had the opportunity to see sites improve by implementing GFSI food safety schemes. Having conducted over 300 GFSI audits, he takes great pride in his work and considers it a privilege to be a part of such a significant process, ensuring food safety and quality standards are met. Leon is deeply grateful to NSF and the industry for the opportunity to contribute in a meaningful way and is excited to continue sharing his knowledge and passion with others. His main drive is to keep consumers safe, and believes this purpose is the essence of what makes a great auditor.

HIGHLY COMMENDED

Veronica Dillon, Kiwa Agri Food

BEST COMPANY

<10 EMPLOYEES

Sponsored by **FoodAlert**

WINNER

Food Allergy Aware



Food Allergy Aware (FAA) is in its 10th year working with food business operators to offer guidance in allergen management, from compliance to going the extra mile. It offers bespoke and accredited training, forensic audits, document reviews and mystery dining. In addition, FAA offers free resources, including monthly newsletters with fact sheets as well as FreeFrom suppliers and recipes. Caroline has spoken at numerous industry events, striving to raise the profile of allergen management & food safety onto their agendas highlighting potential risks. Recently Caroline has collaborated with Jacqui McPeake to form Hospitality Allergen Support UK to cover the UK, campaigning for Near Miss Reporting, which can prevent a future incident or a fatality from occurring.

Sylvia A Consultancy



Sylvia A Consultancy is a multi-award-winning training, auditing and consultancy company based in Wimbledon, London, working nationally throughout the UK and internationally for the hospitality, retail and food manufacturing industries. It specialises in helping food businesses, whether established or just starting out and their focus is on achieving a coveted 5-Star Food Hygiene Rating, vital for customer attraction and retention. With a proven track record of consistent 5-Star Ratings, they take pride in maintaining a client's reputation and EHO compliance. They ensure the safety and success of food-related businesses, serving various establishments from luxurious hotels and Michelin star restaurants to cafés, takeaways, pubs, fine dining restaurants and private clubs.

BEST COMPANY

>10 EMPLOYEES

Sponsored by **NEOGEN**

WINNER

LRQA



Working together with farms, fisheries, food manufacturers, restaurants, hotels, and retailers, LRQA helps manage food safety and sustainability risks throughout supply chains. They bring together decades of sector-specific expertise and data-driven insight to help you navigate a new era of risk. As a leading assurance partner, LRQA are relentless in helping clients respond to the changing risk landscape. Their decades of sector expertise in assuring assets and management systems, ensuring product integrity, delivering cyber resilience, and building responsible supply chain programmes help clients anticipate, mitigate and manage risk wherever they operate. LRQA are delighted to be named as a finalist in the Best Company category at this year's SOFHT awards – recognising LRQA's client focus, growth, innovation, and commitment to support industry understanding of best practices.



BEST FOOD TECHNOLOGIST

Sponsored by **SGS**

WINNER

Paul Moore
Pret a Manger



The Technical Team at Pret a Manger have nominated Paul for this award, as over the last couple of years he has thrown himself into the demanding world of a hospitality business. Following expansion of Pret's global franchise partnerships, Paul has been responsible for setting up not only the Ireland supply base but also to ensure that the new shops are operating to the correct technical processes and procedures. Following Paul's success in this project he is currently managing a selection of UK and international suppliers to Pret. Feedback from suppliers is glowing, as Paul is personable, professional, has a wealth of experience and is always supportive and pragmatic when it comes to issues. Pret love having Paul in the team as he is generous with his knowledge, has tackled big projects with gusto and shared his dedication for doing the right thing with his Pret supply base.

BEST HYGIENE MANAGER

Sponsored by **Vikan**

WINNER

Darren Attewell
ISS Facilities Services



Darren has worked in the hygiene industry for over 25 years, working for various companies and clients, starting out as a Hygiene Operative and working his way up into a management role. He has experience in managing and developing teams at all levels and prides himself on having excellent working relationships with employees and customers. Since 2009, Darren has been working on a contract at one of the UK's leading food and beverage manufacturers, where he currently manages the hygiene at various sites based in Leicester. He thrives on the daily challenges working in hygiene brings, and gets a great sense of achievement overcoming them with the team. Darren feels very humbled and excited to have been shortlisted as a finalist for this award as he's just doing something he loves.

HIGHLY COMMENDED

Mark Woolley, Frank Roberts
Matthew Solo, Tate & Lyle Sugars

BEST NEW PRODUCT/SERVICE

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WINNER

Detectamet Detectable Nitrile Gloves



The Detectamet Metal Detectable Nitrile glove has been the most successfully received product in a twenty-year history – with over 2.5 million units sold since February 2023. Made from a metal detectable nitrile material manufactured under a patent-protected process, these gloves are significantly more durable and tear-resistant than other detectable disposable gloves on the market. Conforming to food-contact industry standards, the Metal Detectable Nitrile glove is the perfect option for food processing environments which require a reliable and durable glove to assist them with mitigating risk in their manufacturing areas; and demonstrating best practice when equipping line operators with gloves for manual handling foodstuffs. The feedback received post-launch has been phenomenal, with some of the largest, most established organisations taking steps to introduce this product into their operation.



BEST TRAINER

Sponsored by **CHRISTEYNS**
FOOD HYGIENE

WINNER

Peter Rose
Percipio Training



Peter has over 37 years' experience working within the food industry. He holds a MSc in Food Safety Management, MEd (Education), MBA and MSc in Environmental Management and Assessment (Health and Safety). Peter believes training delivered in the right way can support a positive food safety and quality culture. He uses his practical expertise and supportive teaching style to create an engaging, meaningful and inclusive learning experience for candidates.

BEST TRAINING COMPANY

Sponsored by **Rokill**
Pest Control Services

WINNER

Christeyns Food Hygiene



Christeyns Food Hygiene is dedicated to excellence, continually enhancing customer operations. Nowhere is this more apparent than in their Training Academy. Wholly focusing on the learner experience, and prioritising an engaging, enjoyable, and participative environment. The goal is to create a memorable learning experience, motivating students to apply new skills in the workplace. The Christeyns Academy's reputation has soared, becoming a go-to destination for food and beverage training needs. Over the years, it has evolved into a one-stop-shop, offering comprehensive training solutions, guidance, and delivery. The success is evident in the trust Christeyns customers place on the training, relying on the ability to provide the right solution, top-notch training, and competitive prices. A substantial portion of the clientele comprises repeat business or referrals, attesting to the positive impact and word-of-mouth recommendations.

RISING STAR

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the customer engagement people

WINNER

Dominika Sawicka-Harris
NSF



Over the years, Dominika has had the privilege of working with renowned brands like Pret a Manger, Starbucks and McDonald's, each providing unique opportunities for growth and learning. Even during the challenging times brought about by COVID, she persevered, focusing on maintaining and elevating auditing standards. She believes in the power of relationships, both within her team and high-profile clients, as the foundation for achieving shared goals. Being a finalist for the SOFHT Rising Star award is an honour for Dominika and a testament to how far she has come. She is excited about the future and committed to contributing even more to this industry.

HIGHLY COMMENDED

Bethany Draper, ALS Laboratories

DOROTHY CULLINANE AWARD

WINNER

Professor Chris Elliott PhD, FRSC, FRSB, MRIA, OBE

Chris is Professor of Food Safety and founder of the Institute for Global Food Security at Queen's University Belfast. He served as Pro Vice Chancellor for the Medical and Life Sciences Faculty between 2015 and 2018. He is also Professor of Food Security at Thammasat University in Thailand. He has published more than 550 peer review articles relating to the detection and control of agriculture, food and environmental related contaminants. Protecting the integrity of the food supply chain from fraud is a key research topic and Chris led the independent review of Britain's food system following the 2013 horsemeat scandal. Over the years Chris has developed a high level network of collaborators across Europe, the United States, the Middle East and Asia. He is a visiting Professor at the China Agriculture University in Beijing. He is a recipient of a Winston Churchill Fellowship and is an elected Fellow of the Royal Society of Chemistry and Royal Society of Biology. Chris has received numerous prizes and awards for his work. In 2017 he was awarded the Royal Society of Chemistry Theophilus Redwood Prize and was awarded an OBE by Her Majesty Queen Elizabeth II. He was elected a member of the Royal Irish Academy in 2020.



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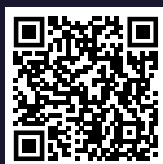
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THE DAY'S EVENTS



Ellis Northover – SOFHT Director
Grace



Ian Thomas – Six Pump Court
Loyal Toast to the Society



Alan Lacey
Chair's Address



Chris Turner – Chair of the SOFHT Awards Judging Panel
Introducing the Awards



Fiona Sullivan
SOFHT Honorary Fellowship Award



Jo Brook
Raffle Winner



Gina Kelly
Raffle Winner



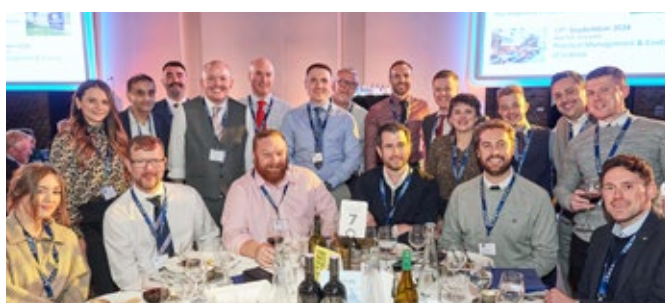
Matthew Solo
Raffle Winner

TOP TABLE & LUNCH SPONSORS



SOFHT Top Table

TOP TABLE: Peter Mather – Food Safety Manager, Sainsbury's, **Professor Gary Critchlow** – Director, Surface Science Solutions, **Paul Davidson** – Vice Chair of SOFHT and Senior Director of Quality Management – Europe, Tate and Lyle Sugars, **Fiona Sullivan** – Senior Corporate Services Manager Food Safety, Morrisons, **Mark Watson KC** – Barrister, Six Pump Court, **Katie Pettifer** – Director, Strategy Regulatory & Compliance, Food Standards Agency, **Gina Kelly** – Supply Chain Operations, Supply Chain In-Sites, **Ian Thomas** – Barrister, Six Pump Court, **Tara Gee** – Senior Manager, Food Safety & Quality, Starbucks, **Alan Lacey** – Chair of SOFHT, **Felicity Wingrove** – Managing Director, Zen Communications, **Adam Henson** – Guest Speaker



Ecolab



ToTrain



Kersia



Kersia



ALDI



ALS Laboratories



Caterers Choice



Christeyns Food Hygiene



Diversey



Food Alert



GDT Consulting



Holland and Barrett



ISS



Kiwa Agri Food

COMPANY TABLES



LRQA



NSF International



Pal International



Polygiene



Pret a Manger



Rentokil Initial



Rokill



Scores on the Doors



SGS



Tate & Lyle



Vikan



Waitrose



Individuals



Individuals



Individuals



Individuals



Individuals



SOFHT



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13 December 2023

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Online Training Course

Pest management is essential in any environment where food or food-grade packaging is manufactured or stored. This service is almost invariably contracted out to a specialist company, so effective management of the contractor is essential if the relationship is to work effectively. This one-day course will provide the information and advice necessary to implement and manage the contract successfully.

Who should attend?

Those working in the food and food-grade packaging industry, hospitality, local authority and environmental health who are involved in managing pest control contracts.

Course content:

The course will provide information on:

- What pests and why
- Understanding pesticide legislation
- Why have a contract
- The legal implications of using a contractor
- Setting your own objectives
- Understanding the contractor's objectives
- Establishing the specification selecting the contractor and monitoring performance

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Level 2 Food Safety Assessment Refresher (Polish)	find out more
Level 2 Food Safety Assessment Refresher (Romanian)	find out more
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Level 2 TACCP & VACCP Understanding	find out more
Level 3 Food Safety Refresher	find out more
Level 3 Managing HACCP	find out more
Level 3 Supervising Food Safety	find out more

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Fire Safety Awareness	find out more
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Ladder Use	find out more
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SOFHT *Summer* LECTURE & AGM

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SOFHT

Annual Lecture, Lunch & Awards 2024

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