

# FOOD MATTERS

AT LOUGHRY

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# Welcome to Food Matters

Loughry is one of the three campuses of CAFRE and is the College's Centre of Excellence for food technology.

Loughry has lead responsibility for people development and knowledge and technology transfer programmes for the food processing and supply industry. Loughry provides key expertise in food manufacture, innovation, safety, packaging and waste minimisation.

Our dedicated teams of technologists work with over 250 businesses each year, across all the key sectors, encouraging innovation, promoting the adoption of appropriate technology and providing a comprehensive range of accredited training.

We tailor our technological development and support programmes to meet both the needs of individual businesses and the industry as a whole, with a client base ranging from business start-up through to multi-national companies.

With more than 20 years experience of working with food businesses, we treat client confidentiality as a key priority.

*Joy*



**Joy Alexander**  
028 8676 8132  
[joy.alexander@daera-ni.gov.uk](mailto:joy.alexander@daera-ni.gov.uk)

Our technologists have access to world-class facilities in our Food Innovation Centre, Food Technology Centre and Food Business Incubation Centre.

Further details on our support services can be found at [www.cafre.ac.uk](http://www.cafre.ac.uk)

# Contacts

## Dairy Technology



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## Meat Technology



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## General Food Technology



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## Innovation



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## Training and Capability Development



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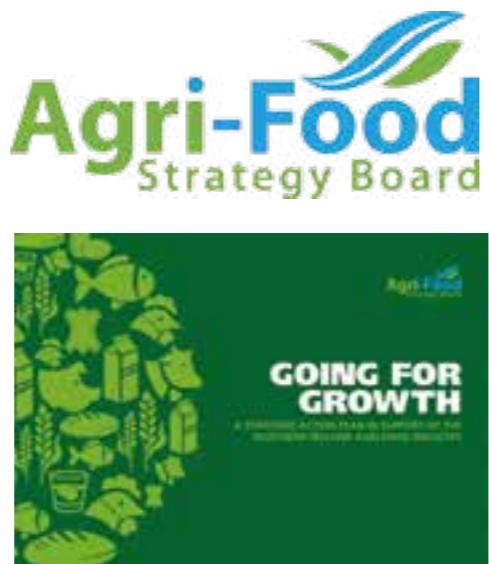
**028 8676 8101**

# Knowledge and technology transfer

Effective knowledge and technology transfer is central to the development and growth of a profitable, competitive agri-food sector. It is one of the key pillars of the work of CAFRE. It has many definitions but involves the transfer of skills, knowledge, technologies, methods of manufacture etc between academic institutions and industry.

Within CAFRE success is measured by not merely the transfer but by the successful adoption, which involves contextualisation to fit the needs of individual companies.

At Loughry, we tailor our technology support programmes to meet the needs of individual businesses and the sector as a whole. We have a great combination of highly skilled, commercially orientated food technologists and fantastic facilities, which include the Food Innovation Centre, the Food Technology Centre, and the Food Business Incubation Centre. We are here to help meet the needs of businesses in the NI agri-food sector, to assist you develop and grow new market opportunities.



The Agri-Food Strategy Board have set challenging goals for the sector in terms of sales growth, employment, export and added value products in the 'Going for Growth' report. Over the next pages we demonstrate some examples of how CAFRE's knowledge and technology transfer work links with these goals. In particular we highlight how CAFRE and Invest NI continue to work together to address sector specific and generic issues.

# Supporting innovation

Over the last 18 months Invest NI and CAFRE have been working collaboratively to promote the importance of innovation and the support services available. A sector approach has been adopted. This has involved Business Client Executives from Invest working alongside Food Technologists from CAFRE to deliver a comprehensive support service. The approach commenced with the bakery and snacks sector and is being replicated within the meat, dairy and fruit and vegetable sectors.

**"Together with CAFRE, we want to encourage more businesses operating in these sectors to explore innovative measures to support their growth and continued contribution to Northern Ireland's agri-food processing industry".**

John Hood, Director of Food and Tourism,  
Invest NI

Joy Alexander, Head of Food Technology Development, CAFRE, added

**"To remain competitive our food businesses must continue to utilise our world class raw materials to produce innovative products which meet the needs of consumers. We at CAFRE, are delighted to once again partner with Invest NI to promote the importance of food innovation and showcase the support services available."**

# Innovation support for the bakery and snacks industry

The bakery and snacks sector includes the production of bread, bread products and pastry, fresh, frozen and long-life. The sector is a very strong contributor to agri-food in Northern Ireland. In 2014\*, turnover was almost £300m or 6% of the total agri-food processing industry, of which over £100m represented sales outside Northern Ireland.

CAFRE in partnership with Invest NI have developed a programme of support, which consists of three key elements:

1. Bakery and snacks innovation support seminar
2. Study tour to International Baking Industry Exposition (IBIE), USA
3. Skills training

## 1. Bakery and snacks innovation support seminar

At a seminar jointly hosted by CAFRE and Invest NI in the Food Innovation Centre at Loughry Campus, over 100 bakery and snacks industry delegates were encouraged to explore innovation to support business growth. Speakers focused on key themes such as:

- **the importance of product innovation**
- **market trends and seasonal opportunities**
- **overview of the business support available from Invest NI**
- **overview of the technical support available from CAFRE.**



\*DARD (2015) Size and Performance of the Northern Ireland Food and Drinks Processing Sector, Subsector Statistics 2013, with provisional estimates for 2014

## 2. Study tour to International Baking Industry Exposition

Following on from the momentum gained at the Bakery and Snacks Innovation Seminar and in celebration of NI Year of Food and Drink 2016, eleven representatives from seven Northern Ireland companies attended the International Baking Industry Exposition (IBIE) in Nevada.

IBIE is the largest, most comprehensive event in the US for the grain based food industry and it only takes place every three years. The group also attended two US bakery site visits and six retail outlets in order to research trends and technologies in the bakery and snacks sector.

Feedback from the visit was very positive and all of the companies are already exploring options to either purchase new equipment, source new ingredients and packaging and to develop new products based on current trends in baking.



### 3. Skills training

A series of workshops designed to enhance skills and knowledge in the bakery and snacks sector are planned for 2017. These are a joint collaboration between Invest NI and CAFRE. The workshops have been designed for those working in the bakery industry wanting to learn more about the science of baking ingredients and the technology involved in baking. The range of workshops is suitable for those working in production, new product development, technical, quality assurance and marketing roles.

#### **Training workshops include:**

- Bread making skills and innovations
- Cake making skills and innovations
- Biscuit making skills and innovations
- Pastry making skills and innovations
- Bakery and snacks export skills
- ICT and business workshops
- Getting the packaging right for bakery and snacks seminar



If you require any further information about these training programmes, or would like to book a place, please contact:



**Valerie Finlay**  
028 8676 8214  
[valerie.finlay@daera-ni.gov.uk](mailto:valerie.finlay@daera-ni.gov.uk)

# Knead to export workshop

**Thursday 27th April**

Wellington Park Hotel

Are you a bakery and/or snacks business? Are you considering exporting to ROI and GB markets or have limited exports to these markets?

This one-day export skills and knowledge workshop will provide you with the practical advice and guidance on export development issues in this niche sector.

Following the workshop, there will be an optional one-to-one half hour session with the consultant trainer.

For more information and to register for the event log onto: <https://myini.investni.com/events>



# Innovation support for the meat industry

## Meat Innovation Support seminar

One hundred representatives from Northern Ireland's red meat, pork, poultry and fish sectors attended a seminar in January aimed at encouraging firms to explore innovation activities to support the continued growth of the agri-food industry. Jointly hosted by CAFRE and Invest NI the event highlighted the support offered by Invest NI and the Food Innovation Centre at CAFRE.

Representatives from Moy Park, Food First Consulting and Hannan Meats outlined the importance of innovation in the development of their businesses while Redbrook Ingredients briefed delegates on the current flavour and ingredient trends.



Event speakers: Malachy O'Connor, Retail Consultant, Food First Consulting; John Hood, Director of Food and Tourism Division, Invest NI; Peter Hannan, Hannan Meats; Joy Alexander, Head of Food Technology Development, CAFRE; Sukhvinder Gill, Consumer Insight Manager, AHDB and Guy Wootton, Category and Insight Director, Moy Park.



Dessie Brady, CAFRE with Jon Neely, Lynas Food Service



Frank Forster, Meadow Farm Quality Foods with Ruth Hyndman and Alan Johnston, CAFRE



Alastair Higgins, Invest NI with Geoff Hooks, Steven Pryce and Alan McCulla, Sea Source and Alan Johnston, CAFRE



Grainne Moody, Invest NI; Alan Johnston, CAFRE with Foyle Group delegates and Dessie Brady, CAFRE



Dessie Brady, CAFRE with Gareth Williamson and Steven Baird, Farm to Fork Meat Company



Chris Bannon, Invest NI with William Corrie, Corrie Meats and Alan Johnston, CAFRE

# Meat technology skills workshops

Following on from the success of the Innovation Support seminar a series of skills development workshops were held at the Food Technology Centre, Loughry Campus. These workshops consisted of classroom discussions and practical workshops in the meat processing rooms. The workshops focused on:

- Factors affecting meat eating quality
- Legislation and labelling of meat and meat products
- Meat preservation and shelf-life
- Meat curing, smoking and fermentation technology
- Burger and sausage manufacture



**"The meat preservation and shelf-life workshop was very beneficial and relevant to the factory side of the food industry. The course was detailed with specific information relating to participants' products."**

Orla Kelly (Karro Food Group)

**"The workshop was user friendly and the trainer was very knowledgeable with excellent social skills. I found the exercises very useful and many of the topics covered will help me in my role within the business."**

Stephen McCormick (Foyles Food Group)



## Missed these workshops?

**We can deliver bespoke training for your company upon request, subject to numbers.**

For more information contact:



**Dr Raymond Martin**  
028 8676 8133  
[raymond.martin@daera-ni.gov.uk](mailto:raymond.martin@daera-ni.gov.uk)

# Food innovation pathway at Loughry

It is recognised that the process of food innovation can be expensive and high risk. At Loughry we aim to raise awareness about the strategic importance of innovation to maximise market opportunities.

We have developed an innovation pathway of support. This step-by-step approach provides entrepreneurs and established businesses with a framework to embrace innovation and commercialisation of new ideas. It provides support to develop product concepts, processing methods and controls, as well as opportunities for commercial manufacturing.

Innovation at Loughry is not only about new product development, it is also about continually evaluating new and existing manufacturing processes and production technologies as well as assessing packaging performance.

Food businesses can enter the innovation pathway at any stage.

Opposite is a diagram highlighting the process and examples of Loughry innovation support are given in the following pages.



# Innovation pathway at Loughry

## Stage 1: Food Innovation Centre

Concept/idea investigation and kitchen scale production.



## Stage 2: Food Technology Centre

Pilot processing and scaling up.



## Stage 3: Food Enterprise Development Programme

A six-month programme allows companies to manufacture and sell their products produced in the Food Technology Centre and determine the feasibility of their business before committing to major capital investment.

## Stage 4: Food Business Incubation Centre

Time bound commercial manufacturing.



## Stage 5: Commercial manufacture

Outside Loughry.

# Innovation support – Innovation Vouchers

One way Loughry supports innovation is through the Invest NI Innovation Voucher Scheme.

An Innovation Voucher provides funding to small and medium sized businesses (up to a value of £5,000) to work with an expert from a University, College or other Public Sector Research Body to bring new knowledge to help businesses innovate, develop and grow.

Find more information about Innovation Vouchers at [www.innovationvouchers.com](http://www.innovationvouchers.com) or contact:



**Christine Haydock**  
028 8676 8143  
[christine.haydock@daera-ni.gov.uk](mailto:christine.haydock@daera-ni.gov.uk)



## Clandeboye Estate Yoghurt avail of Innovation Voucher

Clandeboye Estate Yoghurt is the only manufacturer of yoghurt in Northern Ireland and its popularity is growing. In order to meet the increasing demand for their yoghurt, particularly for the export market, they need to ensure they can achieve longer shelf-life requirements. Clandeboye Estate were successful in obtaining an Innovation Voucher from Invest NI and have been supported by our food technologists to increase their existing shelf-life, without the use of any preservatives. This increase has enabled the company to secure more contracts that previously may not have been available to them in a very competitive market.

**"I have worked with CAFRE since our launch in 2006 and have found their technical knowledge and support invaluable. I am particularly pleased with the outcome of our shelf-life extension project, which will give us the opportunity to branch into more markets."**

Bryan Boggs, General Manager,  
Clandeboye Estate Yoghurt



## Dairy product innovations

Many of our dairy based product development projects are focused in the areas of providing consumers with healthier products, clean labels and increased shelf-life. The following table highlights some of the innovative projects we have been working on.

Reduced sugar

No sugar

Increased protein

Increased fibre

Reduced salt

Natural flavours

Natural colours

Natural stabilisers

High pressure processing

Vitamin fortification

# Food Enterprise Development Programme

Some new business ideas may not be ready for full-time manufacturing or for some micro businesses the idea of fully commercialising their idea in an incubation unit or elsewhere may not be possible.

Food Enterprise Development Programme (FEDP) is a two part programme aiming to provide new businesses with the best possible start. Participants are first provided with relevant technical and business skills and then use the Food Technology Centre to manufacture products to test market before setting up their business commercially.

If you would like more information about the Food Enterprise Development Programme, contact:



**Caroline Hammond**  
028 8675 7500  
[caroline.hammond@daera-ni.gov.uk](mailto:caroline.hammond@daera-ni.gov.uk)

## Rucksnacks launch – supported by the Food Enterprise Development Programme

Colm Connolly founder of award winning company, Rucksnacks acknowledges that technologists from the meat team at Loughry have been invaluable to the development of Rucksnacks.

After attending food safety training at Loughry, Colm secured funding available through an Intertrade Ireland Innovation Voucher to further develop products and processes.

To enable Colm to launch his product into the market he used the production facilities in the Food Technology Centre at Loughry, having securing a place on the Food Enterprise Development Programme. Whilst on the programme, Rucksnacks was able to secure a trial with SuperValu's Food Academy Programme.

The Food Enterprise Development Programme has provided Colm with the confidence to move production to a commercial facility.



Raymond Martin and Alan Johnston discussing the launch of Rucksnacks with founder Colm Connolly.

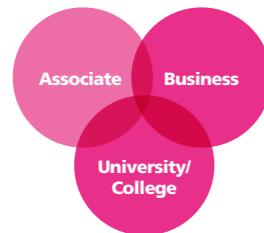
**"From the start of the Food Enterprise Development Programme, CAFRE has been exceptional, both the technical support from the technologists and the helpfulness of the experienced technical staff. The facilities are top class and I highly recommend this programme to other food companies."**

Colm Connolly, Rucksnacks



# Knowledge Transfer Partnership

Knowledge Transfer Partnership (KTP) is one of the UK's leading programmes, helping businesses improve their competitiveness and productivity through the better use of knowledge, technology and skills. KTP is a government funded programme to support a three-way partnership between a business, an academic institution and a qualified graduate.



Kestrel Foods Limited and CAFRE have been awarded the top grade for their KTP. Kestrel Foods has made a major investment to establish in-house nut roasting capability and the project carried out in partnership with Queen's University Belfast focused on the development of new processes and NPD. This has resulted in a much enhanced product portfolio through the development of innovative new products. The investment in the new technology and the KTP programme means the company has better capability and versatility to

respond to customer needs and can offer bespoke products. David Jones, the KTP Associate has taken up the offer of a permanent position with Kestrel Foods at the end of the two-year KTP project.

**"Overall the KTP programme was a very positive experience for our business. The ability to develop and learn new processes from scratch has accelerated our growth prospects with new and existing customers and given us confidence to become even more creative and innovative as a team. For any business wishing to embark on developing new manufacturing systems and controls I thoroughly recommend the KTP programme as a measured and methodical approach to achieving the required objectives."**

Michael Hall, Managing Director,  
Kestrel Foods Limited



# Fusion

Fusion is a cross border programme which is similar in design to the KTP programme. It can provide support by helping to fund a high calibre science, engineering or technology graduate and partnering you with a third level institution with specific expertise. The graduate is employed by you and is based in your company throughout the project (12 - 18 months) with mentoring from the academic partner.

We have several ongoing Fusion partnerships, one being with LacPatrick Dairies Limited, Monaghan. The aim of the project is to embed a culture of innovation and new product development within the company bringing a range of new products to market.

**"The Fusion project has provided me with an excellent opportunity to work on an exciting new product development project for LacPatrick Dairies Ltd."**

Ciara Delaney, LacPatrick Dairies Limited,  
Monaghan

KTP or Fusion may be the ideal option if your company has a strategic project and would consider partnering with us to employ a graduate to complete the project.

For further information on partnering with Loughry contact:



**Fiona Ferguson**  
028 8676 8148  
fiona.ferguson@daera-ni.gov.uk

# Technical skills development

## Artisan Charcuterie workshop – register NOW!

A practical three day Artisan Charcuterie workshop designed for enthusiasts and beginners will be held in the Food Technology Centre on 3rd, 4th and 5th May 2017.

The taste for artisan charcuterie is on the rise. Using age-old, traditional preservation methods, along with contemporary production techniques, learn how to create a vast array of charcuterie. From meat selection and fundamental butchery skills to curing methods, smoking techniques, fermentation science and much more, this comprehensive workshop explores every stage of charcuterie production.

**"Curing meat is something that has been done locally for generations but we're in the shadow of the French with their charcuterie, the Spanish embutidos, and the Italian affettati misti. There is now an increasing demand for locally produced charcuterie style products among the small artisan producers and butchers to expand their product range."**

Alan Johnston, CAFRE.



For more information contact:



**Alan Johnston**  
028 8676 8109  
[alan.johnston@daera-ni.gov.uk](mailto:alan.johnston@daera-ni.gov.uk)

# Automation and robotics

New automation techniques and robotic solutions are continuously being developed and are having a particularly significant impact in the food industry. Automated processes are often employed to improve efficiency through increased speed and reduced labour costs. Automation is also used to improve safety and hygiene in the environment which food is prepared, packed and despatched. Often automation and robotics are used in areas that are unsuitable for people to occupy for a long period of time.

Robotic solutions can be very versatile and customised to your production requirements, examples include:

- Automated robots
- Machine vision systems
- Human/robot collaboration
- Colour vision analysis



## Advance notice

An event to discuss the emerging use of robotics and automation in the Northern Ireland Food Manufacturing Industry will be hosted by CAFRE in the Food Innovation Centre at Loughry, this autumn. The Northern Ireland Technical Centre, Queen's University Belfast, the Northern Regional College and Invest NI will partner in this event.

For more information contact:



**Dr Raymond Martin**  
028 8676 8133  
[raymond.martin@daera-ni.gov.uk](mailto:raymond.martin@daera-ni.gov.uk)

# Bursary Awards and Careers Fair



Seventeen food students from Loughry's Food degree courses were presented with industry bursaries they have secured this academic year at the Bursary Awards Ceremony in March. This year the sponsors who have shown their appreciation of the future talent that Loughry is developing include: ABP Food Group, Bank of Ireland, Karro Food Group, Danske Bank, Dunbia, Fane Valley/Linden Foods, First Trust Bank, Glanbia Cheese Ltd, Irish Farmers' Journal, LacPatrick Dairies Ltd, Moy Park, Multi-Packaging Solutions, Northern Ireland Food and Drink Association (NIFDA), Tyrone Farming Society, Ulster Bank and Willowbrook Fine Foods. They offered bursaries which were valued between £1,000 and £3,000, with a total of £23,000 being awarded.

We were pleased to welcome businesses at the recent Agri-Food Careers Fair held at Loughry Campus

## Finnebrogue



Ashleigh Burns and Loughry placement student Alexandra Dickson discuss food careers at Finnebrogue with National Diploma student Philip Beattie.

## Hughes Mushrooms



Karen McAuley and Sinead McCartan with Loughry Campus second year degree students. Sinead is a current student at Loughry Campus and is completing her one year work placement at Hughes Mushrooms.

## Linden Foods



Caroline McElhone, representing Linden Foods, chats to Loughry Campus students.

## LacPatrick Dairies Limited



Past Loughry Campus student David Hughes discusses career pathways at LacPatrick with CAFRE agriculture students Pascal Pearson and Andrew McFarland.

## Scotts Bakery



Loughry graduates Anna-Mae Dunne, Natalie Love and Deborah Irvine represented Scott's Bakery at the Careers Fair.

## Western Brand



Western Brand Poultry representatives Rory McCabe and Annette Crudden talked jobs with Hannah Cromie and Hannah Shaw at the Careers Fair.

# Diary dates

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## Sugar reduction seminar

A seminar to highlight the support available to food manufacturing businesses to help achieve sugar reduction targets is being held on Tuesday 6th June 2017. Venue TBC.

For more information contact:



**Fiona Ferguson**  
028 8676 8148  
[fiona.ferguson@daera-ni.gov.uk](mailto:fiona.ferguson@daera-ni.gov.uk)



## Production of safe food by small food producers event

We continue to support Safefood, an all-island organisation with a general remit to promote awareness and knowledge of food safety and nutrition issues. Contact us for details about the 'Running the Gauntlet: Production of Safe Food by Small Food Producers' event to be held in the Food Innovation Centre at Loughry Campus on 13th September 2017.



## Fruit and vegetable innovation support seminar

An event to showcase the support available from both CAFRE and Invest NI to support innovation in the fruit and vegetable processing industry will be held this autumn/winter in the Food Innovation Centre at Loughry Campus.

For more information contact:



**Deborah Whinnery**  
028 8676 8197  
[deborah.whinnery@daera-ni.gov.uk](mailto:deborah.whinnery@daera-ni.gov.uk)



## International Dairy Federation – World Summit 2017

The UK dairy industry is bringing together the global dairy community in Belfast from 29th October to 3rd November for the 2017 International Dairy Federation World Dairy Summit.

For more information, please visit [www.idfwds2017.com](http://www.idfwds2017.com)

# Loughry news

## Innovate UK

Moy Park and CAFRE continue with their collaborative research and development project after securing support under a recent Innovate UK Competition: Optimising Food Composition. Innovate UK is the UK's innovation agency, working with organisations to drive economic growth through science and technology.



Fiona Ferguson, CAFRE, Serena Broadway, Knowledge Transfer Network (KTN) and Elaine Paisley, Technical Projects Coordinator at Moy Park.

## Dairy Council Northern Ireland

The 'Cheese up your life' competition, aimed at chefs and food bloggers is about discovering delicious and innovative recipes using European cheese as an ingredient. The programme involves European Milk Forum (EMF) members from France, Denmark and Ireland as well the Dairy Council here in Northern Ireland, and is co-funded by the EU. Judging will take place at the Food Innovation Centre, Loughry Campus.



Pictured at the launch of the competition, at the Merchant Hotel, Belfast are judges Trish Deseine, Mike Johnston and Joy Alexander.

## Loughry hosts the 2017 NIFDA Awards judging process



The biennial Northern Ireland Food and Drinks Association (NIFDA) Awards Ceremony is an opportunity to recognise and celebrate the world class products produced by our local industry. It was very appropriate that this year's judging took place at the Food Innovation Centre, where Loughry staff prepared over 40 products from a range of local suppliers for the judges to assess.



The judging panel included representatives from M&S, Asda, Tesco, Lidl, Safefood, LMC as well as DAERA, Ulster Bank, Invest NI, Deloitte and NIFDA.

The 14th NIFDA Awards took place on Friday 24th March 2017 at the Crowne Plaza, Belfast.

## Award winners:

Ulster Bank Best New Product, Large Company:  
**Dale Farm and Linden Foods**

Ulster Bank Best New Product, Medium Company:  
**Scott's Bakery**

Ulster Bank Best New Product, Small Company:  
**Pop Notch**

Deloitte Service Sector Award: **Kettyle Foods**

Invest NI Export Excellence Award: **Linwoods**

DAERA Agri-food Supply Chain Excellence Award:  
**Dunbia**

Food NI People's Choice Award:  
**Thompson's Punjana Tea**

Safefood Best Innovation to Enhance Food Safety Award: **Moy Park**

Food and Drink Sector Skills Training Excellence Award: **Suki Tea**

Food and Drink Sector Skills Ambassador Award:  
**Laura Hook, Dale Farm**

Ulster Bank Outstanding Contribution Award:  
**Professor Chris Elliot, QUB**

# Food industry training

At Loughry Campus we have an award winning Food Industry Training team. The trainers have been recognised as leading figures in the field of food industry training. The team have in recent years been recipients of the Chartered Institute of Environmental Health Top Centre and Top Trainer awards and Royal Society for Public Health (RSPH) Top Centre and top Trainer Award for HACCP.

The team deliver a range of accredited and non-accredited technical qualifications designed to meet the needs of agri-food companies and their customers. Trainers have been invited to sit on the RSPH Board which has responsibility for HACCP training and subsequent review of its provision.



Food Industry Training Team: Catherine Devlin, Leona Hawkes, Rosemary Brennan and Clare Millar.

## Planning training? We can help.

Training is an investment in your staff and your business. Training is essential for the development of your business. We realise that training can have significant costs, that is why we are happy to spend time with your company helping to develop a training plan. We can help you ensure that the right people receive the right training and that staff receive training at a level which will meet the specific needs of your business.

We are also happy discuss and signpost sources of potential funding that are available to assist businesses with their capability development; whether you are a start up company, a small to medium enterprise or a large or a large business.



Clare Millar working with Mallon Foods to develop a training plan.

# Training location options

The training programmes delivered at Loughry Campus are designed for those who want to receive training away from their factory environment and wish to join with delegates from other sectors of industry. This provides the delegates with a unique opportunity to network with other professionals in their industry and on occasions has led to valuable business-to-business relationships being formed.

The majority of these programmes are externally certified qualifications and are offered in the areas of Food Safety, HACCP, Auditing, Allergens, Training and Health and Safety.



Rosemary Brennan delivering training at Loughry Campus.

Alternatively we can run courses specifically for your employees at the campus, such as the recently delivered Level 3 Food Safety course for Dunbia employees. By holding the training at Loughry it meant that the employees were off-site and could dedicate the time required to the course.



You are liable to find us running programmes in all areas of the province and sometimes further afield. Our training programmes can be delivered directly to your company on your premises or at a location of your choosing. This can be a more feasible option saving both time and travel costs, or it can be to protect confidentiality and sometimes it is because the company benefits from bringing in an external trainer who is not known to the employees.

Moy Park is one such company that continues to utilise our on-site training provision.



# Flexibility – all requests considered!

We have delivered a number of programmes outside core business hours. These were identified by the companies as key times when they could release people for training and have included evening shift, night shift, weekends, early morning training, delivering to two sets of employees on one day. We will discuss all options with the company and endeavour to meet the company needs.



Leona Hawkes, CAFRE delivered training to Allingham Transport in the evenings and weekends.

## Does your business require a bespoke training programme?

If so, we can devise a specific training programme which meets your business needs.

We have supported several companies devising bespoke training courses.

Examples of these programmes include:

- Introduction to Food Safety
- Introduction to HACCP
- Refresher HACCP
- Refresher Food Safety
- Instructional Techniques
- Sensory Techniques and Evaluation

This list is not exhaustive! We aim to meet the continuing needs of the agri-food industry by further enhancing the capabilities and skills of its employees.



Leona Hawkes presenting Fane Valley employees with their HACCP Refresher certificates on successful completion of a programme specifically devised for the company.

# Recent training success

## Double success for Laura on completion of LEVEL 4 HACCP

Laura McKeever, Quality Assurance Manager – Supply Chain, Moy Park Craigavon has successfully achieved a Distinction in HACCP Management for Food Manufacturing Level 4 Award accredited by the Royal Society for Public Health (RSPH). Laura completed the five day programme aimed to develop an understanding of HACCP-based food safety management at Loughry Campus. The course is aimed at supervisors and managers working within the food industry. Holders of this qualification will have the appropriate knowledge and understanding to be an integral part of a HACCP team and to lead and manage the implementation of a HACCP-based system in the work environment.



Further success awaited Laura with the announcement that she has been promoted to Senior Quality Assurance Manager for the Craigavon site. Congratulations Laura.



Congratulations to Jacqueline Dickson, Topping Meats, who has successfully completed a number of CIEH, RSPH and HABC awards in food safety, HACCP, auditing and training principles.



Congratulations to Foyle Food Group staff who recently completed Allergen Training with their trainer, Leona Hawkes.

If you would like details on Food Short Course Training programmes please contact:



**Catherine Devlin**  
028 8676 8114  
catherine.devlin@daera-ni.gov.uk

# Course training dates

- █ Food safety course
- █ Auditing course
- █ HACCP course
- █ Other course

## Level 4 Award in Food Safety Management for Manufacturing

*Highfield Awarding Body for Compliance*

<b>Date</b>	Tuesdays 10th, 17th, 24th & 31st October & 7th November
<b>Exam</b>	Monday 20th November

For managers working within the food processing sector

## Level 3 Award in Food Safety Supervision in Manufacturing

*Highfield Awarding Body for Compliance*

<b>Date</b>	Thursdays 5th, 12th, 19th October
<b>Exam</b>	Thursday 26th October

For supervisors working within the food processing sector

## Level 2 Award in Food Safety for Manufacturing

*Highfield Awarding Body for Compliance*

<b>Date</b>	Monday 18th September
	For anyone working within the food processing sector.

## Level 4 Award in HACCP Management for Food Manufacturing

*Royal Society for Public Health*

<b>Date</b>	Wednesdays: 27th September, 4th, 11th, 18th, 25th October & 1st November
<b>Exam</b>	Monday 13th November

For managers and HACCP team leaders and members.  
(A sound knowledge of HACCP is essential)

## Level 3 Award in HACCP for Food Manufacturing

*Royal Society for Public Health*

<b>Date</b>	Tuesday 14th & Wednesday 15th November
<b>Exam</b>	Tuesday 21st November

For managers and HACCP team members.  
(A knowledge of HACCP is essential)

## Level 2 Award in HACCP for Food Manufacturing

*Royal Society for Public Health*

<b>Date</b>	Monday 9th October
	For all HACCP team members

## Level 3 HACCP Refresher

*Royal Society for Public Health*

<b>Date</b>	Tuesday 28th November

## Level 3 Award in Auditing and Inspection

*Highfield Awarding Body for Compliance*

<b>Date</b>	Wednesday 8th & Thursday 9th November
	For supervisors and managers preparing companies for internal and external audits

## Level 2 Award in Health & Safety in the Workplace

*Highfield Awarding Body for Compliance*

<b>Date</b>	Monday 4th December
	For everyone involved in health and safety in the workplace

## Level 2 Award in Identifying & Controlling Allergy Risks

*Royal Society for Public Health*

<b>Date</b>	Monday 20th November
	For anyone working within the food processing sector

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**For more  
information  
please get  
in touch**

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