

# FOOD MATTERS

AT LOUGHRY

---

**Internationalisation**

*page 07*

---

**Food technology**

*page 16*

---

**Course training  
dates**

*page 32*



**DAERA**

Department of Agriculture,  
Environment and Rural Affairs  
[www.daera-ni.gov.uk](http://www.daera-ni.gov.uk)



College of Agriculture,  
Food & Rural Enterprise



ISSUE 29 / WINTER 2019

# Welcome to Food Matters

Welcome to the winter edition of Food Matters, which is also available online.

There is an international flavour to this issue which, given the anticipated changes to our trading relationships with other countries, is quite timely.

CAFRE has a strategic plan to develop partnerships with international organisations and educational establishments to strengthen its knowledge transfer provision and underpin economic growth within the agri-food industry. Its strategic objective is to raise the ambition of students and staff to go out and identify new opportunities for the food and drink sector.

Our Food Technology staff have visited exhibitions, seminars and colleges across Europe and as far away as China and the United States – ultimately to improve our support to you.

A recent development at Loughry could also help you research global (and local) trends. We are pleased to welcome the Consumer Insights Team from Invest Northern Ireland who will be hosting monthly Market Intelligence Clinics here on campus. All of the data that's available in their excellent Business Library will now be available here at Loughry. Book an hour with the team and discover the 'why behind the buy'!

Enjoy the issue.



*Peter*

**Peter Simpson**  
Head of Food Technology Branch,  
CAFRE  
028 8676 8130  
Peter.Simpson@daera-ni.gov.uk

## Contacts

### Dairy Technology



**Dr Rosemary McKee**  
028 8676 8163  
rosemary.mckee@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



**Deborah Whinnery**  
028 8676 8197  
deborah.whinnery@daera-ni.gov.uk

### Training and Capability Development



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

### DiscoverCAFRE



**Loughry Campus**  
76 Dungannon Road  
Cookstown, Co. Tyrone  
BT80 9AA

028 8676 8101

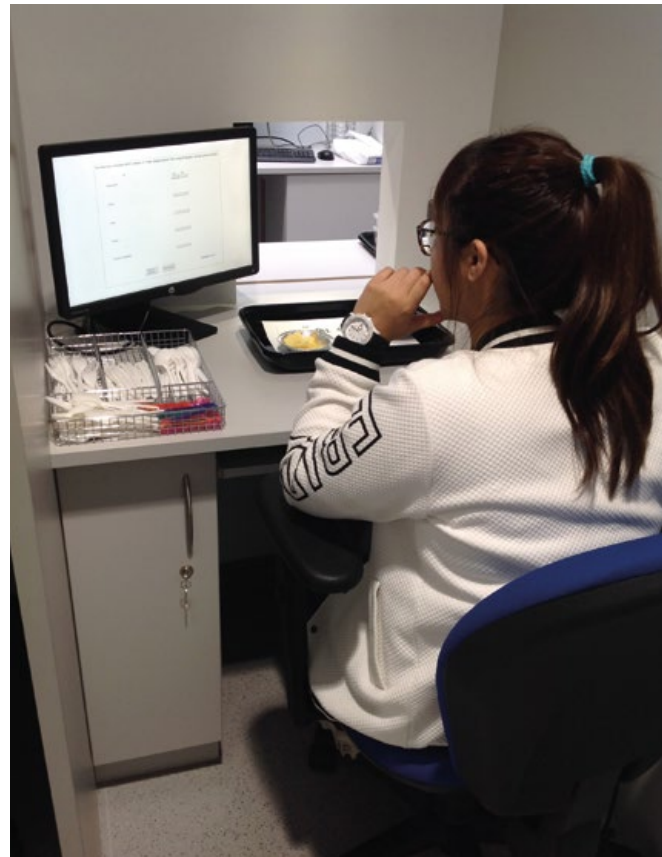
# Sensory support at Loughry Campus

In recent years the area of sensory evaluation has become much more topical as it is now widely recognised within the industry as an essential business asset and no longer associated solely with external product experts.

Increased competition, the global market and changing consumer trends continues to extend the Food Industry's demand for new products, quality improvement, shelf life extension and sustainable production. Sensory evaluation is critical to this process.

Sensory analysis can be used in a number of different applications;

- Shelf life
- New Product Development
- Quality Assurance
- Product and process improvement
- Problem analysis (e.g. taint identification)
- Competitor analysis (benchmarking)



Visitors from the Institute of Vocation Education (IVE) China taking part in a sensory panel at Loughry Campus

Our world class sensory suite located in the Food Innovation Centre is fully equipped to meet all sensory requirements and provide your business with robust evidence of organoleptic assessment. The sensory suite includes;

- **Preparation kitchen**

Products are presented in the required manner to meet specific business needs; portion size, product temperature etc.

- **Ten assessment computer booths**

Complying with the British Standard (BS EN ISO 8589:2010+A1:2014), the individual assessment booths provides panellists with a private environment to critically evaluate products. The assessment findings from all panellists are collated and analysed through Compusense 5 software in order to provide statistically reliable and reputable results.

- **Behavioural assessment room**

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

interaction. The room is fitted with audio and visual recording devices to capture behaviour including nonverbal communication for future off campus assessment. Observational studies can also be conducted as a discrete viewing area is located adjacent to the behavioural assessment room.



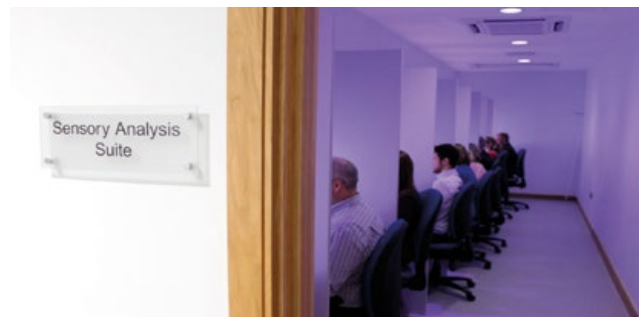
Visitors from IVE (China) during a sensory training exercise at Loughry Campus



# Sensory support at Loughry Campus

## Customised approach

Each series of sensory evaluations is unique. Our Food Technologists will help you plan your assessment in terms of; test selection, questionnaire design, sample presentation, and results format. All our sensory panels are conducted using untrained panellists compromised of staff, students, campus visitors etc. however, customised panels to meet specific demographic groups can be arranged.



For more information on how sensory can help your business please contact:

**Victoria Shiels**

Tel: 028 8676 8210

Email: Victoria.Shiels@daera-ni.gov.uk

## Sensory Food Network Ireland



CAFRE contributes to the Sensory Food Network project, comprising ten institutes across the country all of which have expertise in sensory science. Pictured are CAFRE Food Technologists Deborah Whinnery and Claire Heron at the Autumn National Sensory Network event 'New research and industry perspectives in sensory science' hosted at Teagasc Food Research Centre, Ashtown where Deborah delivered a talk on the 'Sensory Application of Food'. The seminar offered further new ideas and technology within sensory research and novel approaches from industry perspectives.



Visit [www.sensoryfoodnetworkireland.ie](http://www.sensoryfoodnetworkireland.ie) for current research, upcoming workshops, seminars and conferences.

# Internationalisation

## CAFRE's Far East connections



In May 2019 Peter Simpson visited Hong Kong with a dual purpose – to attend the HOFEX Food Expo and to build on existing relationships with the Institute of Vocation Education (IVE). As a Special Administrative Region (SAR) of China, Hong Kong affords access to an emerging market for Northern Ireland (NI) food and drink products.

HOFEX is Asia's leading food and hospitality trade show. It is strategically located in the trading hub of Hong Kong, close to emerging markets including China, Taiwan, Philippines and Vietnam. The exhibition attracts 40,000 trade visitors, of which 30% are from overseas. 3,000 exhibitors, representing 74 countries, are located in international pavilions. Northern Ireland was the only one of the devolved nations to have their own exhibit. Invest NI organised the stand and five Northern Ireland companies showcased their products.

The key trends emerging from the show were:

- Asia-Pacific (AP) remains a major consumer of seafood, beef, pork and chicken. The European fascination for non-meat proteins has not yet translated into this market.
- AP is following western trends with an emphasis on provenance, traceability, and safety.
- Hong Kong has one of the highest seafood consumption rates in the world at 72 kg per capita (compared with 14 kg in the UK). Demand often outstrips supply.



Bustling city of Hong Kong – gateway to the China and Asian Pacific Markets

# Internationalisation

- The AP consumer is very interested in his/her health and western manufacturers are servicing this niche.

There were opportunities to visit food retailers throughout the trip. The grocery retail market in China is forecast to grow by 33% by 2022. Grocery retail sales in China are more than India, Japan and Indonesia combined. Globally, China will be the second largest grocery market in the world by 2022, behind the US. Food Safety is high on shopper's agendas – violations to food regulations are often in the media, contributing to the demand for natural and organic foods with traceable provenance.

Peter was delighted to meet up with our friends from IVE in Chai Wan who have visited Loughry Campus on two previous occasions. IVE are interested in partnering with the college to allow their Higher Diploma graduates to articulate onto the CAFRE BSc (Hons) in Food Technology and complete a 'top up' within one academic year. Despite a very different college environment there are obvious parallels between student numbers, course content and the employment prospects for

students. On their last visit to Northern Ireland, IVE brought students and buyers from the region. It is hoped that these academic and commercial exchange opportunities will continue.



Andrew Rooney from Rooney Fish talks to potential buyers on the Invest NI stand



With friends from IVE in Chai Wan



Meeting buyers with the Invest NI delegation



# Internationalisation

## ENILV College



Gary Andrews, was recently invited to visit the French college, reciprocating a visit from ENILV staff and students to Loughry Campus last autumn, which provided them with an insight into Northern Ireland's dairy sector.

Gary spent a week in La Roche Sur Foron which is located close to the Swiss border. During the visit, he delivered Dairy Technology lectures and completed practical sessions on Cheddar cheese manufacture. Gary observed the wide range of locally produced cheeses and butter of that region and undertook a number of visits to local manufacturers.

The visit provided an opportunity for knowledge exchange, which will be further utilised in advisory and education programmes across CAFRE.



## Michigan State University (MSU)



CAFRE staff Adele Dallas and Jenny Richardson recently embarked on a visit to the USA where they met with Loughry and Greenmount students who are currently studying at MSU this semester. Pictured at the 'Study Abroad Fair' hosted at MSU, Adele and Jenny spoke with students about the exchange programme and the opportunity to study at CAFRE. During their visit they explored the Faculty of Agriculture and Natural Resources where they toured the food processing, equine and horticulture facilities.



# Internationalisation

## Technology takeover

The spaces in which we deliver knowledge are evolving as digital technology continues to dominate everyday life. Staff from across CAFRE recently attended the 14th European Conference on Technology Enhanced Learning (TEL) in Delft, the Netherlands to explore the increasingly important role of digital platforms in the education and training setting.

Over two days staff attended seminars and discovered the latest innovations in TEL, how to embrace the opportunities and overcome the challenges of incorporating technology in the

training environment. Staff were able to improve their own digital pedagogical skills by participating in interactive workshops where they gained hands-on experience in developing and designing mobile learning activities.

The conference provided networking opportunities and CAFRE are now part of an international vibrant TEL community of academics, researchers and practitioners. The visit provided an abundance of knowledge and technical skills for staff. Watch this space as our staff fully commit to transforming the learning environment.



Teresa Conroy (CAFRE), Jakub Kuzilek (Czech Institute of Information, Robotics and Cybernetics, Prague), Neil Watters, David Downey and Alan Blackwood (CAFRE)



Teresa Conroy (Lecturer, Food) presenting a session on hybrid learning

## IFFA 2019

Dr Raymond Martin and Alan Johnston travelled to Frankfurt, Germany to attend IFFA, the leading international trade fair for the Meat Industry in May 2019. With over 1,000 exhibitors including; machine manufacturers, packaging suppliers, ingredient companies and butchers. The IFFA is undoubtedly the global meeting place for the meat sector.

The main focus of the trade fair was innovation and how the meat sector can get fit for the future. As the driving force of the sector, digitalisation put emphasis on a 'smart meat factory'. Raymond and Alan witnessed how automation and software solutions are enabling production and processes to become more intelligent. Food safety continues to be an important subject with the aim being to replace manual activities with automatic processes. Other key themes included sustainability, where smart solutions are being offered for increasing the energy efficiency of machines and in climate-neutral packaging. Furthermore, it was apparent over the duration of the visit that the clean label phenomenon is in no sign of decline.

The trade fair provided great insight into the future of the sector which will help direct CAFRE technology work and education programmes. Furthermore, the visit enabled networking opportunities and CAFRE has established a number of new international associations. One such connection has already proven to be of great benefit with technology work at Loughry in the development of meat free products.





# Internationalisation

## Anuga 2019



October 2019 saw Alan Johnston return to Germany, this time to Cologne to attend Anuga, the world's largest food and beverage trade fair. The event was a global stage as 7,500 exhibitors from over 100 countries presented the entire spectrum of international products to 170,000 trade visitors who attended from over 200 countries.

Showcasing the sheer diversity of the market from exotic products and beverages, Anuga not only presents vast international trading opportunities but is also an invaluable source of inspiration in offering solutions and answers to every aspect of food manufacturing. Key themes were;

- Digitalisation
- Food processing
- Environment and sustainability
- Food safety and science
- Automation
- Intralogistics

Promoting Northern Ireland products on the world stage



In addition to the trade fair, seminars lead by top international speakers offered extensive information on key trends, market opportunities, and new technologies. Alan noted great emphasis was placed on the plant based revolution throughout the food chain particularly alternative proteins (based on insects, as pictured right) and plant based meat alternatives (for example mushroom jerky!) Furthermore, fibre looks set to become topical once again as one of the world's best known brands is now enriching one of their beverages.





# Food Technology

## Formulating for a healthier future

The Food Standards Agency (FSA) in partnership with CAFRE and Agri-Food and Biosciences Institute (AFBI) recently hosted the Eating Well Choosing Better 'Formulating for a Healthier Future' event. This second ice cream specific seminar provided support to local ice cream businesses to reduce sugar in their products through reformulation, reducing portion sizes and shifting towards lower sugar alternatives to help consumers make healthier choices.

Government has challenged the food industry to reduce the amount of sugar in children's diets by at least 20% by 2020 and CAFRE technologists are actively working with the food industry to address this issue.

Emily Chan from the Dietary Health Team, FSA opened with an insight into the latest data on food consumption and purchasing habits. This was followed by Terence Hagan, AFBI's Food Science Team who demonstrated the Temporal Dominance sensory technique describing the evolution of dominant sensory attributes during tasting of ice cream products.

The potential opportunities of using high pressure processing to produce ice cream products containing less sugar and fat was discussed by Loughry graduate Stephanie McElroy.

Paul Sheldrake, Healy Group showcased ingredient and technology solutions to enable reformulation of ice cream products, while still retaining the taste and texture profile.

Delegates from twelve ice cream companies had the opportunity to sample a range of reformulated ice creams with reduced sugar and fat produced by Loughry Dairy Technologists.



Sharon Gilmore (FSA), Dr Rosemary McKee (CAFRE) Paul Sheldrake (Healy Group); Emily Chan (FSA); Terence Hagan (AFBI), Stephanie McElroy, (CAFRE), David Farrell (AFBI) and Dr Roisin Lagan (DAERA).

### Dr Rosemary McKee

Tel: 028 8676 8163

Email: Rosemary.McKee@daera-ni.gov.uk

## Innovation Vouchers

If your company has an innovative food project and you do not have the necessary knowledge, skills or practical equipment, then you may be eligible for financial support through the Invest NI Innovation Voucher Scheme. This scheme provides funding for small to medium sized businesses (up to a value of £5,000) to work with a knowledge provider, such as CAFRE, to provide bespoke, commercial in confidence results, which will enable your company to adopt innovative systems, develop new products to encourage company development and growth.

## Seaweed success!



Kelp is an edible seaweed and a highly nutritious natural superfood which boasts an abundance of vitamins and minerals. The nutritional credentials are bringing the product into the spotlight and kelp as a food is gaining popularity in continental Europe, beyond its traditional Asian market.

CAFRE recently partnered with En Place Foods Ltd and Rathlin Island based Islander Seafood Company on a kelp product development project.

Rathlin's cold waters provide the ideal habitat for the growing and harvesting of kelp. The family run company is currently the sole harvester of kelp for food purposes in the UK and Ireland. Having devised seaweed based product concepts to exploit the new market opportunities, an Innovation Voucher from Invest NI was secured to facilitate the technical development of kelp products. CAFRE provided practical bespoke technical knowledge, essential production skills and the all-important pilot scale production equipment with the appropriate scientific assessment laboratories.

For more information about Innovation Vouchers, please contact:

### Christine Haydock

028 8676 8143

christine.haydock@daera-ni.gov.uk

# Funded Knowledge and Technology Transfer

## Gold Circle Mushrooms celebrates FUSION success!

Dr Roisin Lagan, worked with Gold Circle Mushrooms during an 18 month FUSION project. The project aim was to develop a range of new value added products to ensure the company remained innovative within their current market and also pursue opportunities for securing new markets. The company developed a NPD pathway which has allowed them convert their waste into a revenue stream. Another key benefit has been the development of process automation within a typically labour intensive business. Through the FUSION graduate the company has developed technical knowledge in new packaging formats allowing Gold Circle Mushrooms to collaborate with other partners in addressing the topical challenge of eliminating plastic packaging.



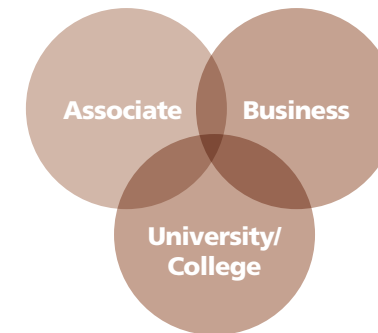
Dr Roisin Lagan (CAFRE, Academic Supervisor), Siobhan Murphy (FUSION Consultant), Conor Slowey (Fusion Graduate, Gold Circle Mushrooms), Maeve McGurk (Gold Circle Mushrooms, Company Supervisor).

## FUSION

FUSION, Intertradelreland's all-island technology transfer programme partners your company with a third level institution, such as CAFRE to embark on a technical project. Your company can benefit from the specialist expertise you need through a high calibre science graduate. The graduate is employed by you and is based in your company throughout the project (12-18months) with mentoring from the academic partner and a FUSION consultant.

## 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 to support a three way partnership between a business, an academic institution and a qualified graduate, the major sponsor in Northern Ireland is Invest NI. If your company has a strategic project and you would like to consider partnering to take on a graduate to complete the project, then a KTP may provide the ideal option.



Tasty Foods have recently kicked off a KTP programme. A graduate has been placed with the company for two years to work on a new product development project. During this project the graduate will be mentored by Claire Herron, Food Technologist at CAFRE.

For further information about partnering with Loughry on FUSION or KTP, please contact:

**Deborah Whinnery**

Tel: 028 8676 8197

Email: [Deborah.Whinnery@daera-ni.gov.uk](mailto:Deborah.Whinnery@daera-ni.gov.uk)





# New Technology Service - Campden BRI with CAFRE

## Cooking Instruction Development and Validation Training

Loughry staff (pictured) recently travelled to Campden BRI for Instruction Validation training. This training developed knowledge to enable the implementation of cooking instruction validation protocols within the Food Technology Centre at Loughry Campus.

Identifying the need for this training within Northern Ireland, Greg Hooper (Instruction Services Manager and Microwave Specialist) from Campden BRI was invited to partner with Loughry Campus to address this training gap for local food processors.



Our first joint training session hosted here at Loughry Campus in November proved a great success with a huge demand for places. It explored all aspects of food product cooking and heating instruction development and validation.

The aim of the course was to enable attendees to be fully competent in meeting the new clause '5.2.5 Instruction Validation' in the BRC (British Retail Consortium) Global Standard for Food Safety Issue 8 document.

Participants from across a wide range of food processing sectors (pictured with Greg Hooper, Campden BRI), took part in the training and gained invaluable, hands on experience in the following areas:



Overview of requirements for BRC Issue 8 Heating / Cooking Instruction Validation

Achieving acceptable product quality and microbiological safety methods, procedures, data recording and reporting.

- Appliance and equipment calibration
- Oven, grill, hob & microwave calibration (practical)
- Understanding microwave heating
- Labelling considerations

All candidates now have the knowledge required to implement their own cooking instruction and validation protocols.

To register your interest please contact:

**Hayley O'Neill**

Tel: 028 8676 8128

Email: Hayley.O'Neill@daera-ni.gov.uk



# Food Enterprise Development Programme

Ballylisk is the only artisan cheesemaker in Northern Ireland with its own milk pool. The Wright family has been farming in the Ballylisk area of Armagh since 1820 and they have one of the most highly regarded pedigree herds in Ireland.

Food Technologist, Gary Andrews, worked alongside the company in the development of their award winning Triple Rose Cheese in 2017 which continues to gain recognition for its outstanding quality and taste. Triple Rose cheese is now stocked in restaurants, delis and farm shops across Northern Ireland. They have secured business at Borough Market, London with a specialist cheese retailer and export business has also been secured in Portugal with a leading supermarket operation and hotel chain.

To build on the success of the Triple Rose the company continued to work with CAFRE dairy technologists on a number of new cheeses to satisfy customer requirements and market opportunities. As a result the company have identified a gap in the market for a smoked version of their Triple Cream Cheese.



Gary Andrews with Dean & Mark Wright Ballylisk Dairies

After initial product development trials, Ballylisk have now decided to take the concept one step further by entering onto Loughry's Food Enterprise Development Programme. This programme enables food businesses to manufacture their product within our Food Technology Centre for a limited time. The produce can be commercially sold to determine the feasibility of the product before committing to major capital investment.

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

**Caroline Hammond**

Tel: 028 8675 7500

Email: [Caroline.Hammond@daera-ni.gov.uk](mailto:Caroline.Hammond@daera-ni.gov.uk)

# Education

Loughry Campus Awards Day is a significant date in the calendar for our students allowing family, friends, staff and industry to celebrate the achievements of our Further, Higher and Postgraduate students. This year we were delighted to present seven students with First Class Honours Degrees in Food Technology, three students with First Class Honours Degrees in Food Design and Nutrition and a further seven students with First Class Honours Degrees in Food Business Management. Loughry's Honours Degree programmes are validated by Ulster University and can be completed over three or four years of full-time study. Part-time pathways are also available for those working in the food industry to help staff enhance their skills and qualifications.

For further information on courses please contact:

**Gillian Stevenson**

Tel: 028 8676 8268

Email: [Gillian.Stevenson@daera-ni.gov.uk](mailto:Gillian.Stevenson@daera-ni.gov.uk)





# What our recent graduates are up to...

**Name:** Conor McCartney  
**Course studied:** BSc (Hons) Degree Food Technology  
**Year Graduated:** 2019

**Why CAFRE?** I started my food career as a chef but soon realised it wasn't for me. I heard about Loughry's courses and they appealed more to me.

I was also impressed by Loughry's industry connections. I soon found out everybody in the food industry has heard of Loughry.

**Best thing about Loughry?** I would definitely have to say the family aspect of Loughry especially if you live in halls like I did for six years, you definitely get acquainted with all the students and staff very quickly. The staff are very approachable and would never turn you away. Last but not least the facilities, they are world class!



**Job role:** Technical Assistant  
**Company:** McNamees Bakery Take "N" Bake Ltd



**Name:** Sarah-Jane Houston  
**Course studied:** BSc (Hons) Degree Food Technology  
**Year Graduated:** 2019

**Why CAFRE?** From a young age I had the desire to work in the food industry. When choosing a degree, Loughry's Food Technology programme stood out from all the rest. I was attracted to the practical elements of the course and on site facilities to aid my learning experience and prepare me for the world of work.

**Best thing about Loughry?** I loved how we got the chance to visit food processing factories throughout the course and how food industry professionals would visit as guest lecturers. Both elements gave me a greater insight into the industry.

**Job role:** Technical Supervisor  
**Company:** ABP Newry



**Name:** William Wilson  
**Course studied:** BSc (Hons) Degree Food Business Management  
**Year Graduated:** 2019

**Why CAFRE?** I liked the idea of studying at a smaller institution where

the students can benefit from a closer working relationship with lecturers who are experienced professionals within the industry.

**Best thing about Loughry?** As I always had a keen interest in business; the Food Business Management course was ideal for me. The course provided a great understanding of the commercial aspects and the challenges food businesses face.

I have undertaken the Graduate Programme within Foyle Food Group, based in Omagh. It is an exciting fast paced work environment where no two days are the same!



**Job role:** Sales Graduate  
**Company:** Foyle Food group

# Loughry News

## New Education and Technology Staff



### **Teresa Conroy**

Teresa has recently joined the Food Education Branch, as a lecturer, Teresa is a past Loughry student, having completed both the National Diploma in Food, Nutrition and Health as well as the BSc (Hons) Degree in Food Technology. Teresa continued her postgraduate studies in Communication and most recently Nutrition. Following graduation Teresa has worked in the food industry in both technical and training roles and has been a supply Lecturer at Loughry for over seven years.



### **Emeryn Irwin**

Emeryn has recently joined the Food Education Branch as a lecturer. Emeryn is a past Loughry student, having graduated with a BSc (Hons) Degree in Food Technology. During her final year at Loughry, Emeryn was the President of the Students' Representative Council. She is currently studying part-time for an MSc in Global Food Security. Following graduation, Emeryn worked in the food industry in quality management and customer facing roles.



### **Catherine Rooney**

Catherine has recently joined the Food Technology Branch as a Food Technician. Catherine is a past Loughry graduate having obtained her National Diploma in Food Technology, BSc (Hons) Degree in Food Technology and her postgraduate Diploma in Business for Agri-Food and Rural Enterprise. With over fifteen years' experience in the food industry Catherine has worked in various quality management roles within both the meat and dairy sector.



### **Zita McNaugher**

Zita has recently joined the Food Technology Branch as a Food Technologist. Zita is a past Loughry student having completed a National Diploma in Food Technology and BSc (Hons) Degree in Food Technology. After graduating, Zita worked in quality and technical roles within the dairy sector. Zita has joined the General Food Team and will be focusing on fruit and vegetable processing.



# Loughry News

## Get support for your business

Invest NI's Food and Drink Consumer Insights Team helps to support our local Food and Drink companies in using data successfully. Data is currently the most valuable commodity in the world as it's critical in;

- determining your market channel
- recognising prevailing consumer trends understanding purchasing behavior planning your commercial strategy.

The team has recently launched monthly market intelligence clinics here at Loughry Campus. A specialist market research executive is on hand to guide your business through the platforms available and how to make best use of commercial data. The clinics are held on the first Wednesday of every month in the Food Innovation Centre.



For more information visit:

[www.investni.com](http://www.investni.com)

or

Tel: 028 9069 8135 to book an appointment.

Early booking is recommended.



Pictured at the launch: Mandy Mills (Invest NI), Christine Haydock (CAFRE), Thelma Fitzgerald (Invest NI).

## CAFRE's Hero

We are very proud to announce that Ian Hassard was the winner of the 'Unsung Hero Award' at the 2019 NICS Award Ceremony held in December. These awards seek to recognise and celebrate dedication and achievement of staff across the NICS.

Having lectured for more than 30 years Ian has taught and inspired countless students not just at Loughry but across CAFRE. Well-known for his unique and engaging teaching style, Ian's classes are made even more enjoyable by the stories of life he passes on to his students which tend to be fondly remembered by all.

This Award is well deserved recognition of Ian's dedication to developing the younger generation of agri-food workers and graduates at Loughry. Well done Ian!



Ian Hassard was presented with the NICS Unsung Hero Award from David Sterling, Head of the Northern Ireland Civil Service.

# Staff profile: Rosemary Brennan



## Staff profile

Rosemary Brennan

## Job role

Member of the Training Team at Loughry Campus

## Typical working day

The training team at Loughry deliver a range of recognised qualifications in topics such as Food Safety, HACCP, Audit, Health & Safety, Allergen Control and Training to the NI Food industry.

On an average day I will arrive at a food company half an hour before delivery and go through the company security checks before entering the site, setting up training materials in the designated training room and await the arrival of the training group. We will have our introductions and start the session – usually with lots of discussion and sharing our experiences.

## How long have you been doing this job?

I joined the Training Team in June 2008

## How did you end up in this job?

I had been working in another team within the Food Technology Branch, the Training Team was going through some staff changes and needed a new team member, my Head of Branch at the time felt I had the skill set suited to the team.

## What the best thing about this job?

Meeting new people. Seeing people's confidence grow as they achieve grades they never thought possible. Helping people achieve their full potential. Helping people understand.

## Can you, remember any stand out moments over the course of your career?

Our team at Loughry was awarded Royal Society for Public Health (RSPH) centre of the year 2015 for the highest mark attained in level 4 Award in HACCP Management for Food Manufacturing in the UK. One of my students attained the highest marks. I was thrilled!

## I finally understand HACCP!!

I delivered a series of HACCP training sessions in a company recently. The training coordinator thanked me, the groups had been giving feedback that they FINALLY understand HACCP. Words every trainer wants to hear.

## Outside of CAFRE what do you enjoy doing in your spare time?

I'm a singer songwriter in my spare time. My nieces and nephews think I'm famous, they come to all of my concerts. I'm a published artist and have had my songs included in books and played on local and national radio. I was contacted recently by someone from the Netherlands with plans to launch a new book in New York in 2020 and wants to include the lyrics of one of my songs. Another one of my songs is being used in a project which involves a sculptor from Sacramento in California and the transport of life size figures to a location in NI. I have just recently launched my fourth album "Juno" which has received really positive feedback.



# Meat Technology Skills Programme

The Meat Technology Team at Loughry Campus have trained over 200 people on the Meat Technology Skills Programme.

The programme has been designed to meet the current and future training needs of staff within the meat processing sector. It provides a flexible method of technical skills development, at an introductory level and is appropriate for companies wishing to increase the skills of existing staff and/or train new staff with limited meat processing knowledge.

The programme consists of five units. Applicants have the option to complete the full programme or select individual units depending on their training needs.

To register your interest please contact:

**Hayley O'Neill**  
028 8676 8128  
Hayley.O'Neill@daera-ni.gov.uk



### Meat Technology Skills Programme 2020

**Overview**  
This programme has been designed to meet the current and future training needs of staff within the meat processing sector. It provides a flexible method of technical skills development, at an introductory level and is appropriate for companies wishing to increase the skills of existing staff and/or train new staff with limited meat processing knowledge.

**Entry requirements**  
The programme is primarily aimed at both technical and non-technical staff working within the meat industry. No previous qualifications are required.

**Course duration and structure**  
The programme consists of five units which provide an insight into factors affecting quality, safety and legality of meat and meat products along with a sound understanding of the principles of burger/sausage manufacture, curing and fermented meat technology. Each unit is delivered over one day. Applicants have the option to complete the full programme or select individual units depending on their training needs.

Date	Unit title	Additional Information
Wednesday 23rd January	Factors affecting meat eating quality	<ul style="list-style-type: none"><li>Outline the physiological processes that occur post mortem in the conversion of muscle to meat</li><li>Highlight the post mortem and ante mortem factors that affect meat quality</li></ul>
Wednesday 12th February	Legislation and labelling of meat and meat products	<ul style="list-style-type: none"><li>Explore the major pieces of legislation applicable to meat and meat products</li><li>Apply meat calculations to determine Quantitative Ingredient Declarations (QUIDs)</li></ul>
Wednesday 19th February	Meat microbiology and shelf life	<ul style="list-style-type: none"><li>Explore the factors that affect and control the shelf life of meat and meat products</li><li>Investigate methods of determining the shelf life of meat and meat products</li></ul>
Wednesday 26th February	Meat curing, smoking and fermentation technology	<ul style="list-style-type: none"><li>Explore the principles of curing, smoking and fermenting technologies</li><li>Practical demonstration element</li></ul>
Wednesday 4th March	Burger and sausage manufacture	<ul style="list-style-type: none"><li>Explore the principles of comminution and the technologies associated with burger and sausage manufacture</li><li>Practical demonstration element</li></ul>

**Cost:**  
£85 per unit which includes refreshments and lunch.

**How to book:**  
Individual bookings. Please visit the CAFRE website by clicking the 'Book Now'



[Book Now](#)

If you haven't previously registered on the site, please do so, then select the relevant units that you are interested in attending. For further information please contact Hayley O'Neill  
Tel: 028 8676 8128  
Email: Hayley.O'Neill@daera-ni.gov.uk



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

[www.cafre.ac.uk](http://www.cafre.ac.uk)



33

# Course training dates

Level 4 Award in Food Safety Management for Manufacturing	
Highfield Qualifications	
Dates	Thursdays: 23rd, 30th April, 7th, 14th, 21st and 28th May
Exam	Monday 1st June
For managers working within the food processing sector.	

Level 3 Award in Food Safety Supervision for Manufacturing	
Highfield Qualifications	
Dates	Thursdays 20th, 27th February and 5th March
Exam	Tuesday 12th March
For supervisors working within the food processing sector.	

Level 4 Award in HACCP Management for Food Manufacturing	
Royal Society for Public Health	
Dates	Wednesdays: 22nd, 29th January 5th, 12th, 19th, 26th February
Exam	Monday 9th March
For managers and HACCP team leaders and members. (A sound knowledge of HACCP is essential)	

Level 3 Award in Understanding how to develop a HACCP Plan	
Royal Society for Public Health	
Dates	Wednesday 25th and Thursday 26th March
Exam	Thursday 2nd April
For managers and HACCP team members. (A knowledge of HACCP is essential)	

www.cafre.ac.uk

# Course training dates

Level 2 Award in HACCP for Food Manufacturing	
Royal Society for Public Health	
Date	Tuesday 31st March
For all HACCP team members	

Level 3 HACCP Refresher	
Royal Society for Public Health	
Date	Wednesday 20th May
For managers and HACCP team members.	

Level 4 HACCP Refresher	
Royal Society for Public Health	
Date	Tuesday 23rd June
For managers and HACCP team members.	

Level 3 Award in Effective Auditing and Inspection	
Highfield Qualifications	
Dates	Tuesday 3rd and Wednesday 4th March
For supervisors and managers preparing companies for internal and external audits.	

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

Level 2 Award in Identifying and Controlling Allergen Risks	
Royal Society Public Health	
Date	Tuesday 5th May
For those involved in the handling of food.	

Level 3 Award in Delivering Training	
Highfield Qualifications	
Date	Tuesday 12th and Wednesday 13th May Assessment on: Tuesday 2nd, Wednesday 3rd or Tuesday 9th June
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](mailto:enquiries@cafre.ac.uk)

**DiscoverCAFRE**



---

**ISSUE 29 / WINTER 2019**

---

**ISBN: 978-1-83887-075-1**

---