

SOFHTFOCUS

The Magazine of the Society of Food Hygiene and Technology

www.sofht.co.uk



SOFHT's Pest Management Conference 2025

PLUS... SOFHT and Onside Youth Zone inspire the future of the food industry Veritas launch their RSPH level 2 award | Catch up on our Product Recall Seminar and SCM Meeting | Meet The Director | Dates for your Diary



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Transform your fly control with cutting-edge, energy-saving LED technology. It is predominantly designed for food manufacturing sites, commercial kitchens and hospitality venues.



THOUGHTS FROM THE EDITOR...



Welcome to our Spring Edition of SOFHT Focus.

I hope the lengthening days and returning sunshine have energised you, as they have me. In April, for a birthday treat, my family whisked me away to Malta, a place where I've always enjoyed good food - unsurprising, given all its influences from the Mediterranean and North Africa. However, even when resting we cannot escape the practical application of food safety, especially when as a group we had food allergies related to nuts and seafood to cater. So, it was to my surprise that while staying in an upscale international brand hotel, its club lounge paid little attention to food allergies - an incredible risk to its brand! Which was the topic covered by Dr Jordan Edridge, the invited speaker at our recent SCM meeting, who delivered an interesting perspective on allergens and appropriate industry responses to allergen issues further details on page 6.

This edition also reports back on the successful Pest Management Conference & Exhibition we held at the beginning of March in Northampton, proudly sponsored by Ecolab. This event brought together leading experts, technical specialists, and food industry professionals to discuss the latest strategies in pest prevention, data-driven controls, and cutting-edge technology focussing on arming attendees with actionable knowledge to strengthen their pest control programs – page 8.

The important subject of product recalls was then covered through an interactive seminar held in Leeds at the end of March not just focusing on mitigating risks to consumers but also minimising reputational damage via best practice on media and consumer communications. You'll see we drew together an exceptional panel of speakers with legal, administrative, technical and industry insights, and I am pleased to say that this included one of our very own Directors, technical expert and consultant Jackie Healing (page 5). This edition also puts Jackie in the spotlight, highlighting over four decades in the food industry – read all about it on page 7.

I hope you find this issue interesting and perhaps I'll see you at one of our future events which we have conveniently put into a new 'for your diary' section on Page 17.

Sukh Gill, Editor SOFHT Focus

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Introduction

PAUL DAVIDSON, SOFHT CHAIR

Welcome to the Spring Edition of SOFHT Focus!

It has been a busy and exciting start to the year for the Society. We kicked off the year with our Supporting Company Members meeting in February at the National Liberal Club (London), which was followed in March by the Pest Management Conference (Northampton) and a Product Recall Seminar (Leeds). We are seeing great attendance at these events which is testimony to the quality of the speakers, most of whom are from within our Society membership. You will see that we have been targeting different locations throughout the country which is attracting new companies to our events. Please take time to read more within this edition and hopefully you may spot yourself in some of the photographs.

There has also been further movement forward with our education project, with a series of visits taking place across the country to a number of Youth Zones supported by OnSide. It is encouraging to see the interest across our membership for this initiative which is still in its early stages of development. Finally, I look forward to seeing you on the 26th June for our Summer Lecture and AGM at the National Memorial Arboretum.

All the best, Paul

Lizzie Latest

Lizzie is relishing the start of spring as she sits in the sunshine while the world outside is beginning to bloom. She hopes you're all making the most of the sunshine this week!!



New Members

We are pleased to welcome the following members to SOFHT:	
SCM	
Avondale Foods Ltd	Rentokil Pest Control
Gold	
Hyprotect Ltd	
Silver	
Bennington Pet Foods Ltd	Boyd Quality Management Ltd
Excellerate Services UK Ltd	Ocado Retail Ltd
Bronze Personal	
Richard Hannay	Debbie Parkinson
Robert Sivell	
Membership Increase	
Gold to SCM	Silver to Gold
SC Johnson	itsu

Product Recall Seminar

On March 27th we held an interactive seminar in Leeds on the important subject of product recalls. This is an issue that can easily go wrong and cause enormous reputational damage to a company, so we covered not only best practice of the recall process but ongoing media and consumer communications.

We were lucky to have an exceptional panel of speakers – barrister, Ian Thomas, John Barnes, formerly at the Food Standards Agency, technical expert and consultant Jackie Healing and Gerald Mason, Senior VP, Corporate Communications at Tate & Lyle Sugars and President of the Food and Drink Federation.

Ian went through the legal responsibilities of food businesses before John explained the process of recalls and collaboration with regulators. Jackie recalled her experiences as Head of Food Safety for a major Australian retailer and took us through some complex and unusual examples. Before lunch the delegates worked in groups on a practical example based on a real life food crisis. In the afternoon Gerald, who is also responsible for communications at Tate and Lyle, spoke about considering the consumer perspective when dealing with recalls.

A highly successful event with lots of discussion and delegate participation.















Supporting Company Members

We were back at the National Liberal Club in London for our February SCM meeting and another great afternoon of networking and sharing expertise.

After an excellent lunch our guest speaker Dr Jordan Edridge delivered an interesting perspective on allergens and appropriate industry responses to allergen issues.

Jordan worked as a doctor in the NHS before setting up PiQ laboratories whose clients include major food businesses – he reckons he has prevented more instances of ill health than he cured while working in the NHS. There was an extended discussion around this very important subject and it proved to be both an enjoyable and enlightening day.















FOCUS on a SOFHT Director

Jackie Healing

Tell us about your career so far...

I have spent over 40 years in the food industry. I started in manufacturing but then moved into supermarket technical roles for most of that time.

Initially I was at Sainsbury's, but was then lucky enough to be headhunted for a role at the Australian retailer Coles, where I spent 10 years. On returning to the UK I joined NSF as Director of Consulting and Technical Services before taking the decision to step back a couple of years ago. I now do some freelance consulting work, mostly in crisis management and as an expert witness.

I'm also a director of SOFHT and a member of the FSA Science council.

What have been the personal highlights?

Of course the people you meet and the chance to travel and live overseas have been major highlights throughout my career.

My personal highlights and moments of pride come from leading change that truly affected the world we live in. I have been lucky enough to work on modern slavery and animal welfare change programmes. The opportunity to bring change for the better for people and livestock gave me a real sense of satisfaction. I've also led many crisis response situations and can say have genuinely saved lives with some of the decisions taken.

What are the key challenges for the industry?

We have seen major improvements in food safety in my time in the industry, which is credit to all who work in that area. Now we see more nuanced challenges. Climate change will bring shortages in foodstuffs and put real challenge onto the sourcing of commodities and ingredients. It's likely that world hunger will worsen and the opportunities for food fraud will be magnified.

The advent of technology like AI has the chance to really change how we manage data and reduce risks and but also has the very real opportunity to make things more challenging.

Emerging science will push us to take more account of things like the effect of foods on the



gut microbiome and I hope, reduce our reliance on heavily processed foods

I won't talk about the current global political situation and what that might mean but it's not looking good!

Any thoughts on possible changes in consumer attitudes to food?

Convenience and personalisation are key trends which have started to shape the way we eat and shop in the developed world. This contrasts dramatically with the threat of food poverty both at home and overseas. Some are struggling to eat which often drives cheaper, usually more heavily processed, food.

I hope, both as an industry and as consumers, we will be charitable to those who need it and focus on our responsibilities to the planet by ensuring everyone has access to wholesome affordable food that has minimum negative impacts on the planet.

How can SOFHT support the food industry? What are the key benefits of membership?

SOFHT has a unique role in providing safe trusted advice usually in a confidential environment. As a senior technical leader I often found it was a lonely job especially if things weren't going so well.

The opportunity to be part of a network that can listen and guide if needed, was invaluable to me.

The SOFHT organisation has so much expertise across its membership and the forums that allow networking and sharing are more valuable than anyone can imagine.





How do you spend your leisure time?

Now I am semi retired I have time for many more leisure activities than I did when working. I've always been a keen horse rider and still ride but no longer own any horses. In the last couple of years I have learnt to sail and play golf. I love to travel, we spend winters overseas if we can, have a large dog that seems to need endless walking and ball throwing, and I enjoy pottering in my garden.

Since stepping back from employment I have started voluntary work in the judiciary, which I find fascinating.

Favourite holiday destination

A hard one, can I have two? Portugal for European travel and Australia where we hope to spend more time in future.

Ideal dinner destination?

Never done it but I think it would be on an African Safari at sunset watching animals come to a watering hole. My best to date has been a sunset meal at Uluru.

What do you enjoy cooking and do you have a signature dish?

My husband does nearly all the cooking as he is a trained chef. If it's left to me, I do a mean fish pie, a pretty good chilli, and I also make a great pavlova!

Beethoven, Beach Boys or Barry Manilow?

Definitely not Barry, probably Beach Boys (but I am a Elton John fan really).



On Tuesday, 11th March, the Society of Food Hygiene and Technology (SOFHT) hosted a dynamic Pest Management Conference & Exhibition at the Mercure Hotel in Northampton, proudly sponsored by Ecolab.



The event brought together leading experts, technical specialists, and food industry professionals to discuss the latest strategies in pest prevention, data-driven controls, and cutting-edge technology. With a packed agenda of insightful presentations and a bustling exhibition floor, attendees left armed with actionable knowledge to strengthen their pest control programs.



A call for proactive pest management

Kicking off the conference, **Niall Gallagher, Technical & Compliance Manager at BPCA**, laid out the foundation for robust pest management.
He stressed the importance of expanding GMP audits to include factory walks with pest management service providers. From storage areas and drains to overlooked expansion joints, Niall's presentation demonstrated how effective housekeeping and infrastructure design can significantly reduce pest risks. His key takeaway? Prevention starts with better audits and attention to detail.



The auditor's perspective: acceptance is not an option

Paul Westgate, Managing Director at Veritas Pest Consultancy Ltd, took the stage to challenge the industry's 'acceptance' of long-standing pest issues. He underscored the role of third-party auditors in questioning both site responses and the effectiveness of pest control providers. Documentation, trend analysis, and clear communication emerged as essential components in maintaining a pest-free environment and passing regulatory audits with confidence.



The hidden world of stored product insects

Avril Turner, Technical Manager at Killgerm, led attendees through a fascinating journey into the biology of stored product insects (SPIs). With high-resolution images of biscuit beetles and other resilient pests, Avril illustrated the enormous impact SPIs have on food supplies. Her discussion emphasized strict hygiene, targeted monitoring, and effective quarantine measures as essential tools in combatting infestation.



Understanding the environment to control infestations

Sophie Thorogood, Technical Training Manager at Pelsis, explored the vast diversity of insects present in food production facilities. She highlighted the significance of precise insect identification, explaining how understanding different species' environmental preferences allows for more targeted and effective interventions.



The future of insect control: UVA LED technology

Frederic Hurstel, Business Director at PestWest Electronics Ltd, unveiled the latest advancements in UVA LED technology for flying insect control. With a move away from mercury-based UV bulbs, the transition to LED solutions promises sustainability, cost savings, and extended operational life. The ability to retrofit existing systems while enhancing efficiency made a compelling case for the future of pest control lighting.



Making the Most of Fly Trend Data

Grahame Turner, Technical Manager at NPTA, tackled fly trend analysis and the need to move beyond basic counting methods. He emphasized how tolerance levels for different areas within a facility can highlight risk hotspots. The introduction of electronic fly killers with image-based monitoring brought the discussion into the realm of real-time pest control and predictive analytics.



The Power of Heat: An Alternative to Fumigation

David Hammond, Technical Director at Thermokil, outlined the use of heat treatment as a safer, effective alternative to traditional fumigation. With applications in mills, bakeries, and other manufacturing environments, heat treatments offer a solution for eliminating insects at all life stages; eggs, larvae, and adults, while ensuring site and personnel safety.



Smart Pest Management: Remote Monitoring & Al

Christian Southall, Senior Marketing Manager at Ecolab's Pest Division, introduced the concept of remote pest monitoring. By reducing time wasted on routine checks and focusing on high-risk areas, smart monitoring has led to a staggering sevenfold increase in identified pest activity. With Aldriven analytics on the horizon, predictive pest management is set to become an industry game-changer.



Rethinking Rodent Control

Hakan Kjellberg, Chief Biologist Officer at Anticimex Group, used real-world sensor data to challenge traditional rodent control assumptions.

His findings suggested that rodents often bypass bait boxes entirely, emphasizing the importance of understanding their movement patterns. The insights gained from monitoring technology could revolutionize how sites approach rodent prevention.



Bird Control Strategies: More Than Just Netting

Chris Woolam and Gareth Tonen of Nurture Pest Control wrapped up the conference with an in-depth discussion on bird management.

From feral pigeons to smaller invasive species, the duo covered legal considerations, safety risks, and the effectiveness of deterrents such as spikes, netting, and electric track systems. The use of trained falcons and natural predators added an exciting dimension to the discussion, showing that pest control is as much about ecosystem management as it is about deterrents.



A Strong Finish: Industry-Wide Collaboration

The event concluded with an engaging panel discussion, where speakers fielded questions from the audience. Delegates praised the breadth of topics covered, from insect infestations to rodent tracking and bird deterrence.

The exhibition stands provided hands-on opportunities to explore the latest pest management solutions, ensuring attendees walked away with practical, actionable knowledge.

And the highlight of the day? A well-behaved falcon called Delilah, who watched over proceedings with a sharp eye, a fitting symbol of the vigilance required in effective pest control.

SOFHT's Pest Management Conference 2025 was not just about learning—it was about equipping businesses with the tools, strategies, and technologies needed to stay ahead of the everevolving challenges in pest management. The take-home message was clear: proactive, data-driven approaches are the future of pest prevention in the food industry.











Ecolab - Event Sponsor



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HIS Killgerm Kiwa







Nurture Pest Control



Awards



Rentokill SOFHT Vikan

Pelsis



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INSPIRING THE FUTURE



Inspiring the Future:

How SOFHT and Youth Zone are opening doors to the food industry



"We're not just protecting what's on the plate — we're connecting expertise, building trust, and shaping the future of food safety."

That's the spirit behind the education initiative from the **Society** of Food Hygiene and Technology (SOFHT), in partnership with **Onside's Youth Zone**.

And here's a number that should make you pause: only 3% of young people consider a career in the food industry. That's a gap — and SOFHT is stepping in to close it.

"Partnering with Youth Zone gives us an incredible opportunity to educate and inspire young people across the country," says Paul

Davidson, SOFHT Chair. "Our aim is to make the food industry accessible, helping young people understand its importance to health and wellbeing, as well as the diverse career paths it offers."

This isn't another awareness campaign. This is action. Real engagement. Real change.

INSPIRING THE FUTURE

What's the Mission?

This national initiative is laser-focused on one thing: giving young people a clear, exciting path into the food industry. It's about **visibility, experience,** and **support**. Whether it's food safety, hygiene, or production — careers that are essential to public health — SOFHT is showing young people exactly where they can fit in.

Here's what that looks like on the ground:

What's Happened So Far?

Since the initiative launched in **November 2024**, the response has been nothing short of inspiring. We've seen **overwhelming support** from SOFHT members — and many non-members too — who have taken time to visit Youth Zones across the UK. These visits have brought real energy and insight to young people who might never have considered the food industry as a career path.

From London to Wolverhampton and Warrington, dozens of food industry professionals have stepped into Youth Zones, shared their stories, and lit a spark. To everyone who's visited already — thank you. Your time and experience are making a tangible impact.

And we're just getting started.

More Youth Zone visits are planned, and we're ramping up efforts to bring young people into the heart of the industry — with site visits to food business operators already in motion. These first-hand experiences give young people a direct look at the processes, standards, and people that keep our food system running safely and efficiently.

Here's How You Can Help

If you're part of SOFHT — or the wider food industry — this is your moment to make a difference. We need more hands. More doors opened. More people saying "yes."

You can:

- · Host a site visit
- · Offer an apprenticeship or work placement
- Volunteer as a mentor
- · Visit a Youth Zone near you.

Even one day of your time can have a ripple effect. You might be the reason a 17-year-old decides to become a food safety technologist. That matters.

The Bottom Line

We all know the challenges the food industry faces. Talent gaps. Public understanding. Recruitment. This initiative isn't just about helping young people — it's about **future-proofing our industry.**

If we want skilled, motivated, and educated professionals tomorrow, we need to **inspire them today.**

If you want to get involved, contact the SOFHT office team at admin@sofht.co.uk

Let's open the door. Let's invite them in. Let's build something that lasts.



VERITAS PEST CONSULTANCY: RSPH LEVEL 2 AWARD SAFE USE OF RODENTICIDES





Veritas Pest Consultancy launches the 100% online RSPH Level 2 Award Safe Use of Rodenticides qualification.

You can now achieve your RSPH Level 2 Award Safe Use of Rodenticides qualification without the expense of travelling to an examination. Now available from Veritas Pest Consultancy, the eLearning and eAssessment package with bookings opening by the end of this month. Be the first to know when bookings open by registering your information here:

veritaspestconsultancy.co.uk/subscribe

Veritas Pest Consultancy are well known for their exceptional training courses and only last year launched their eLearning packages for the RSPH Level 2 Award General Pest Management. Supporting those qualifying as pest professionals and also offering a refresher tool for those already qualified who can take up learning outside of precious business hours.

With the <u>upcoming changes</u> in the Campaign for Responsible Rodenticide Use including the need for up to date qualifications, Veritas has responded by creating an eLearning package for the RSPH Level 2 Award Safe Use of Rodenticides qualification.

Not only can you complete your learning online, but in a first for the industry, you can now complete your formal examination online too! Get your eLearning and book your formal exam to follow in as little as 7 days. Either go direct or purchase through 1Env who are the main pest distributor for the Veritas eLearning packages.

To maintain the quality level expected from an RSPH qualification your examination will involve remote invigilation and recording of you and your surroundings. To complete the online exam you will need:

- Internet access
- A laptop or desktop computer with a webcam, microphone and speakers (Windows 10 or higher/Mac OS X)
- Mobile device with a camera (smartphone/tablet)
- Valid Photo ID

No longer do you have to put out the expense for you and your trainees to travel for a sit down exam.

And even more exiting to follow, the GPC eAssessment is also going to be launched in the coming months. So get your eLearning activated now and your exam to follow.

To be the first to know when the booking openings for these courses pop your email here:

https://veritaspestconsultancy.co.uk/subscribe

For more information please contact:

Anna Mollins, Business Development Manager, Veritas Pest Consultancy anna@veritaspestconsultancy.co.uk · 07951046115

2025 Dates for your diary...

SUMMER LECTURE

NATIONAL MEMORIAL ARBORETUM

BOOK NOW

26th June 2025

For the 2025 SOFHT Summer Lecture we are once again returning to the fabulous National Memorial Arboretum in Staffordshire where we will be running a slightly different approach to our usual lecture. For this event we will be running an "in conversation with" panel entitled *The Influence of Social Media on Food Nutrition and Health* hosted by Felicity Wingrove with our special guests:

- · Gavin Wren content creator & food policy specialist
- Michella Mazzoni content creator & nutritionist
- Nick James European Marketing Director, Tate & Lyle Sugars
- Fleet Street Communications (speaker TBC)

This ever popular event brings together industry experts in an informal and relaxed setting to network, learn and discuss issues relating to food safety and quality and includes the SOFHT AGM where important decisions involving the running of your Society are taken, setting the direction for the following 12 months.

Due to the popularity in 2024, we will once again include a BBQ lunch for all attendees as well as providing the opportunity to experience the Arboretum facilities before the meeting commences.

HYGIENE MANAGER FORUM

ONLINE

BOOK NOW

 19^{th} May | 23^{rd} June | 21^{st} July | 18^{th} August 15^{th} September | 20^{th} October | 17^{th} November 15^{th} December

ELEVENSES

ONLINE

BOOK NOW

2nd July | 15th October

REGULATORY FORUM

ONLINE

BOOK NOW

17th September

CONFERENCE: BACK TO BASICS – FUNDAMENTALS OF FOOD SAFETY

DELTA BY MARRIOTT NOTTINGHAM BELFRY

BOOK NOW

23rd September 2025

Sponsored by: Sterilex

For this practically focused conference, SOFHT are once again returning to subject topics that are fundamental to the foundations of food safety and integrity, forming the basics of any effective food safety management system.

In this event we will be drawing on subject matter experts from the fields of training and personnel management, cleaning & disinfection, waste management and getting the best from those essential contractors that support our in-house teams. We'll also be reviewing effective methods for controlling those areas which can lead to product challenges, focussing on raw material, labelling and contaminant management.

SOFHT conferences have always provided robust, topical and practical training on those areas that are critical to the safe manufacture of food products and this event in Nottingham will continue that tradition with previous attendees coming from hygiene, technical and production management roles.

ANNUAL LECTURE LUNCH & AWARDS

THE BREWERY, LONDON

BOOK NOW

21st November 2025

Sponsored by: Christeyns Food Hygiene, LRQA, SGS & Vikan



For the 2025 SOFHT Summer Lecture we are once again returning to the fabulous National Memorial Arboretum in Staffordshire where we will be running a slightly different approach to our usual lecture.

For this event we will be running an "in conversation with" panel entitled *The Influence of Social Media* on *Food Nutrition and Health* hosted by Felicity Wingrove with our special guests:

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SOFHT TRAINING COURSES

MAY - JULY 2025 - ONLINE

1st, 8th, 15th, 22nd & 29th May

LEVEL 4 AWARD IN MANAGING FOOD SAFETY (RQF)

Unlike other Level 4 food safety training courses where modules are taken consecutively modules in SOFHT's five day food hygiene course will be run one day a week over five consecutive weeks.

https://sofht.co.uk/product/level-4-award-in-managing-food-safety-rqf/

8th May

LEVEL 3 CLEANING TECHNOLOGY & CONTROL

The course covers the main principles of open plant and utensil cleaning and disinfection. The training comprises of presentations and individual and group workshops during the 8 hour course.

https://sofht.co.uk/product/level-3-cleaning-technology-control/

8th - 9th May & 9th - 10th July

BRCGS INTERNAL AUDITOR

This two-day course will enable you to undertake internal audits and prepare companies for third party audits. It's delivered via a series of workshop-led discussions, presentations and an interactive case study. During the live case study, you will be given feedback and support to enable you to carry out an audit at your own workplace.

This course is part of the BRCGS Professional recognition programme.

https://sofht.co.uk/product/internal-auditor-brcgs/

13th - 14th May

LEVEL 4 CLEANING IN PLACE

The course is designed to enable a technically qualified person with good understanding of open plant cleaning principles and chemistry to be competent in understanding and assessing cleaning in place circuits and CIP sets. The 2-day course is split between presentations and workshop sessions.

https://sofht.co.uk/product/level-4-cleaning-in-place/

16th May

BRCGS ENVIRONMENTAL MONITORING

This course will provide delegates with an understanding of the key components of an environmental monitoring programme to identify potential microbiological risks in production and open product areas; in addition to explaining different sampling methods and key elements of a corrective action procedure. This is particularly useful when implementing an environmental monitoring programme based on the Global Standard for Food Safety Issue 8 requirements and industry best practices.

https://sofht.co.uk/product/brcgs-environmental-monitoring/

16th & 23rd May

LEVEL 3 AWARD IN HACCP FOR FOOD MANUFACTURING

– This 2 day course takes a practical approach towards the development, implementation and maintenance of an effective HACCP system based on codex preliminary steps and principles. Candidates will gain a thorough understanding of HACCP methodology and terminology, and the pitfalls to avoid. We discuss changes to HACCP published by Codex in 2020 and 2022. Content also covers regulatory requirements, industry best practice and BRGCS and other GFSI certification standards.

https://sofht.co.uk/product/level-3-award-in-haccp-for-food-manufacturing/

20th & 21st May

UNDERSTANDING LEADERSHIP AND MANAGEMENT

This course covers the role, responsibilities and the fundamental knowledge and skills of leadership and management. Leadership styles, skills and abilities play a significant role in the job, ensuring better communication and increasing productive relationships with the team. This is one module from the 'First Steps to Successful Leadership Programme'.

https://sofht.co.uk/product/understanding-leadership-and-management/

UPCOMING SOFHT TRAINING EVENTS

21st May & 23rd July

BRCGS ROOT CAUSE ANALYSIS

This one-day course will provide delegates with a thorough understanding of Root Cause Analysis (RCA) to know its importance and be able to perform it competently. This is especially helpful when implementing some of the requirements in the BRCGS.

This course is part of the BRCGS Professional recognition programme.

https://sofht.co.uk/product/root-cause-analysis/

22nd May & 24th July

BRCGS VALIDATION AND VERIFICATION

This one-day course will provide delegates with a thorough understanding of validation and verification so they know the level of detail required for each process and are able to use validation and verification in practice. This is especially helpful when implementing some of the requirements in the BRCGS.

This course is part of the BRCGS Professional recognition programme.

https://sofht.co.uk/product/brcgs-validation-and-verification-issue-9/

23rd May & 25th July

BRCGS RISK ASSESSMENT

This one-day course will provide delegates with a thorough understanding of risk assessment and enable them to use different risk assessment models. This is particularly useful when implementing product safety management systems onsite, and when implementing the requirements of the BRCGS.

This course is part of the BRCGS Professional recognition programme.

https://sofht.co.uk/product/risk-assessment-brcgs/

30th May, & 6th, 13th, 20th, 27th June

LEVEL 4 AWARD IN HACCP FOR MANAGEMENT (CODEX PRINCIPLES) (RQF)

The 5 day Level 4 HACCP for Management Course for both food manufacturers and caterers in a flexible 'Fast Track' format to enable busy senior managers in the food industry to secure quality training without having to leave their business for consecutive days at a time.

https://sofht.co.uk/product/level-4-award-in-haccp-for-management-codex-principles-rqf-fast-track-training/

4th - 5th June (Classroom)

LEVEL 4 LISTERIA MANAGEMENT

The course is designed to enable a technically qualified person with a basic understanding of microbiology to be competent in understanding the basic components of a Listeria control plan and in the critical assessment of their own manufacturing facility. The course will be run over 2 days and includes a blend of presentations and delegate-led practical sessions.

https://sofht.co.uk/product/level-4-listeria-management/

9th - 13th June

BRCGS LEAD AUDITOR

This five-day in-depth course will provide an understanding of the Standard in terms of the protocol, requirements, and how to audit effectively. Delegates will gain an in-depth guide to the requirements of the Standard, and learn how to undertake a BRCGS audit, including effective planning, conducting and reporting of the audit. Auditing techniques will be practiced and developed, to include the auditor competency skills required of Global Food Safety Initiative (GFSI) scheme auditors.

This course is part of the BRCGS Professional recognition programme.

https://sofht.co.uk/product/lead-auditor-brcgs-new/

11th June

CLEANING IN PLACE - BASIC PRINCIPLES

This half-day course is designed to help your employees understand the workings of a CIP Set. The tutor will explain CIP design, equipment and operation, together with requirements in relation to BRC and other Codes of Practice. Common CIP chemicals, sampling and routine checks will also be covered. All in all delegates will have a better understanding of what is required in order to achieve good, repeatable cleaning results.

https://sofht.co.uk/product/cleaning-in-place-basic-principles/

11th June

PRACTICAL FOOD LABELLING & LEGISLATION

This one-day course will provide an initial understanding of food labelling requirements within the Food Information to Consumers Regulation (FIC), including its application post- Brexit.

https://sofht.co.uk/product/practical-food-labelling-legislation/

18th June

BRCGS AN APPROACH TO PRODUCT FOOD SAFETY MANAGEMENT

An industry focused course, considering organisational culture, leadership and behavioural concepts; inclusive of and generic to all BRCGS Global Standards, in addition to the global market for application to any manufacturing facility – regardless of business size or whether sites have a product scope of food or non-food related goods/services.

https://sofht.co.uk/product/brcgs-an-approach-to-product-food-safety-management/

25th - 27th June

RSPH LEVEL 3 FOOD SAFETY

RSPH Level 3 Food Safety for Food Manufacturing 3 day course covers the aspects of the supervision of food hygiene and safety that enables candidates to identify problem areas and to recommend solutions.

https://sofht.co.uk/product/rsph-award-in-level-3-food-safety/

26th June

ENVIRONMENTAL SUSTAINABILITY AWARENESS

This 1-day environmental sustainability awareness training course has been developed by subject matter experts to provide practical guidance in how to be environmentally sustainable in the workplace and everyday life.

https://sofht.co.uk/product/environmental-sustainability-awareness/

26th - 27th June

BRCGS SITES TRAINING

This course has been designed to enable delegates to gain a full understanding of the general principles of the Standard, and how to comply with the requirements. Delegates will also gain an understanding of what to expect during the process of certification, and actions needed prior to, during and after the audit.

This course is part of the BRCGS Professional recognition programme.

https://sofht.co.uk/product/brcgs-sites-training/

10th & 11th July

TRAIN THE TRAINER

Day one of this course covers the learning elements. On day two, the students will each deliver their own short training course which will be assessed by the tutor, on delivery style and meeting the needs of the learner.

https://sofht.co.uk/product/train-the-trainer/

16th July

BRCGS VULNERABILITY ASSESSMENT FOR FOOD FRAUD

This one-day course will provide you with a thorough understanding of vulnerability assessment for food fraud and enable you to use techniques to better identify and mitigate risks associated to raw materials in the supply chain. This is particularly useful when implementing product safety management systems and the requirements of the BRCGS Global Standards on site.

https://sofht.co.uk/product/brcgs-vulnerability-assessmentfor-food-fraud/