

FOOD MATTERS

AT LOUGHRY

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DAERA

Department of Agriculture,
Environment and Rural Affairs
www.daera-ni.gov.uk



cafre
College of Agriculture,
Food & Rural Enterprise



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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 highlight how we can help support your business. We will re-introduce our technology teams and provide information on the various forms of support available.

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



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CAFRE, Loughry Campus

The College of Agriculture, Food and Rural Enterprise (CAFRE) is an integral part of the Northern Ireland Department of Agriculture, Environment and Rural Affairs. The College supports the agri-food sector through:

- industry training
- knowledge and technology transfer
- benchmarking and
- business development planning.

CAFRE has three campuses:

- Greenmount Campus (Antrim) focuses on Agriculture and Horticulture disciplines
- Enniskillen Campus focuses on equine
- Loughry Campus (Cookstown), focuses on food.

Loughry Campus 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 process optimisation.

The dedicated team 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.

Over the next few pages you can find more information about the team of technologist at Loughry.



Dairy Technology Team

The Dairy Technology team provides knowledge and technology transfer support to the milk processing industry. The team provides technical guidance and practical advice to companies of all sizes, from farm diversification businesses, to dairy processors. Our Dairy Technologists work with approximately 40 companies annually on a range of projects including innovation, new product development, quality assurance, process development and food safety.

Companies can develop product concepts in our Food Innovation Centre's commercial kitchen and sensory suite. These concepts can be further developed into viable products by using the dairy facilities and equipment in the Food Technology Centre. The facilities include batch and continuous milk pasteurisation, yoghurt and ice cream processing areas, soft/hard cheese processing and ripening rooms. These facilities are supported by a SCADA control system.

In addition to providing knowledge and technical support on specific dairy company issues, the team also provide:

- skills development programmes in general dairy processing (for example ice cream, cheese, yoghurt manufacture),
- guidance relating to on farm processing and general artisan product development,
- company led training to meet business needs.

Support services including training can be provided at Loughry or at your company site and can be contextualised to your company processing environment.





Dairy Technology contacts:

Gary Andrews: gary.andrews@daera-ni.gov.uk

Ruth Hogg: ruth.hogg@daera-ni.gov.uk

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Dermott Rodgers: dermott.rodgers@daera-ni.gov.uk

Advance Notice Dairy Technology Workshop Autumn / Winter 2018

Loughry Campus will be hosting a series of Dairy Technology workshops suitable for those new to dairy processing. This is also an excellent opportunity for those who would like to refresh their dairy processing skills.

Participants will have the opportunity to gain hands on experience in making added value dairy products.

For further information contact:
roisin.lagan@daera-ni.gov.uk

Supporting dairy innovation

Ballylisk Dairies Ltd., Break the Mould!

Ballylisk Dairies, Co Armagh recently launched at the BBC Good Food Show, a premium triple cream cheese, developed at Loughry Campus.

Dean Wright participated in an Artisan Dairy Products Programme at Loughry. The programme was aimed at providing participants with the technical, legislative and business factors to be aware of when establishing an artisan food business.

Following extensive market research Dean worked with Dairy Technologist, Gary Andrews at Loughry to develop a range of cheeses and butter using milk from the Ballylisk herd.

This process involved many steps including ingredient selection, recipe development and shelf-life studies alongside assessing the commercial feasibility of the product.

Dean said **“the support from CAFRE from initial product concept to commercialisation work was critical in getting the project off the ground. The knowledge and expertise availed of allowed the translation of the idea into a practical reality.”**



Gary Andrews (Dairy Technologist) with Dean Wright and Mark Wright of Ballylisk Dairies reviewing production of their triple cream cheese.

Supporting Dairy Health and Wellbeing - 2 Mango Street

Following the trend in health and wellness, the Dairy Team had the opportunity to work with 2 Mango Street, a product-driven social enterprise developing and selling foods which allow people with dietary issues to enjoy a healthy varied diet. With a focus on combining product quality, safety and social benefit, 2 Mango Street is intending to extend its collaborative partnership with the dairy team to undertake the next stage of development to ensure compliance, labelling and safety requirements are met for their commercial products with social purpose and health benefits.



Supporting Dairy Training - Dale Farm Ltd

Sensory science plays a key role in new product of development and quality assurance. Dairy companies realise the importance of sensory analysis for the production of dairy products and development of new product lines. The Dairy Team recently delivered bespoke sensory training across a number of Dale Farm sites to develop the skills of production personnel in sensory analysis. These skills are important in the evaluation of milk and dairy products.



General Foods Technology Team

The General Food Technology Team provides technology support to all non-dairy and non-meat based companies. This team of technologists support companies operating in the following sectors:

- Bakery and Snack
- Fruit and Vegetables
- Egg
- Beverages
- Sauces and Mayonnaise
- Confectionery

Alongside the technologists' technical knowledge of these sectors, the team has an in-depth knowledge of food safety management systems, including HACCP, FSPCA, SALSA, BRC and retailer standards. The team has expertise in food labelling, new product development, recipe reformulation and shelf-life extension.



General Food Technology contacts:

Valerie Finlay:

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Christine Haydock, Senior Food Technologist:

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Victoria Shiels:

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Audrey Kelly:

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Fresh produce support seminar

Summer/autumn 2018

CAFRE will host a fresh produce support seminar in the Food Innovation Centre at Loughry Campus this summer/autumn.

The aim of this seminar is to bring together the wider fruit and vegetable sector to discuss key issues such as retail, supply marketing and support options.

This seminar will:

- motivate and inspire this economically important sector
- facilitate networking in a neutral environment
- develop understanding of the retailer sector by the producers and processors.

The seminar is suitable for those working in technical and managerial roles within all elements of the fresh produce supply chain from field to fork. Event partners are Invest NI, Horticulture Forum NI and Ulster Farmers' Union (UFU).



Supporting general foods innovation

Davison Canners Ltd

Davison Canners Ltd identified a gap in the market, to expand their business into the manufacture and supply of premium hot-eat puddings. By using the Invest Northern Ireland's Innovation Voucher Scheme, the team at Davison's worked with Food Technologist, Victoria Shiels to develop a range of desserts in the Food Innovation Kitchen before scale up using the pilot processing equipment in the Food Technology Centre.

The desserts are now supplied into major retailers within the UK and Ireland under private label, with a planned launch for their own puddings under the 'Simply Puddings' brand later this year.

DAVISON'S

Long Meadow Cider

Food Technologist, Audrey Kelly, has been working with the McKeever family in Portadown as they develop a new product for their Long Meadow Cider range. By using equipment within the Food Technology Centre, Long Meadow Cider were able to develop an apple cider vinegar Bramley Apples - Irish Cider Vinegar.

Audrey and Deborah Whinnery also supported Long Meadow Cider through their preparation for SALSA accreditation which the company achieved this spring.



Simply Inish

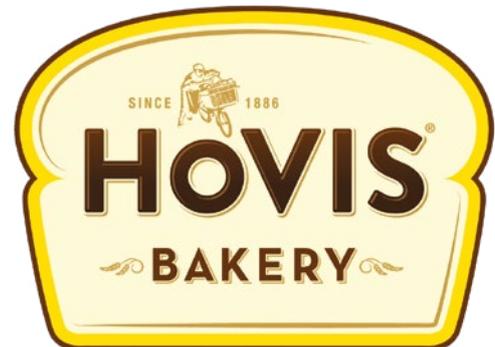


Joseph Doherty, Managing Director Simply Inish, Elaine Canning, Fusion Graduate, Niall O'Somachain, Fusion Consultant and Deborah Whinnery

Loughry was the academic partner on an 18 month InterTradeIreland FUSION project with County Donegal based Simply Inish. Loughry Food Technologist, Deborah Whinnery worked with the company to extend product shelf life on core products. Through this project the company used the food innovation kitchen and sensory panel facilities. This was beneficial in product reformulation and building a sensory specification for the product range to gain entry into new markets.

Hovis

Hovis Product Development Manager, Keith Fulton working with Food Technologist, Valerie Finlay has developed a product benchmarking programme, using the Sensory Evaluation Suite in the Food Innovation Centre. This programme involves a routine evaluation of the sensory attributes of Hovis products designed to assist the product development process.



Meat Technology Team

The Meat Technology Team provides support to companies across Northern Ireland. Technology support activities are provided to businesses of all sizes from artisanal meat producers and start-ups, through to multi-site operations across all sectors including:

- beef
- sheep meat
- poultry
- pig meat
- fish
- animal by-products.

The team have a wealth of industrial experience and access to pilot plant facilities to allow the investigation of extensive meat processing systems. The technologists can engage with companies through a wide range of activities including product innovation, process development, premises design, legislation compliance, development and implementation of quality systems, and the delivery of tailored training.



Meat Technology contacts:

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Dr Raymond Martin, Senior Food Technologist:
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Alan Johnston: alan.johnston@daera-ni.gov.uk

Peggy McVey: peggy.mcvey@daera-ni.gov.uk

Supporting meat innovation

Escargot production (snail farming)

Meat Technologist, Alan Johnston has received several enquiries about processing snails, so when the National Organic Training Skillnet (NOTS) organised a snail farming awareness course in Tullamore he attended to find out more.

Alan received information about initial investment costs, cited at £25k for 10t production, additional details on feed, electricity, labour costs. Alan also received information about the production process, harvesting and the export market.

If you are interested in finding out more about the escargot production, Alan is happy to share the information he learned with you.

For further information contact:

Alan Johnston

Email: alan.johnston@daera-ni.gov.uk



Supporting meat innovation

Meat Technology Skills Programme

The Meat Skills Programme runs each spring and is designed to address both current and future training needs in the meat processing sector. It provides a flexible method of technical skills development and is appropriate for companies wishing to increase the skills level of existing staff and/or train new staff who have limited meat processing knowledge.

The programme consists of five units which provide an insight into factors affecting quality, safety and legality of meat and meat product production along with units dedicated to the principles of burger and sausage manufacture and fermented meat techniques. Each unit is delivered over one day and the programme takes place over five consecutive weeks.

This spring over 50 delegates have completed meat skills training and received valuable practical information which they can now apply within their own businesses.

For further information contact:

Dessie Brady Email: des.brady@daera-ni.gov.uk



Innovation at Foyle Food Group

Foyle Food Group have the capacity to process in excess of 300,000 cattle per year and have traditionally been involved in slaughtering and boning of meat.

The company has invested approximately £6m in the innovative Foyle Ingredients operation which specialises in the production of value added products. To assist in the development of these innovative meat products Foyle engaged with Food Technologist, Dessie Brady. Initial development of the new products was carried out in the Food Technology and Innovation Centres at Loughry with Dessie providing continued technical support on-site in the new Omagh based operation.

The work has resulted in the successful launch of several value added products to a number of leading customers. The company recently hosted an informative CAFRE student visit to showcase the new Foyle Ingredients operation.



Dessie Brady, Food Technologist with Sarah Boyle, Technical Compliance Manager, Foyle Food Group

Food Innovation Team

The Food Innovation Team's role is to promote and support innovation within the agri-food industry. Major barriers for food start-ups are access to premises and the cost of setting up to meet legislative requirements.

To support entrepreneurs take their first steps into the marketplace the time-bound Food Enterprise Development Programme (FEDP) provides access to Loughry's production facilities to manufacture product for market testing. CAFRE's Food Business Incubation Centre provides eight food factory units for start-ups and existing businesses wanting to do off-site development of new product concepts.

For established businesses the team builds effective links to access innovation funding for strategic technology projects, including InterTradelreland's FUSION programme and Innovate UK's Knowledge Transfer Partnership (KTP) programme and Funding Competitions.

Horizon scanning is an integral to identify emerging themes and technologies of benefit to the industry. The increasing focus on health and wellbeing is one of the major challenges for the industry and the team is working in partnership with the Food

Standards Agency to support businesses develop solutions.



Innovation Team contacts:

Fiona Ferguson, Senior Food Technologist:
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Supporting innovation

Knowledge Transfer Partnerships (KTP)

A KTP project provides funding for a business to partner with an academic organisation to deliver a pre-specified project and to embed a new capability in your business. KTPs are funded by Innovate UK, the UK's innovation agency. Its role is to support businesses realise the potential of new technologies, develop ideas and make them a commercial success.

A KTP serves to meet a core strategic need within your business and to identify innovative solutions to help your business grow. A KTP often delivers significant increased profitability for business partners as a direct result of the partnership through improved quality and operations, increased sales and access to new markets.

Innovate UK announced an extra £30 million of funding for Knowledge Transfer Partnerships in November 2017 to allow significant expansion of the programme. If you are considering investing in a strategic project and could benefit from support of technology expertise, get in touch to start the conversation.

Fusion

Fusion, InterTradeIreland's all-island technology transfer programme, can help you bolster your business' bottom line and get ahead of the competition. By partnering your company with a third-level institution, such as Loughry, you can benefit from the specialist expertise you need through 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 an InterTrade Ireland FUSION consultant.

Training and Capability Development Team

At Loughry Campus we have an award winning Training and Capability Development Team. Our trainers have been recognised as leading figures in the field of food industry training. We deliver a range of accredited and non-accredited technical qualifications designed to meet the needs of agri-food companies and their customers. Trainers sit on Royal Society for Public Health Board which has responsibility for HACCP and Food Safety training.

Planning training? We can help

Training is an investment. We are happy to spend time with your company to assist you develop an effective training plan to ensure the right people receive training, in line with business needs.



Training and Capability Development contacts:



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A list of all 'OPEN' courses scheduled for summer/autumn 2018 can be found on pages 34 & 35

Training

Training delivered at Loughry Campus or at Company site

Option 1: Open courses 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. The majority of these programmes are externally certified qualifications and are offered in the areas of Food Safety, HACCP, Auditing, Allergens Training, Health and Safety and Train the Trainer.

Option 2: Company specific - delivered at Loughry Campus, specifically for your employees. By holding the training 'off the factory site' means that the employees do not get distracted by factory issues.

Option 3: Company specific - delivered directly to your company on your premises or at a location of your choice. This can provide a more feasible option saving on time and travel costs, protects confidentiality and benefits the company by having an external trainer not known to the employees.



Bursary Awards and Careers Fair

At the Food Bursary Awards ceremony, eighteen students from Loughry's Higher Education degree courses were presented with the industry bursaries to the value of £22 000.

This year the sponsors that have shown their appreciation of the future talent that Loughry is developing include: ABP Food Group, Bank of

Ireland, Cookstown-KARRO Group, Dale Farm Ltd, Danske Bank, Dunbia, Fane Valley - Linden Foods, First Trust Bank, Glanbia Cheese Ltd, Irish Farmers Journal, Kerry Omagh, LacPatrick Dairies Ltd, Moy Park, Multi Packaging Solutions, Northern Ireland Food and Drink Association (NIFDA), Tyrone Farming Society, Ulster Bank and Willowbrook Fine Foods.



We were pleased to welcome 28 businesses at the recent Agri-Food Careers Fair held at Loughry Campus.



The Food Waste Choice

Money down the drain or growing your business?

Many of the big names like Tesco, Marks and Spencer, Lidl and IKEA have been in the headlines recently, pledging to halve their food waste. Some have even got their suppliers, like Moy Park, to promise to publish their own food waste performance figures. They've all seen for themselves, how much they can cut their overheads by reducing food waste, but how much your business could save?

The Waste Resources Action Programme (WRAP) has worked out that 60% of food waste can be avoided. Food manufacturers and food service business of all sizes are tapping into these savings, through the WRAP Courtauld 2025 programme. For example:

- IKEA saw reductions of 20% in their first 12 weeks of the food reduction trials
- A pub in the Hungry Horse franchise reported that food waste per cover was reduced by 15% - they described the savings as "substantial"!

These days it takes more to satisfy customers and win those supplier contracts, more than just the legal minimum required by DAERA, of separating your food waste and making sure it doesn't go down the drain. But there is more than your money at stake – when unavoidable food waste is recycled – it reduces greenhouse gas production, generates energy and quality compost, as well as sustaining green jobs.

To start finding out more about reducing your food waste, visit WRAP – 'Your Business is Food'

<https://partners.wrap.org.uk/campaigns/your-business-is-food/>



Brexit support available

Brexit has created a maze of information which includes a whole suite of new terminology and the seemingly blanket media coverage can lead to both confusion and Brexit fatigue for businesses operating in the food and drink sector.

InterTradelreland's Brexit Advisory Service is therefore an invaluable resource as it provides free practical help and support to businesses making plans to navigate their way through Brexit. This support is available if you are operating a food processing, packaging or manufacturing firm.

Perhaps most crucially the Brexit Advisory Service provides SMEs with 100 per cent funding up to £2,000 via a voucher scheme. This is to assist businesses with the planning process. For example, the voucher could be used to fund the cost of a training course to understand what Customs paperwork needs to be completed when exporting products or importing raw ingredients.

Brian Reid at Deli Lites is one company which has applied for a Start to Plan Voucher, and he believes that it is vital to be informed.



Brian states **“We can avail of expert assistance on such issues as our supply chain, customs, movement of labour and goods. I would encourage other SMEs to make an application for an InterTradelreland Start to Plan voucher so they can be assured of preparing for Brexit.”**

Mark Sterritt, Manager of the Brexit Advisory Service, comments, **“The Start to Plan application process is very straight forward and InterTradelreland pay the invoice of the approved provider directly, up to £2,000”.**

To find out how you can access help and for more information, visit:
www.intertradeireland.com/brexit

CAFRE and FSA

Aiming for sweet success!

'Childhood obesity: a plan for action' was published in England in 2016 aiming to significantly reduce rates of childhood obesity within ten years. Today nearly a third of children aged 2 to 15 are overweight or obese and younger generations are becoming obese at earlier ages and staying obese for longer. Evidence shows that slowly changing the balance of ingredients in everyday products, or making changes to product size, is a successful way of improving diets.

As part of this plan all sectors of the food and drinks industry will be challenged to reduce sugar across a range of products that contribute to children's sugar intakes by at least 20% by 2020. Industry can achieve this through reduction of sugar levels in products, reducing portion size or shifting purchasing towards lower sugar alternatives. This programme will be led by Public Health England (PHE) and will initially focus on the nine categories that make the largest contributions to children's sugar intakes. In Northern Ireland the Food Standards Agency (FSA) are leading the 'Eating



**Food
Standards
Agency**

Well, Choosing Better' programme, through Programme for Government, to compliment this ambition for food product improvement within small/medium sized food businesses.

Ice cream is one of the nine identified product categories, so in partnership with the FSA, CAFRE is developing a practical programme of work specifically for ice cream manufacturers to assist the sector tackle these challenges.

The demand for ice cream products continues to show no sign of decline, with retail growth experienced year on year, regardless of the current obesity epidemic. On average the UK consumes 337 million litres of ice cream annually. Consumption is greater in Northern Ireland compared to the other regions with the ice cream market here being valued at £72m in 2017.



Despite the continued popularity of ice cream, consumers are becoming increasingly aware of high sugar foods. The sugar content of ice cream typically makes up at least 12% of the product and many consumers are seeking reduced sugar options.

CAFRE's experienced food technologists have the knowledge to help with the most challenging and technical aspects of sugar reduction, resulting in reformulation without compromising on quality. For more information on this programme of work or to register your interest contact:

Fiona Ferguson, Senior Food Technologist
Email: fiona.ferguson@daera-ni.gov.uk

Apprenticeships in Food and Drink

Apprenticeships are programmes which aim to provide quality training combined with employment, in partnership between employer, provider and apprentice.

CAFRE is ideally placed to deliver NI Apprenticeships in Food and Drink across all sectors at Levels 2 and Level 3.

From September 2018 CAFRE will be offering a Higher Level Apprenticeship based around a Foundation Degree.

What's in in for the employer?

- The full costs of the 'off-the-job' training for the duration of the Apprenticeship are paid for by the Department for the Economy (DfE)
- Employers who pay the Apprenticeship Levy can get a tangible return

- Lower costs for training and recruitment
- An apprenticeship is more cost effective than hiring skilled staff
- The benefit of increased enthusiasm, motivation and loyalty as the Apprentice progresses on their career path
- A mixture of on and off-the-job training means the Apprentice learns the skills that work best for the business

To be eligible Apprentices need to be:

- In, or about to begin, full-time employment in the Northern Ireland Food and Drink Manufacturing Sector
- Working a minimum of 21 hours per week
- Over the minimum school leaving age



Level 3 Apprentice graduate (and UK Butchery Apprentice of the Year) Christopher Quigley of K&G McAtamney.



Level 2 Apprentices from Scott's Bakery celebrate their completing their course.

For more information on Apprenticeships contact:

Peter Simpson

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Loughry news

Loughry welcomes World Butchers

Belfast welcomed 150 people representing twelve teams, including Australia, Brazil, Bulgaria, France, Greece, Italy, New Zealand, United States of America as well as Ireland and Great Britain to the World Butchers' Challenge to the Titanic Exhibition Centre, Belfast.

The concept of the World Butchers' Challenge is to develop an environment where butchers strive to exceed current industry practice. The Challenge is conducted over three hours and fifteen minutes and teams are given a beef side, a side of pork, a full lamb carcass and five chickens.

The event was held in conjunction with IFEX. As part of their visit to Ireland participants were involved in a Study Tour, which included a visit to Loughry Campus.



Robotic automation in food processing

Delegates from across all food sectors in Northern Ireland attended a Robotic Automation in Food Processing seminar run in partnership with the Northern Ireland Technical Centre (NITC) Queen's University Belfast, Northern Regional College (NRC), and CAFRE. The seminar provided a range of food specific case studies including a detailed overview of the robotic automation installed at Irwin's by David Holmes along with access to a number of demo robots.

Key speaker Mike Wilson, Chairman of the British Automation and Robot Association (BARA), highlighted the uncertainty around future labour and costs of production, citing the ever increasing technology and innovative solutions provided by robotic automation to both small and large food processing companies.



Michel Bell (NIFDA), Joy Alexander (CAFRE), Mike Wilson (BARA), Eric Long (CAFRE)

For more information contact:

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Loughry news

Food labelling explained

CAFRE, Loughry Campus in conjunction with the Food Standards Agency Northern Ireland (FSANI) delivered a workshop to over 30 businesses aimed at clarifying food labelling requirements. The workshop included details on both mandatory information and voluntary information displayed on food labelling.

An area of increasing interest is the demand for 'clean labelling' of products. Matthew McCusker, Kerry Group, discussed the practicalities and challenges of developing an additive free, clean label product and the rigorous testing to ensure product safety.

Esther Chartres, Food Standards Agency Northern Ireland, steered a clinic including a series of practical exercises to identify accurate and inaccurate labelling practices. This session allowed delegates to apply the knowledge they gained in the earlier part of the workshop to factual scenarios.

Christine Haydock, Senior Food Technologist at Loughry said, 'this workshop is an example of the practical support CAFRE offers to food businesses. The workshop provided delegates with answers to specific labelling challenges which they face on a regular basis.'

If you require any information about mandatory or voluntary food labels please contact

Christine Haydock

Email: christine.haydock@daera-ni.gov.uk



Victoria Shiels, CAFRE and Esther Chartres, Food Standards Agency Northern Ireland provide support to delegates at the practical examples workshop.

Bakery and Snacks Innovation Skills workshops

A series of Campden BRI Bakery workshops designed to enhance skills and knowledge in the Northern Ireland Bakery and Snacks Sector are proving successful. These are a joint collaboration between Invest NI and CAFRE. The workshops were 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 are delivered by bakery technologists from Campden BRI and 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.



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 please contact:

Valerie Finlay

Email: valerie.finlay@daera-ni.gov.uk

Loughry news

Top UK Award for MSc Student

Congratulations to Victoria Cartmill of UMI Foods and postgraduate student on the MSc Business for Agri-Food and Rural Enterprise programme at CAFRE, who recently won a 'Top New Talent' award from The Grocer magazine.



Commenting on the MSc programme at Loughry Campus, Victoria stated that "as the programme can be completed on a part-time basis, it is enabling me to achieve an academic qualification and personal development alongside my work commitments as an Assistant Product Development Manager. The range of modules covers all business aspects including communication and project management skills".

The postgraduate programmes are designed to enhance career prospects by enabling students to achieve positive change and development within an agri-food or rural business. The courses are taught at Loughry Campus in conjunction with Queen's University Belfast and are offered on either a full-time or part-time basis.

For more information contact:

Dr Finbarr Daly

Email: finbarr.daly@daera-ni.gov.uk

Exporting to USA?

Companies who export directly or indirectly to the USA are required to comply with the requirements of the Food Safety Modernisation Act. The Code of Federal Regulation Rule 117 of this regulation requires that certain activities must be completed by a “preventive controls qualified individual”.

Loughry food technologists successfully completed the Food Safety Preventive Controls Alliance (FSPCA) course a “standardised curriculum” recognised by the Food and Drug Administration (FDA). Our staff are now available to help you.

For more information please contact:

Catherine Devlin,

Email: catherine.devlin@daera-ni.gov.uk



FSPCA

FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

Date for your diary - Summit on Global Food Integrity

Come and visit our Food Technologists at the Summit on Global Food Integrity from Monday 28th – Thursday 31st May 2018 at the Belfast Waterfront.

This Summit will bring together food-security experts from all over the world, spanning academia, industry, agriculture, NGOs and regulators. The agenda will be high-level and ambitious; indeed, a large number of EU Projects will hold meetings while in Belfast.

For more information please view the Summit website:

<http://www.qub.ac.uk/sites/ASSET2018Summit>

Course training dates

Level 4 Award in Food Safety Management for Manufacturing

Highfield Awarding Body for Compliance

Dates Tuesdays 25th September, 2nd, 9th, 16th & 23rd October.

Exam Monday 12th November

For managers working within the food processing sector

Level 3 Award in Food Safety Supervision in Manufacturing

Highfield Awarding Body for Compliance

Dates Thursdays 27th September, 4th & 11th October.

Exam Thursday 18th October

For supervisors working within the food processing sector

Level 2 Award in Food Safety for Manufacturing

Highfield Awarding Body for Compliance

Date Thursday 13th September

For anyone working within the food processing sector.

Level 4 Award in HACCP Management for Food Manufacturing

Royal Society for Public Health

Dates Wednesdays: 19th, 26th September, 3rd, 10th, 17th, 24th October.

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 20th & Wednesday 21st November.

Exam Tuesday 27th 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

Date Thursday 25th October

For all HACCP team members

	Food safety course		Auditing course
	HACCP course		Other course

Level 3 HACCP Refresher	
<i>Royal Society for Public Health</i>	
Date	Tuesday 28th November

Level 3 Award in Auditing and Inspection	
<i>Highfield Awarding Body for Compliance</i>	
Dates	Tuesday 6th & Wednesday 7th November
For supervisors and managers preparing companies for internal and external audits	

Level 3 Award in Delivering Training	
<i>Highfield Awarding Body for Compliance</i>	
Dates	Wednesday 14th & Thursday 15th November, assessments on Wednesday 5th or Thursday 6th December 2018
For those with Level 4 Food Safety or Health and Safety qualifications who wish to become recognised trainers.	

Level 2 Award in Health & Safety in the Workplace	
<i>Highfield Awarding Body for Compliance</i>	
Date	Friday 14th September
For everyone involved in health and safety in the workplace.	

Level 2 Award in Identifying & Controlling Allergy Risks	
<i>Royal Society Public Health</i>	
Date	Wednesday 28th November
For anyone working within the food processing sector.	

**For more
information
please get
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