

# FOOD MATTERS

AT LOUGHRY

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# Welcome to Food Matters

Welcome to the autumn issue of Food Matters. It gives me great pleasure to introduce myself as the new Head of Food Technology Development at Loughry Campus. I hope that this publication will continue to provide a flavour of the exciting developments happening at the campus – many of which are as a direct result of our partnership and collaborations with you.

My team at Loughry is a key part of CAFRE's new Knowledge Advisory Service - a single advisory service aimed at supporting Northern Ireland's farm and food businesses.

As well as highlighting key projects that we are involved in, this edition includes an introduction to our Food Technology team. A team of experienced staff of whom I am very proud to lead not least because of their significant processing expertise. They also play a vital role in providing practical experience to our Further and Higher Education students.

I hope you enjoy this autumn issue and I look forward to working with many of you in the future. We welcome feedback on any work that we do, so if you have any comments on the information contained within this booklet 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](http://www.cafre.ac.uk)



*Peter*

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# Contacts

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## General Food Technology



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## Innovation



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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
- business development planning
- further and higher education

## CAFRE has three campuses:

- Greenmount Campus (Antrim) focuses on agriculture and horticulture,
- Enniskillen Campus focuses on equine,
- Loughry Campus (Cookstown), focuses on food.

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 process optimisation working with over 250 businesses each year.

Loughry offers a wide range of further and higher education programmes:

- Level 2 and Level 3 Food Apprenticeships
- BTEC National Diplomas in Food Technology and Food Nutrition and Health
- Higher Level Apprenticeship in Food and Drink Manufacture
- Foundation Degree in Food Manufacture and Nutrition
- Honours Degrees in Food Technology, Food Business Management and Food Innovation and Nutrition
- Diploma in Packaging
- MSc and Postgraduate courses in Business for Agri-Food and Rural Enterprise

# 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.

# Food Innovation Centre



## The Food Innovation Centre facilities are available for your business

The Food Innovation Centre provides an environment to stimulate, encourage and support the process of food innovation. The facilities within the centre are used by many of the manufacturers, retails and industry bodies working in our agri-food sector.



## Sensory analysis suite

The sensory analysis suite includes a dedicated preparation kitchen, ten individual computer booths with adjustable lighting.



Technical facilities to assist in the new product development process are located on the ground floor and here is what is available:



## Behavioural assessment room

A focus group area designed to stimulate product assessment through group discussion and product interaction.



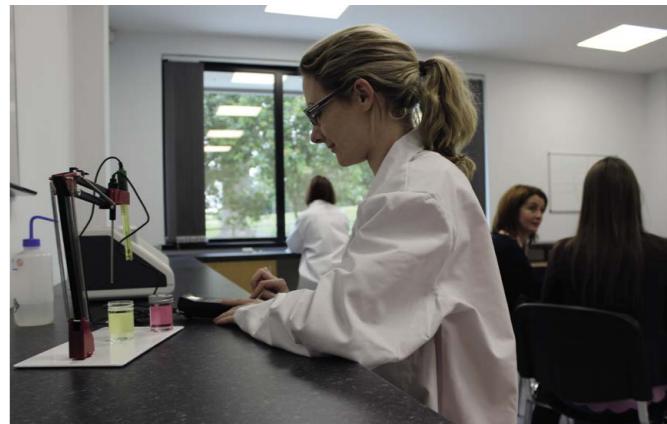
## Commercial kitchen

Situated in a discreet location, with lock down access to allow confidential product development.



## Packaging laboratory

Prototype packaging facility with computerised packaging design, print and card cutting technologies.



## Process control laboratory

A small laboratory to conduct process control evaluations to assist in technical problem solving during the product development process.

# Food Technology Centre

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The Food Technology Centre is equipped with an extensive range of pilot scale processing equipment with capabilities in the following areas:

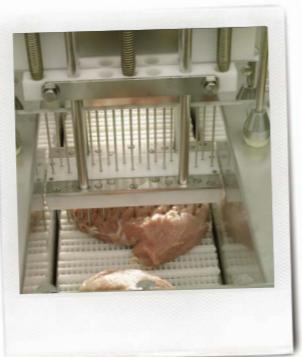


## Milk processing

- Pasteurisation plant
- Yoghurt rooms
- Butter area
- Hard/soft cheese processing equipment
- Ripening area
- Ice-cream equipment
- Microwave equipment

## Meat processing and meat packing

- Meat size reduction technologies (bowl, chopping, mincer-mixing, meat flaking)
- Vacuum and non-vacuum filling and forming
- Brine injection
- Vacuum tumbling
- Bread, battering and frying facilities
- Smoking
- Wet and dry heating cooking systems
- Pouch and in-line vacuum packing machinery
- Thermoform MAP systems
- Skin packing



## Fruit and vegetable processing

- Thermal processing equipment
- Deposit / fill technologies
- Enrobing
- Packaging technologies

## Bakery and snacks

- Variety of ovens
- Proving cabinet
- Various mixers
- Fill and form technologies
- Packaging technologies



## Beverages

- Micro brewing, cider and spirit technologies
- Filtering, pasteurisation, carbonation and bottling

## Sauce manufacture

- Thermal processing
- Hot and cold fill technologies

## Egg

- Thermal processing equipment

# Food Technology Centre continued



A team of experienced Food Technicians support all activities in the Food Technology Centre. This group have significant processing expertise and play a vital role in providing practical support to our Further and Higher Education students. From L-R: Pat McTeague, James Devlin, John Dooey, Aiden Fox, Hazel Boyd, Lesa Steele, Sharon West. Missing from photo: Paddy Kelly.

# Packaging Centre



## 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.

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



## 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.

# Food Business Incubation Centre

The Food Business Incubation Centre (FBIC) can help to transform your product concepts and ideas into a successful thriving business. One of the biggest challenges is finding premises suitable for food manufacture and fitting these out to meet the exacting legislative requirements of today's marketplace. The FBIC aims to nurture entrepreneurship and enterprise, providing a supportive environment in which new and existing business can commercialise their business ideas. Our business is about helping your business develop and grow, generating economic growth, creating jobs and promoting innovation in the agri-food sector in Northern Ireland. Within the FBIC we have eight individual, self-contained factory units finished to the highest standards in two sizes, 175m<sup>2</sup> and 225m<sup>2</sup>.

For more information on the FBIC please contact:

**Deborah Whinnery**

Email: Deborah.whinnery@daera-ni.gov.uk



# Funded Knowledge and Technology Transfer

## 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](http://innovationvouchers.com) or contact:

**Christine Haydock**

T: 028 8676 8143

E: [christine.haydock@daera-ni.gov.uk](mailto:christine.haydock@daera-ni.gov.uk)



## FUSION Programme

InterTradeIreland'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 InterTradeIreland FUSION consultant.

# Funded Knowledge and Technology Transfer continued

## Knowledge Transfer Partnership (KTP)

**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 and the major sponsor in Northern Ireland is Invest NI. If your company has a strategic project and you would consider partnering to take on a graduate to complete the project, then a KTP may be the ideal option.

## Innovate UK

Loughry and Moy Park successfully secured funding from Innovate UK for a collaborative R&D project. Innovate UK is the UK's innovation agency, who work with companies and partner organisations to drive economic growth through science and technology. The objective of the funding package is to stimulate the development of new processes and products that lead to the availability of healthier food choices for consumers, and open up new market opportunities for the industry.

For further information about partnering with Loughry on Fusion, KTP or Innovate UK please contact:

### Deborah Whinnery

T: 028 8676 8197

E: Deborah.whinnery@daera-ni.gov.uk

## 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 programme contact

## Caroline Hammond

T: 028 8675 7500

E: caroline.hammond@daera-ni.gov.uk



# Linking graduates with businesses



Loughry Graduation Ceremony 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.

Congratulations to Demi Ellis who graduated with a First Class Honours Degree in Food Technology and has recently taken up employment with LacPatrick as a Laboratory Supervisor. Demi previously completed a National Diploma in Food Science and Manufacturing Technology at Loughry Campus.



Fiona Hamilton graduated with a National Diploma in Food Science and Manufacturing Technology at Loughry Campus. Whilst completing her National Diploma, Fiona completed a placement with Kerry, Omagh. She is now employed full-time by Kerry and is completing a Higher Level Apprenticeship in Food and Drink at Loughry Campus.



Patrick O'Neill graduated with a First Class Honours Degree in Food Business Management. Patrick completed his Degree as a part-time student and is currently employed by Moy Park.



Danielle Campbell graduated from with a BSc Honours Degree in Food Design and Nutrition. She is currently employed with Dunbia as a Quality Assistant. Danielle is pictured with Joy Alexander who presented her with the Society of Dairy Technology Prize at the Awards Day.

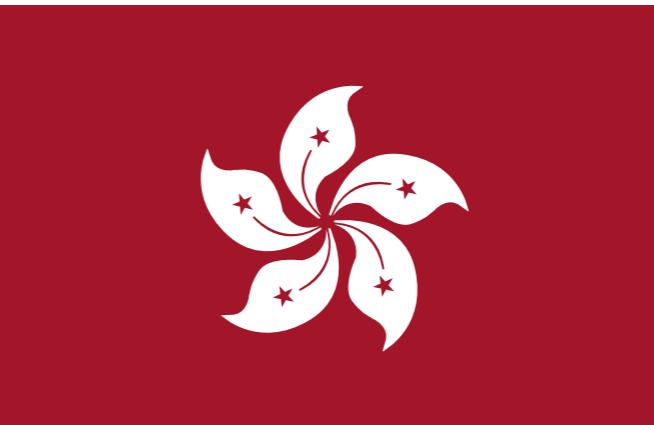


# Developing international links

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 will also encourage the formation of new links with research and other organisations to help build an 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 year's autumn semester three food degree students are studying at Michigan State University (MSU). This is an excellent opportunity for Claire McConkey from Larne, Erin Shields from Newry and Hannah Whittle from Dungannon to study new subjects, develop their personal and professional skills while experiencing American life and culture. Loughry Campus is hosting a Michigan State University student this semester who is studying modules from our degree programmes during her placement with the college.



Eighteen Higher Education students from the Hong Kong Institute of Vocational Education (Chai Wan) along with three academic staff were hosted by CAFRE for a fourteen day agri-food study tour. The group experienced a range of cultural, academic and social activities, ranging from farm and processor visits, attending technical workshops at Loughry and visiting both Ulster University (Coleraine campus) and Queen's University Belfast.



'Fourteen members of staff from the Biotechnical Education Centre, Ljubljana, Slovenia visited Loughry to find out about the food education and technology programmes delivered by the college. The group were impressed by Loughry's strong links with the food and drink industry and the broad range of technical training opportunities available to students. The visit was funded under the Erasmus + programme for staff mobility.'



Valerie Finlay travelled with Invest NI and 31 bakers to the International Baking Association (IBA) Expo in Munich. IBA is a leading trade fair and has been the meeting place for experts of the bakery, pastry, and snack trade since 1949. It is the platform for innovations from the entire trade and provides a complete overview of all novelties on the market. For more information contact: valerie.finlay@daera-ni.gov.uk

# Technical workshops

## Bakery and Snacks

REGISTER NOW for Campden BRI workshops, a joint collaboration between Invest NI and CAFRE. Designed for those wanting to learn more about the science of innovative bakery products in line with governments health and wellbeing agenda.

The workshops will be delivered by bakery technologists from Campden BRI and held in the Food Technology Centre at Loughry Campus. The workshops are suitable for those working in production, new product development, technical, quality assurance and marketing roles.

The workshops include a technical one to one consultancy for one hour which will take place two weeks after the workshop at Loughry Campus. The option of a three hour factory site visit by course facilitators, one month after the workshop can be booked.



## Cake and Biscuits –Technical Skills for Health and Wellbeing

Tuesday 15th January and Wednesday 16th January  
(2 day workshop)



- 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 please contact:

**Valerie Finlay, CAFRE**

028 8678 8214  
[valerie.finlay@daera-ni.gov.uk](mailto:valerie.finlay@daera-ni.gov.uk) or at

**Thelma Fitzgerald, Invest NI**

028 8225 5615  
[thelma.fitzgerald@investni.com](mailto:thelma.fitzgerald@investni.com)

Are you interested in attending a two day International 'Free From' Conference in England in Spring 2019? If so, please contact **Thelma or Valerie for more details.**



# Technical workshops

## Route Cause Analysis - Friday 7th December

Loughry Campus is offering a one day training course designed to discuss root cause analysis (RCA) practices and principles. Topics the course will cover include:

- The benefits and importance of RCA
- Quality standards and RCA including BRC Food Safety version 8
- The problem solving process and implementation

This course will benefit those in a range of roles within an organisation from technical, engineering, manufacturing and management.

To request further information or book a place contact:

### **Deborah Whinnery**

T: 028 8676 8197

E: deborah.whinnery@daera-ni.gov.uk

## Dairy processing skills

A range of one day practical workshops have been held this autumn designed to refresh essential dairy processing skills. The workshops are invaluable for those wishing to diversify into the manufacture of dairy products.

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

The final workshop in this series is

- Introduction to cheese making on Wednesday 14th November.

For further information or to book your place, contact:

### **Dr Rosemary McKee**

028 8676 8163

Rosemary.mckee@daera-ni.gov.uk



# Technical workshops

## BRC Global Standard for Food Safety

### Issue 7 to Issue 8 Conversion Course in association with NIFCC

Wednesday 14th November 2018 or  
Wednesday 9th January 2019

**Location:** Loughry Campus, Cookstown

This one-day course will be delivered by a NIFCC BRC approved trainer and provide delegates with an in-depth understanding of the revisions to the format and content of the Standard. The course is designed to equip delegates with the skills and knowledge to successfully implement the Standard on-site. Delegates will receive a certificate of attendance for this training from NIFCC.

### Who should attend?

This course is aimed at Technical and Quality Managers working within a food processing environment. Delegates should be familiar and have a working knowledge of Issue 7.

#### Course content:

- Understand the reasons for changes to the Standard including industry developments
- Explain how the changes will benefit retailers, manufacturers, auditors and consumers
- Understand the changes to existing requirements
- Recognise the changes to the protocol of the Standard
- Know how the audit process should now be carried out and reported

To find out more contact:



**Dessie Brady**  
T: 028 8676 8321  
Email: des.brady@daera-ni.gov.uk

## Meat Technology Skills workshops

The Meat Technology team are holding a series of skills development workshops in the Food Technology Centre in spring 2019. These workshops will consist of classroom discussions and practical workshops in the meat processing rooms. There will be one workshop over five weeks, on the topics listed. You can choose to attend one workshop or all five if you wish.

Factors affecting meat eating quality  
Wednesday 30th January

Legislation and labelling of meat and meat products  
Wednesday 6th February

Meat microbiology and shelf-life  
Wednesday 20th February

Meat curing, smoking and fermentation technology  
Wednesday 27th February

Burger and sausage manufacture  
Wednesday 6th March



For more information contact:

**Dessie Brady**  
T: 028 8676 8321  
E: des.brady@daera-ni.gov.uk

# Is your food business located in Antrim and Newtownabbey Borough Council area?

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If so Craig Mullan, Strategic Business Investment and Engagement Officer at Antrim and Newtownabbey Borough Council would like to bring your attention to the Optimal Programme.

The OPTIMAL (Outstanding Performance Through Individual Mentoring And Leadership) Programme is Antrim and Newtownabbey Borough Council's principal business support and growth programme which offers local companies up to five days of free business mentoring.

It provides tailored and specialist business support to micro and small enterprises to support the development of a more prosperous economy within the council area in a number of areas such as:

- Strategic planning
- Financial management, including accessing funding
- Marketing and sales
- HR
- IP and Legal issues
- Research and Development
- Business efficiency
- Ecommerce and SEO

To apply please visit:  
<http://www.antrimandnewtownabbey.gov.uk/optimal>

# Loughry News

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## New Education staff



Betty McLean has joined the Food Education team. Betty is a past Loughry student having completed the HND Food Technology in 1995 and BSc Food Design and Nutrition in 2012 as a part-time student. Betty has worked in the food

industry for almost 20 years in both technical and agriculture roles and has been a supply lecturer at Loughry for over three years.



Emanuele Armaforte has joined the Food Education team, teaching on both Degree and National Diploma courses with particular emphasis on product design and food processing. Emanuele has a BSc Honours Degree in Food Science and Technology and a PhD in Food Science with several years of experience in industrial new product development and academic research.



Elaine McMackin has joined the Food Education team. Elaine has a BSc Honours Degree in Food Quality, Safety and Nutrition, a PhD in Medicine, and a Postgraduate Diploma in Business and Management. Elaine has several years of food industrial experience in technical management and product development roles.

# 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



**Catherine Devlin**, Senior Food Technologist:  
[catherine.devlin@daera-ni.gov.uk](mailto:catherine.devlin@daera-ni.gov.uk)

**Leona Hawkes**: [leona.hawkes@daera-ni.gov.uk](mailto:leona.hawkes@daera-ni.gov.uk)

**Rosemary Brennan**:  
[rosemary.brennan@daera-ni.gov.uk](mailto:rosemary.brennan@daera-ni.gov.uk)

**Clare Millar**: [clare.millar@daera-ni.gov.uk](mailto:clare.millar@daera-ni.gov.uk)

A list of all 'OPEN' courses scheduled for change to winter 2018/spring 2019 can be found on pages 30-33.

## 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.



## Bespoke training programmes

We can devise a specific training programme which meets your business needs.

Examples of these programmes include:

- TACCP/VACCP
- Refresher HACCP
- Refresher Food Safety
- Instructional Techniques
- Sensory Techniques and Evaluation

# Course training dates

 Food safety course

 HACCP course

 Auditing course

 Other course

## Highfield Level 2 Award in Food Safety for Manufacturing (RQF)

### Highfield Qualifications

**Date** Monday 1st April

**Exam** Monday 1st April

**Cost** £65

This qualification is ideal for anyone working in the food manufacturing industry or those about to start work in the industry.

## Highfield Level 3 Award in Food Safety for Manufacturing (RQF)

### Highfield Qualifications

**Dates** Tuesdays 19th, 26th February, 5th March

**Exam** Tuesday 12th March

**Cost** £260

The qualification is designed for learners who are at, or wish to progress to, a higher or supervisory level within a food manufacturing business.

## Highfield Level 4 Award in Food Safety for Manufacturing (RQF)

### Highfield Qualifications

**Date** Wednesdays 6th, 13th, 20th & 27th March, 3rd April

**Revision day** Wednesday 10th April

**Exam** Monday 15th April (TBC)

**Cost** £460

The qualification is intended for those whose job requires them to have some responsibility for food safety. Learners are likely to have management responsibilities for an operational team

## Level 3 Award in Effective Auditing and Inspection Skills (RQF)

### Highfield Qualifications

**Dates** Course 1: Tuesday 9th & Wednesday 10th April  
Course 2: Tuesday 4th & Wednesday 5th June

**Cost** £160

This qualification is aimed at supervisors, team leaders, chefs, QA staff and managers working in a variety of industries where verification, auditing (including internal auditing and supplier auditing) or inspection is undertaken.

## Level 3 Award in Delivering Training (RQF)

### Highfield Qualifications

**Dates** Wednesday 22nd and Thursday 23rd May

**Assessment** Wednesday 12th June or Thursday 13th June

**Cost** £280

It's mainly aimed at those who will use pre-prepared training materials to deliver training within the workplace.

## Level 2 Award in HACCP for Food Manufacturing

### Royal Society for Public Health

**Date** Course 1: Wednesday 27th February  
Course 2: Tuesday 11th June

**Cost** £65

It is appropriate for all persons employed in food manufacturing and food related businesses who need to have an understanding of HACCP.

# Course training dates

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

<b>Level 3 Award in HACCP for Food Manufacturing</b>	
<i>Royal Society for Public Health</i>	
<b>Date</b>	Course 1: Wednesday 20th & Thursday 21st March (Exam: Thursday 28th March)  Course 2: Tuesday 21st & Wednesday 22nd May (Exam: Tuesday 28th May)
<b>Cost</b>	£260
<p>Holders of this qualification will have the appropriate knowledge and understanding to be an integral part of a HACCP team and to supervise the operation of a HACCP-based system in the work environment.</p>	

<b>Level 4 Award in HACCP Management for Food Manufacturing</b>	
<i>Royal Society for Public Health</i>	
<b>Date</b>	Thursday 2nd, 9th, 16th, 23rd, 30th May
<b>Revision day</b>	Thursday 6th June
<b>Exam</b>	Monday 17th June
<b>Cost</b>	£460 + course book
<p>Learners are likely to have management responsibilities for the HACCP team. This qualification will be of benefit to caterers, retailers and the manufacturing industry.</p>	

<b>Level 2 Award in Identifying &amp; Controlling Allergy Risks</b>	
<i>Royal Society for Public Health</i>	
<b>Date</b>	Wednesday 17th April
<b>Exam</b>	Wednesday 17th April
<b>Cost</b>	£65
<p>This qualification is ideal for anyone working in the food manufacturing industry or those about to start work in the industry.</p>	

## Notes

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**For more  
information  
please get  
in touch**

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