

FOOD MATTERS

AT LOUGHRY

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DAERA

Department of Agriculture,
Environment and Rural Affairs
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College of Agriculture,
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Welcome to Food Matters

This edition, also available on line, provides a flavour of the knowledge, technology transfer and training support services available through CAFRE at Loughry Campus.

In this edition, we will continue to highlight how we can support your business. We recognise the importance of partnerships and working collaboratively with others to develop businesses and the sector. We will introduce the Packaging Technology Team and give an overview of the work and support we can provide in the growing area of health and well-being.

If you have any comments on the information provided in this issue or wish to suggest topics for future editions, please contact me.

Further details on our support services can be found at www.cafre.ac.uk

Joy



Joy Alexander

028 8676 8132

joy.alexander@daera-ni.gov.uk

Contacts

Dairy Technology



Dr Roisin Lagan
028 8676 8153
roisin.lagan@daera-ni.gov.uk

Meat Technology



Dr Raymond Martin
028 8676 8133
raymond.martin@daera-ni.gov.uk

General Food Technology



Christine Haydock
028 8676 8143
christine.haydock@daera-ni.gov.uk

Innovation



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

Training and Capability Development



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

Loughry Campus

76 Dungannon Road
Cookstown, Co. Tyrone
BT80 9AA

028 8676 8101

Health and well-being

Did you know?

- Health food and drink market is worth £20 billion in UK and £300 billion globally
- Northern Ireland has targets to reduce the level of obesity in adults by 4% by 2022 and in children by 3% by 2022

Key market drivers from Mintel (*Attitudes to Healthy Eating - UK: February 2015)

- Naturalness
- Free from
- Sustainability
- Snacking
- Protein
- Fibre
- Targeting seniors
- Weight management
- Energy
- Home cooking

The National Diet and Nutrition Survey for Northern Ireland compared Northern Ireland Consumers to UK Consumers and found the following:

Northern Ireland consumers have a lower intake of:

- Fruit and vegetables
- Fibre
- Oil rich fish
- Iron
- Folate
- Vitamin D

Northern Ireland consumers have a higher intake of:

- Red and processed meats
- Chips and other fried foods
- Males consume more sugary, fizzy drinks

UK Government Sugar Reduction Policy



20% Sugar Reduction by 2020

In August 2016, the UK Government set out its approach to reduce the prevalence of childhood obesity in 'Childhood obesity: a plan for action'. A key commitment in the plan was to launch a broad, structured sugar reduction programme to remove sugar from everyday products. All sectors of the food and drinks industry are challenged to reduce overall sugar across a range of products that contribute most to children's sugar intakes by at least 20% by 2020.

Public Health England (PHE) have produced guidelines which set out the approaches the food

industry should take to reduce the net amount of sugar children consume through everyday food. As a result, around 200 000 tonnes of sugar could be removed from UK diets per year by 2020.

The guidance sets out the recommended sugar limits for nine food groups including biscuits, breakfast cereals and yogurt, as well as how the reductions could be achieved through reformulation and or reduction of portion size.

The PHE guidance document "Sugar Reduction: Achieving the 20%" can be found at:

https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/604336/Sugar_reduction_achieving_the_20_.pdf

Adults in Northern Ireland are eating double the maximum recommended amount of sugar and children are eating around three times more sugar than they should.

Knowledge and Technology Transfer: producing healthier products

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.

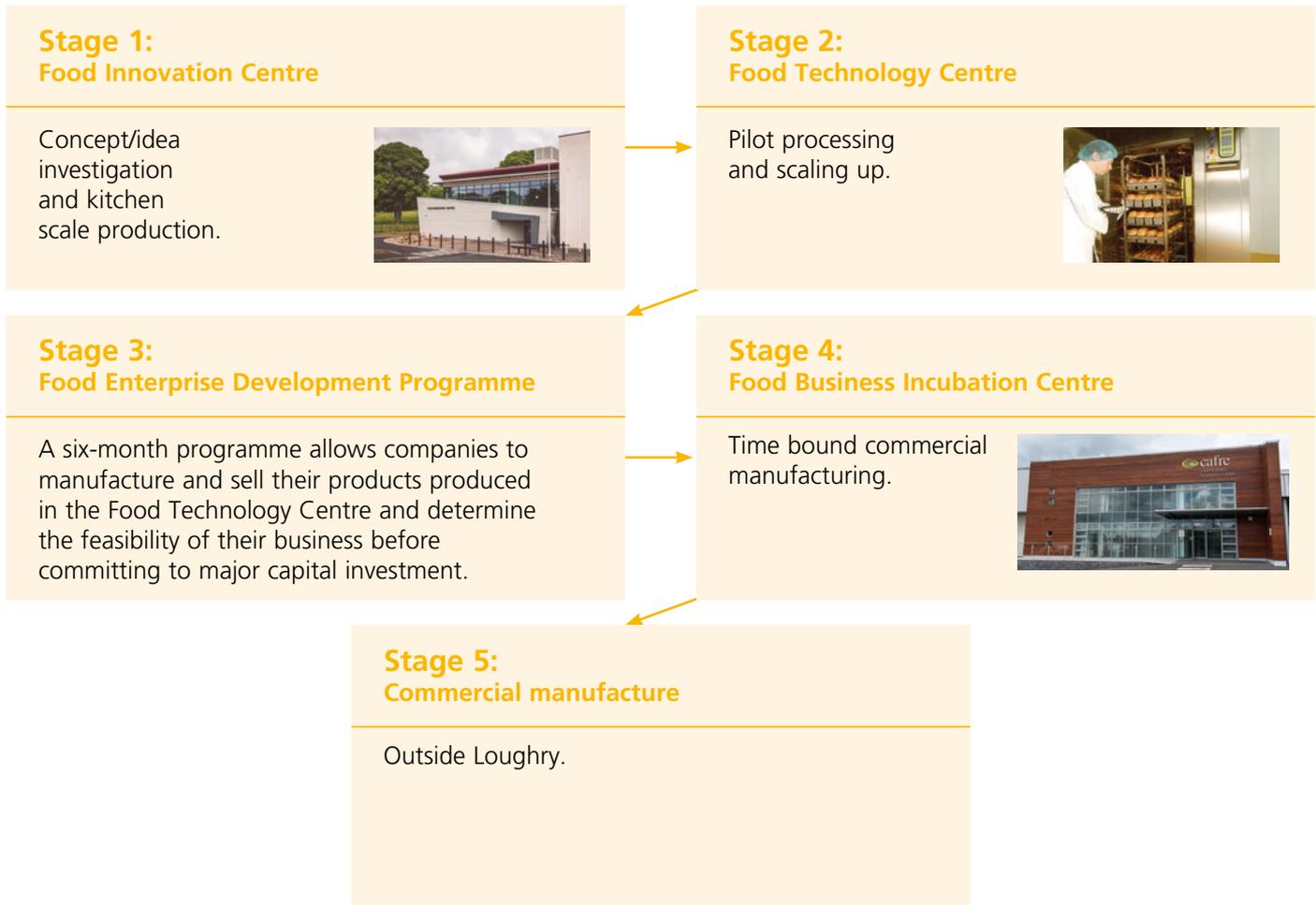
Within CAFRE success is measured by not merely the transfer but by the successful adoption, which involves contextualisation to fit the needs of individual companies.

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 Technology Centre, the Food Business Incubation Centre and the Food Innovation Centre. We are here to help meet the needs of businesses in the Northern Ireland agri-food sector, to assist you develop and grow new market opportunities.

We provide one to one commercial in confidence advice and support service across a range of topics, including:

- **Free from foods**
- **Healthy convenience**
- **Nutrient enrichment**
- **Fat replacement/reduction**
- **Sugar replacement/reduction**
- **Clean label formulation**
- **Product development/reformulation**

Innovation pathway at Loughry



Innovation Vouchers



If your company has an innovative food project it may be eligible for financial support through the Invest NI Innovation Voucher Scheme.

An Innovation Voucher provides funding to small and medium sized businesses (up to a value of £5000) 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 innovationvouchers.com or please contact:

Christine Haydock

028 8676 8143

christine.haydock@daera-ni.gov.uk

Examples of Innovation Voucher Projects at Loughry



Fitfodder

Kevin Traynor, FitFodder identified a gap in the market to supply premium, lean, high protein meat products to the

health and fitness market, via online sales. Working with Meat Technologist, Dessie Brady, the company developed a range of less than 3% low fat products for their market, funded by an Innovation Voucher

PeppUp



Luca Montoria, founder of PeppUP has a passion for both food and a healthy lifestyle. By using Innovation Vouchers Luca worked with Food Technologist, Valerie Finlay, to produce a range of wholesome alternatives to shelf bought tomato ketchup and pasta sauce products.

Glastry Farm Ice-cream



Will Taylor, Glastry Farm Ice-cream, was awarded an Innovation Voucher in 2016 and used it to work with Senior Dairy Technologist, Dr Rosemary McKee to reformulate recipes to produce clean labelled products.

FUSION Programme funds healthier products

InterTradelreland's all-island technology transfer programme, can help you to bolster your business's bottom line and get ahead of the competition by partnering your company with a third-level institution such as Loughry to provide the specialist expertise you need and a high calibre science, engineering or technology graduate. The graduate is employed by you and is based in your company throughout the project (12-18 months) with mentoring from the academic partner and InterTradelreland FUSION consultant. For further information about partnering with Loughry, please contact:

Fiona Ferguson

028 8676 8148

fiona.ferguson@daera-ni.gov.uk



Goatsbridge Fish Processors Limited

Goatsbridge Fish Processors Limited processes locally sourced farmed fish, supplying loose fish (mainly trout) and added value trout to the retail and food service

sectors. Oily fish as part of a balanced diet is an excellent source of omega-3. The company has partnered with CAFRE for a new product development focused project.



Ireland's Favorite Great Tasting Gluten Free Range

Goodness Grains

Goodness Grains manufactures freshly baked gluten free baked products for the retail and food service markets. The gluten free sector is growing with many consumers making a lifestyle choice to remove gluten from their diet. This project with CAFRE has been funded to develop and embed new product development knowledge within the business.



Meade Potato Company

Meade Potato Company has partnered with CAFRE on an 18 month project to link the areas of convenience and healthy eating.

Award winning nutrient enrichment project

Yomega3 is a new and unique Greek-style frozen yogurt enriched with high strength Omega 3 and Vitamin D. This innovative product was recently awarded 'Best Frozen Yogurt' at the World Dairy Innovation awards held in Dublin. This was the eleventh annual World Dairy Innovation Awards with entries from over 20 countries in 19 different categories. The level of innovation shown within the entries included new flavours, new concepts, clever packaging, state-of-the-art manufacturing technologies and new was ground gained towards a more responsible and sustainable dairy industry.

The idea for Yomega3 was first developed at CAFRE's Loughry campus when Paradox Omega Oils received an Innovation Voucher from Invest NI in 2014. This voucher allowed them to partner with the dairy technologists at Loughry to investigate the manufacturing requirements to develop a healthy yoghurt product containing Omega 3 and more importantly ensure the nutrient levels remained stable throughout the shelf life of the product. Dr Geoff Hayhurst, Managing Director of Paradox Omega Oils said "the work which begun at CAFRE's Loughry campus to develop an omega 3 yoghurt was crucial in allowing the company to further develop this frozen yoghurt to include



Omega 3 and Vitamin D and is now being manufactured by Ice Cream Treats, Monaghan in collaboration with ourselves."

Loughry's dairy technologists work with approximately 40 dairy companies annually to provide food technology support to ensure companies continue to develop and thrive within this competitive sector. Invest NI's Innovation Voucher programme is an excellent opportunity for food and drink companies to work with knowledge providers such as Loughry Campus to develop their products and processes.

If you are interested in working with the dairy technologists at Loughry, please contact:

Dr Roisin Lagan
028 8676 8153
roisin.lagan@daera-ni.gov.uk

Artisan Dairy workshops



In recent years the production of artisan foods has been a growing sector of the Northern Ireland agri-food industry. To support small enterprises or those new to the area of milk processing, Loughry Campus will be hosting a series of Artisan Dairy workshops for those diversifying into manufacture of artisan dairy products.

The workshops will focus on the manufacture of ice-cream, yoghurt and cheese. The participants will have the opportunity to gain hands on experience of making these dairy products.

Artisan Yoghurt workshop
18th October 2017

Artisan Ice-cream workshop
8th November 2017

Artisan Cheese workshop
15th November 2017

For further information or to book your place on one of the workshops, please contact:

Dr Roisin Lagan
028 8676 8153
roisin.lagan@daera-ni.gov.uk

Packaging team

At Loughry there are specific teams, with specialisms in specified areas.

I am Mary Ireland, Senior Packaging Technologist and I lead a team of packaging technologists committed to developing the skills required of current and future packaging professionals.

The packaging team believe packaging is central to the success of food products. Selecting cost effective, sustainable packaging which performs at every level is often the brief of a packaging technologist. The Food Packaging Centre has state of the art packaging evaluation facilities, unique on the island of Ireland and comparable to many leading packaging testing laboratories in Europe. Here, students acquire the knowledge and skills base required to pursue a career in the food industry. Industry learners are supported by the team to investigate and resolve real life packaging problems to make a meaningful impact on their employers businesses.

The Centre is approved by the Packaging Industry Awarding Body Company (PIABC) to deliver packaging qualifications and is accredited by The International Safe Transit Association (ISTA) for the provision of distribution trial assessments.

Over the next few pages are some examples of the work our team carries out.



Mary Ireland
Senior Packaging Technologist
mary.ireland@daera-ni.gov.uk
028 8676 8217



Ronald Gardiner
ronald.gardiner@daera-ni.gov.uk



Tony Duffy
tony.duffy@daera-ni.gov.uk



David Lockhart
david.lockhart@daera-ni.gov.uk

Managing packaging performance



Material assessment

A wide range of tests can be conducted including tensile, leak, friction, seal integrity, thermo analysis and gas/vapour permeability.



Distribution assessment

The centre has the ability to assess the effect of distribution hazards such as compression, shock, drop and vibration hazards, on packaged products, using specialised equipment within a controlled environment. Sustainability projects using this equipment aim to select the minimum amount of packaging required to provide adequate protection to the food or beverage product.



Benchmarking

Often comparison studies are used to select the most cost effective packaging solution. Benchmark assessments provide assurance when selecting new packaging materials and also support rationalisation projects, which aim to reduce the range of pack formats used by a single business.



Problem solving

To resolve problems associated with packaging failure the centre uses a combination of standard assessments combined with bespoke testing regimes. British Standards and ASTM methods are followed where appropriate but may need modification to replicate the scenarios encountered during commercial handling.

Managing packaging improvement

Brian O'Neill, a Process Technician at the Kerry Group, Coleraine graduated with a Diploma in Packaging Technology and was awarded the Encirc Prize for the highest marks on this programme. As part of the course, Brian completed a research project to optimise the packaging used for food service cheese slices. Brian completed the course through part-time study at Loughry Campus.



“Kerry have been very supportive of my development and have carried forward my suggested packaging improvements at the Coleraine factory. I am delighted to have achieved the Encirc Prize and also pleased that my project led to improved efficiency of the packaging wrapping lines within the Coleraine plant. Returning to education was daunting at first, but the combination of factory based delivery sessions and support from all the lecturing staff at Loughry was the ideal way to develop my understanding of packaging material properties.”

Brian O'Neill



Brian O'Neill, Kerry Foods with Mary Ireland, Senior Packaging Technologist, CAFRE.

Managing process improvement – an international award

For three years in succession a Loughry student has received the 'Highest Achievement Award' from the Packaging Industry Awarding Body Company. Stephanie Rice, a Sales and Account Manager at Boran Mopack, received the top award with her project. Stephanie's project investigated the elimination of static in shrink films. The Diploma in Packaging Technology is delivered worldwide and CAFRE staff and Stephanie were delighted with her achievement.

"It was an important part of my technical training to understand the processes involved in film manufacture. The benefits to my company of completing The Diploma in Packaging at Loughry Campus are easily seen."

Stephanie Rice



Stephanie Rice with Boran Mopack colleague Stephen Coyle.

Packaging placements leading to careers

Loughry graduates consistently identify the influence of their workplace experience on their subsequent career choice. Three former Loughry students outline the effect of completing a packaging technology placement.



“When studying at Loughry I spent a year on work placement with Tayto. During that year I studied part-time at Loughry to complete the Packaging Diploma. The course increased my knowledge in packaging and packaging materials and provided me with the experience required for my current job role with Moy Park. Being able to understand the suitability of packaging materials for different products and environments is incredibly valuable when carrying out innovation projects and assessing their viability.”

Bethany McCombe, Graduate Management Trainee, Marketing and Insights, Moy Park.



“After graduating from Loughry I’ve been working as a Packaging Technologist with Diamond Corrugated, a supplier of bespoke corrugated cases who specialise in high quality flexographic print. I worked at Diamond Corrugated during my work placement year and completed the Packaging Diploma course during that year. The course provided me with an understanding of the relationship between corrugated cases and primary packaging and this combined with my knowledge of the food industry, means I appreciate the journey Diamond Corrugated cases go on when they leave the factory.”

Linda Elder, Packaging Technologist,
Diamond Corrugated



“The Packaging Diploma which I studied part-time while on work placement with Delta Packaging played a vital role in me securing a position of Packaging Technologist with A.G. BARR. The Lancashire based company produce a range of soft drinks including, Irn Bru, Rockstar, Strathmore water and Rubicon. The course was vital in me securing a position in A.G BARR. Degree courses such as my BSc (Hons) Food Technology degree, include packaging modules, but not enough, to make you a potential candidate for packaging jobs. Without the Diploma I wouldn’t have even got to the initial interview process! Packaging is a huge industry with many well paid jobs and yet companies are struggling to find suitably qualified candidates. For this reason I cannot recommend this Diploma course highly enough.”

Garvin White, Packaging Technologist,
A.G. BARR



Linking graduates with businesses



Graduate Jemma Skelly has secured employment with McColgan's Quality Foods Ltd as a New Product Development Technologist. Jemma graduated from Loughry Campus with a BSc (Hons) Degree in Food Business Management.



Jill Gourley graduated with a First Class BSc (Hons) Degree in Food Technology and has taken up employment with Kerry Foods, Enniskillen as an Assistant Development Technologist.



Loughry Awards Day is a significant date in the calendar for our students. Throughout the academic year many food businesses support students through the provision of bursaries, placement and employment opportunities.



Samantha Craig recently graduated from Loughry with an Honours Degree in Food Design and Nutrition. She has taken up employment with Glanbia as a Laboratory Technologist. Samantha is pictured with previous Loughry Graduate Samuel McBride who is also employed at Glanbia.



Apprentices Gareth Briggs and Phillip Stewart successfully completed a Level 2 Certificate for Proficiency in Meat and Poultry Industry Skills and achieved a Food and Drink Apprenticeship qualification. Gareth and Phillip are both employed by Linden Foods.



CAFRE develops international links

We are operating in an ever increasing global market place with opportunities for Northern Ireland companies to further increase export sales. With the current and future needs of our industry in mind, CAFRE is developing an International Strategy. This strategy will encourage staff and students to avail of international opportunities. These may be exchange programmes, for example through Erasmus or with our long standing partner, Michigan State University. It also encourages the formation of new links with research and other global organisations to help build our international profile and underpin the reputation of our agri-food sector across the world.



Each year CAFRE degree students have the opportunity to compete for a place to study in America as part of their Diploma in Professional Practice. During this years 'Fall Semester' three CAFRE food degree students are studying at Michigan State University (MSU). This is an excellent opportunity for this year's exchange students, Stephanie McIlroy, Larne; Lisa McDonnell, Dungannon; and Oonagh Ward, Ballymena, to study a range of exciting subjects, to develop their personal and professional skills and experience American life and culture.





Twenty Higher Education students from the Hong Kong Institute of Vocational Education (Chai Wan) along with three academic staff were hosted by CAFRE for a sixteen day Agri-Food Study Tour. The group experienced a range of cultural, academic and social activities ranging from visiting farms and processors, attending technical workshops at Loughry and visiting both Ulster University, Coleraine and Queen's University Belfast. The group also met with Invest NI to discuss potential business links.



Loughry Campus is pleased to welcome Danielle Anthonijsz and Olaf Van der Bijl who are exchange students from Van Hall Larenstein (VHL), University of Applied Sciences in Holland. Danielle and Olaf will be studying alongside Loughry students on the food degree programme for semester one of the current academic year. Conor McCartney, a BSc (Hons) student from Loughry is currently studying at VHL as part of an Erasmus exchange programme.



Head of Branch, Joy Alexander presented a paper at Rutgers University, New Jersey at the Inaugural Food Business Incubation Network Conference. Joy was one of 20 speakers sharing experiences of operating Food Business Incubation Centres.

Northern Ireland Environment Agency (NIEA) - Food Business Support

Too busy running a business to worry about the environment?

Confused by increasing amounts of environmental legislation?

Visit www.netregs.org.uk to protect your business and the environment.

Businesses in the food and drink sector can keep abreast of environmental legislation thanks to the NetRegs website. NetRegs delivers free up-to-date guidance on environmental compliance and good practice to businesses in Scotland and Northern Ireland. Targeted in particular at SMEs, it gives simple, straight forward advice to help improve your business and understand your obligations. It includes good practice guidance to help take your business beyond compliance.

Sound environmental practice can save your business money, whether it's fuel resource efficiency or waste minimisation, these issues will improve the efficiency of your business. The website shows where you can make environmental improvements and efficiencies and helps you take steps to avoid incurring fines at a later date and ultimately save money.

The site includes a dedicated section with guidance for 34 business sectors, including Food and Drink Manufacture. It provides advice on current, future and recently added legislation. It provides seven e-learning tools, including the environmental self-assessment tool, video and case studies, an app and a monthly email update. Further, in the new age of social media you can now keep in contact with NetRegs via Twitter, Face book and LinkedIn.

To register for the e-alert service or for more information on how NetRegs can help you improve your business and understand your obligations, visit www.netregs.org.uk



Robotic automation in food processing

Wednesday 25th October 2017

Food Innovation Centre

Loughry Campus, CAFRE

9.30am - 2.30pm

The purpose of this seminar is to create and increase awareness of the resources available locally and to help food processing companies explore the use of existing and emerging robotic technology and automation solutions.

Technical advancements in robotic automation and increasing affordability have extended the horizons for the application of robotic automation into many industries that would not usually consider this a viable option. This presents new opportunities for companies in the food processing sector to investigate ways in which they can implement the technology for tangible business benefits.

The advantages of robotic automation are well documented and includes:

- Mitigation of issues arising from a shortage of labour.
- Improved productivity, increased efficiency and competitiveness;
- Cost reduction and improved return on investment;
- Traceability and data analysis;
- Consistent repeatable performance regardless of environmental conditions;
- Increase flexibility (multiple products) and reduced waste.

For more information please contact:

Dr Raymond Martin

028 8676 8133

raymond.martin@daera-ni.gov.uk

Bakery and Snacks Innovation Skills workshops

A series of Campden BRI Bakery workshops designed to enhance skills and knowledge in the Bakery and Snacks Sector have been launched. 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 workshops will be delivered by bakery technologists from Campden BRI and will be held in the Food Technology Centre, Loughry. The range of workshops are suitable for those working in production, new product development, technical, quality assurance and marketing roles.



Bread – fundamental skills, knowledge and innovations

Tuesday 7th November and Wednesday 8th November (Two day workshop)

This workshop will provide delegates with an understanding of how dough is processed through classroom discussions and baking practicals. Day one focuses on fundamental skills and knowledge and day two explores innovations in the bread sector.



Cake – fundamental skills, knowledge and innovations

Tuesday 16th January and Wednesday 17th January (Two day workshop)

This workshop will provide delegates with an understanding of how cake is processed using classroom discussions and baking practicals. Both low ratio (craft bakery) and high ratio (industrial) cakes and factors affecting shelf life will be included. Day one focuses on fundamental skills and knowledge and day two investigates innovations in the cake sector.



Biscuits – Fundamental skills, knowledge and innovations

Tuesday 13th February and Wednesday 14th February (Two day workshop)

This workshop will provide delegates with an understanding of how biscuits are processed through classroom discussions and baking practicals. Day one focuses on fundamental skills and knowledge, looking at factors which contribute to shelf life, while day two explores innovations in the biscuit sectors, some of which are easily transferable.



Pastry – fundamental skills, knowledge and innovations

Tuesday 8th May and Wednesday 9th May (Two day workshop)

This workshop will provide delegates with an understanding of how pastry is processed using classroom discussions and baking practicals. Day one focuses on fundamental skills and knowledge, covering both puff and shortcrust pastry suitable for sweet and savoury products. In day innovations in the pastry sectors, particularly reduced fat pastry and gluten free pastry are investigated.

- Workshops are limited to 12 delegates.
- Maximum of two delegates from each company.
- Company must be registered in Northern Ireland.
- Payment made directly to Invest Northern Ireland.

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



Valerie Finlay
028 8678 8214
valerie.finlay@daera-ni.gov.uk



Thelma Fitzgerald
Invest NI
028 8225 5615
thelma.fitzgerald@investni.com

Workshops

Food Labelling Seminar

Friday 17th November 2017

Food Innovation Centre, Loughry Campus

9.30am - 3.30pm

This bespoke seminar will provide a topical overview of food labelling requirements.

CAFRE Food Technologists will review the main aspects of mandatory labelling, including nutritional labelling. The Food Standards Agency, Northern Ireland will lead a discussion on the compliance and enforcement of legal labels, while the development of clean labelled products will be presented, from an industrial perspective, by the Kerry Group.

This seminar is designed for technologists who are responsible for the development food product labels and specifications.

For further information please contact:



Victoria Shiels

028 8676 8210

victoria.shiels@daera-ni.gov.uk

Fruit and Vegetable Industry Innovation Support Seminar

Advance notice: **SPRING 2018**

An event to showcase the support available from both CAFRE, Loughry Campus and Invest NI to support innovation in the fruit and vegetable processing industry is being planned for spring 2018 in the Food Innovation Centre at Loughry Campus.

For further information please contact:



Deborah Whinnery

028 8676 8197

deborah.whinnery@daera-ni.gov.uk

Meat Technology Skills Workshops

Advance notice: February 2018

The Meat Technology Team plan to hold a series of skills development workshops in the Food Technology Centre in spring 2018. These workshops will consist of classroom discussions and practical workshops in the meat processing rooms.

There will be one workshop per week for five weeks:

- 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.

You can choose to attend one workshop or all five if you wish.

For further information please contact:



Dessie Brady

028 8676 8321

des.brady@daera-ni.gov.uk

Did you miss out Artisan Charcuterie Workshops?

These workshops explored the age-old preservation methods, along with contemporary production techniques covering topics such as meat selection, fundamental butchery skills, curing methods, smoking techniques, fermentation science and much more.

For further information please contact:

Dr Raymond Martin

028 8676 8133

raymond.martin@daera-ni.gov.uk



Loughry news



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

As the international dairy community gathers together, delegates have the opportunity to visit Loughry Campus, to view our modern dairy processing facilities and find out more about the technical services and training offered by CAFRE.

The challenge of human trafficking and modern slavery in the agri-food industry

The Gangmaster and Labour Abuse Authority, and the Department of Justice, hosted a Modern Slavery Awareness Session at Loughry Campus, CAFRE.

Representatives from 20 local agri-food businesses attended this half day session to learn more about the challenges posed around human trafficking and modern slavery. Areas addressed included attracting skilled labour from outside the EU, our roles and responsibilities with respect to modern slavery legislation and an update on the apprenticeship levy.



National Ploughing Association

CAFRE, Food Technologists from Loughry were present at the DAERA stand at the National Ploughing Association in Tullamore, Co.Offaly.



Continued support for the Annual Northern Ireland Potato Festival

Loughry staff joined with a host of local food producers to support the Good Food NI and the National Trust at the annual celebration of the humble spud at the Giant's Causeway.



Poultry students reunite

Derek McDowell, Sam Kennedy and Joy Alexander, (CAFRE) welcomed to Loughry Campus a group of former Loughry Poultry students celebrating the 60th Anniversary of their studies!



IFST finalists

Susan Taggart and Niamh McVeigh final year research projects were selected as finalists in The Institute of Food Science and Technology (IFST) Young Scientist Competition



Short course training dates

2017-18

Level 4 Award in Food Safety Management for Manufacturing

Highfield Awarding Body for Compliance

Dates	Tuesdays 10th, 17th, 24th, 31st October and 7th November Exam: Monday 20th November
	Wednesdays: 7th, 14th, 21st, 28th February, 7th March Exam: Monday 12th March

For anyone working within the food processing sector.

Level 3 Award in Food Safety Supervision in Manufacturing

Highfield Awarding Body for Compliance

Dates	Thursdays 5th, 12th, 19th October Exam: Thursday 26th October
	Tuesdays 13th, 20th, 27th February Exam: Tuesday 6th March

Level 2 Award in Food Safety for Manufacturing

Highfield Awarding Body for Compliance

Dates	Monday 18th September Tuesday 1st March
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For anyone working within the food processing sector.

Level 4 Award in HACCP Management for Food Manufacturing

Royal Society for Public Health

Dates	Wednesdays 27th September, 4th, 11th, 18th, 25th October, 1st November Exam: Monday 13th November
	Tuesdays 10th, 17th, 24th April, 1st, 8th, 15th May Exam: Tuesday 29th May

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

Dates	Tuesday 14th and Wednesday 15th November Exam: Tuesday 21st November
Dates	Wednesday 18th and Thursday 19th April Exam: Wednesday 25th April

Level 3 HACCP Refresher

Date	Wednesday 11th April
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 Food safety course	 Auditing course
 HACCP course	 Other course

Level 2 Award in HACCP for Food Manufacturing	
<i>Royal Society for Public Health</i>	
Dates	Monday 9th October Wednesday 14th March
For all HACCP team members.	
Level 3 Award in Effective Auditing and Inspection	
<i>Highfield Awarding Body for Compliance</i>	
Dates	Tuesday 8th and Wednesday 9th November
	Tuesday 20th and Wednesday 21st March
	Wednesday 30th and Thursday 31st May
For supervisors and managers preparing companies for internal and external audits.	
Level 2 Award in Health & Safety in the Workplace	
<i>Highfield Awarding Body for Compliance</i>	
Date	Monday 4th December
For everyone involved in health and safety in the workplace.	

Level 2 Award in Identifying & Controlling Allergy Risks	
<i>Royal Society for Public Health</i>	
Dates	Monday 20th November Wednesday 9th May
For anyone working within the food processing sector.	
Train the Trainer	
Dates	Wednesday 15th and Thursday 16th November Assessment: Wednesday 6th or Thursday 7th December
	Wednesday 2nd and Thursday 3rd May Assessment: Wednesday 23rd or Thursday 24th May
For those with Level 4 Food Safety or Health and Safety qualifications who wish to become recognised trainers.	

**For more
information
please get
in touch**

Loughry Campus
76 Dungannon Road
Cookstown
BT80 9AA
Telephone: 028 8676 8101
Email: enquiries@cafre.ac.uk

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