

# FOOD MATTERS

AT LOUGHRY

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**DAERA**

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

 **cafre**  
College of Agriculture,  
Food & Rural Enterprise



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# Welcome to Food Matters

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

CAFRE's aim is to develop the competences of those in and those about to enter the agri-food Industry, and Loughry's staff (and its unique facilities) are key to delivering this. Within this issue you'll find the contacts that could help support your business as well as details of Loughry's world class resources. If you haven't been to see them yourself – please visit us!

Many of you have been here in recent months, attending training courses and seminars, delivered in conjunction with some of our partners, the Food Standards Agency, the Northern Ireland Food and Drink Association and Invest Northern Ireland.

We've also seen the industry turn out in significant numbers to support the 'next generation' with a record turnout of agri-food businesses at our Careers Fair and Food Bursary Awards. Many thanks to you all for your commitment to our Further and Higher Education students.

Within the issue you'll see a familiar Loughry face, Mr Pat McTeague. Pat was recently recognised for almost 45 years of service with a Special Award at the recent DAERA Awards for his work with the food industry and the student body. Well done Pat!

We have a number of other new features in this issue, instigated by Food Matters' new Editor, Caroline Hammond. Caroline and I welcome feedback so if you have any comments on the information contained in this booklet, or wish to suggest topics for the future, please get in touch.

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



*Peter*

**Peter Simpson**  
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## Contacts

### Dairy Technology



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### Meat Technology



**Dr Raymond Martin**  
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### General Food Technology



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### Innovation



**Deborah Whinnery**  
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### Training and Capability Development



**Catherine Devlin**  
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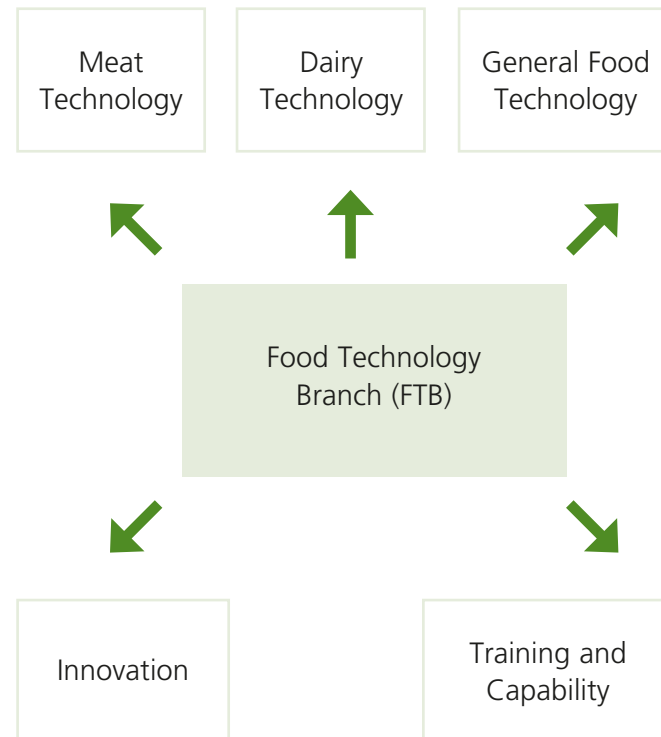
### DiscoverCAFRE



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

028 8676 8101

# Food Technology Branch at Loughry Campus



Peter Simpson, Head of Branch is supported by five Senior Food Technologists who lead a team of 18 Food Technologists.

Loughry Campus staff work closely with all sectors of the food industry to assist competitive advantage via up skilling the workforce and providing food technology support.

Each year the FTB work with over 270 food companies, ranging from small start-up companies to larger food manufacturers. We can provide one-to-one commercial in confidence, advice and support services in the broad areas of;

- Product innovation
- Sensory analysis
- Factory design
- Quality systems – HACCP/BRC
- Process equipment
- Process development
- Packaging

# Loughry Campus facilities

## Food Technology Centre (FTC)

The FTC showcases the latest design and technology to ensure compliance with best practice in food manufacture. The facility incorporates food processing areas focusing on meat, bakery, fruit and vegetable, brewing and dairy sectors.

This unique facility is equipped with an extensive range of modern pilot and industrial scale food processing equipment which is used in equal measure by our students and technical team. Through practical lectures, students develop the competences, experience and skills required for their future employment in the sector. Working with Food Technologists the FTC facilities are an invaluable resource to the local food sector. Companies can work on the development and commercialisation of new product concepts and processes, conduct technical and quality problem solving and trial work without impacting current factory operations.

For more information on our facilities, how your business can access them or to arrange a tour, please contact

## Food Innovation Centre (FIC)

The FIC promotes innovation by providing facilities that focus on idea generation through to commercialisation.

The facility comprises of:

- Ideas Hub  
An area dedicated to idea generation with access to relevant market intelligence and market research
- Commercial kitchen  
Situated in a discreet location, with lock down access to allow confidential product development.
- Sensory Analysis Suite  
A dedicated suite comprised of ten individual booths for organoleptic assessment in a controlled environment. The area includes a dedicated preparation kitchen and a focus group room with an observation facility.



**Dermott Rodgers**

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# Collaborative working

## Food labelling workshop

In conjunction with Mid Ulster Council and Kerry Europe a workshop was delivered to 40 delegates from all sectors of the industry, aimed at clarifying food labelling requirements.

Dr. Matthew McCusker, Kerry Europe discussed the 'clean label' phenomenon and the challenges food manufacturers face in developing such products. Most notably, finding natural alternatives to match the functionality of additives for the purposes of stabilisation, emulsification, preservation and in offering process tolerance. Ongoing work into the development of plant-based ingredients offering the same functionalities was highlighted.

Marissa McCormick, Mid Ulster Council (pictured right) led a workshop of practical exercises to identify compliant and non-complaint labelling practices. The workshop also provided a forum for delegates to seek answers to specific labelling challenges.



Dr Matthew McCusker (Kerry Europe) pictured with Loughry staff, Victoria Shiels, Peter Simpson, Dr Raymond Martin and Hayley O'Neill.

Technical support for food labelling is available in areas including;

- Mandatory particulars
- Nutritional information
- Warning and advisory declarations
- Nutrition and health claims
- Traffic light coding
- Food with specific additional labelling requirements e.g. chocolate

For more information contact

### Victoria Shiels

Email: [victoria.shiels@daera-ni.gov.uk](mailto:victoria.shiels@daera-ni.gov.uk)  
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# Collaborative working

## Trading with retailers

In partnership with the Northern Ireland Food & Drink Association (NIFDA), Loughry Campus hosted a training course on the Groceries Supply Code of Practice (GSCOP) and the role of the Groceries Code Adjudicator (GCA). Delivered by the British Brands Group, delegates from a wide range of local food processing companies became aware of how



A selection of delegates who attended the 'Trading with retailers' workshop.

the Code regulates retailers to deal fairly and lawfully with their direct suppliers, across a range of supply chain practices. Issues such as timely payments, changing supply arrangements without notice and paid compensation for forecasting errors are covered by this Code and were discussed. The role of the GCA, in investigating breaches of the Code and also mediating in disputes between the retailers and their suppliers was clarified by Christine Tacon.

If you are interested in this Code, or are keen to attend this programme in the future, please contact

**Christine Haydock**

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

Tel: 028 8676 8143



## Exporting in a changing world

CAFRE in partnership with Invest NI recently hosted a seminar 'Exporting in a changing world'. Over 70 representatives from the meat and dairy processing sectors heard about the existing key trade issues facing the industry in the current changing environment.



Seminar speakers pictured with CAFRE and Invest NI representatives.

Steven Evans and David Swales from Agriculture Horticulture Development Board (AHDB) provided an insight into the international consumer, global trends and the implications of potential future trading scenarios.

Jim McAlister, DAERA Veterinary Inspection Branch discussed the practical steps for selling meat and dairy products outside Northern Ireland including market access routes and timeframes.

Declan Billington MBE, John Thompson & Sons finished the seminar with a company perspective on how to be BREXIT ready.



# Ensuring sweet success for ice cream companies this summer



The next seminar will be held at Loughry Campus on **Wednesday 29th May** and will outline the benefits of sensory science, ingredient application and novel food processing techniques. CAFRE and FSA are collaborating with their colleagues in AFBI's Food Science team to provide a demonstration on the relatively new sensory method of Temporal Dominance. This method describes the evolution of the dominant sensory attributes during tasting of a food product.

The benefits of using novel technology such as high pressure processing in producing tastier ice cream products containing less sugar and fat will also be discussed. An ingredients supplier, Healy Group, will present ingredient applications specifically for ice cream products.

The Food Standards Agency (FSA) highlighted ice cream as a significant contributor to children's sugar intakes which the government has challenged the food industry to reduce by at least 20% by 2020. Ice cream manufacturers and Loughry's Dairy Technologists have been busy addressing the technical challenges and opportunities in product optimisation since the FSA's initial seminar 'Formulating for a healthier future.'

To register your interest in attending this event or to avail of technical support in reformulating including;

- Recipe adjustment
- Ingredient substitution
- Applicable novel technology

Please contact

**Dr Roisin Lagan**

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Tel: 028 8676 8153.



# Meat technology

## Meat Technical Skills

This year's Meat Technical Skills programme saw 29 candidates attending over the five modules. The programme, delivered one day per week over a five week period, covered areas of: factors affecting meat eating quality, meat microbiology and shelf life, legislation and labelling of meat products, burger and sausage manufacture, meat curing, smoking and fermentation technology.

Designed to meet the training needs of the meat processing sector, the programme is a balance of classroom based theory covering the knowledge behind the subject areas, coupled with a range of practical exercises and hands-on manufacturing to support the learning.



**Hayley O'Neill**  
delivering a meat  
microbiology  
lesson

Primarily aimed at both technical and non-technical staff, the programme is appropriate for those already working within the meat industry looking to increase their knowledge and skills, or those new to the industry with limited meat processing experience.



**Alan Johnston**  
discussing meat curing



**Course candidates**  
presented with their  
certificates

For more information about the programme, please contact

**Hayley O'Neill**

Email: hayley.o'neill@daera-ni.gov.uk

Telephone: 028 8676 8128

## Meat organoleptic testing

Every quarter Karro Food Group conduct organoleptic testing in our Sensory Analysis Suite. This involves examining and benchmarking their products alongside competitor offerings. Various product attributes are examined by trained panellists and results generated using the Compu Sense 5, sensory evaluation software. This comprehensive data analysing system enables sensory profiles of the tested products to be statistically evaluated, producing reputable and reliable data from which clear conclusions can be drawn. The generated qualitative and quantitative information ensures Karro can take their products to market with confidence in addition to influencing future product development and innovation plans.



**Orla Kelly, Product Development Manager at Karro Food Group and Ruth Hyndman, Food Technologist, CAFRE.**



Sensory analysis can be used in your business to assist with;

- Product development
- Quality control
- Customer complaints
- Research
- Shelf life studies
- Product reformulation

For more information on our sensory services please contact

**Dr. Raymond Martin**

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# Funded Knowledge and Technology Transfer

## 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.

### Meade Potato Company celebrates FUSION success

Loughry Campus was the academic partner on an eighteen month InterTradelreland FUSION project with County Meath based Meade Potato Company (MPC). The primary aim of this project was to embed a culture of innovation with the development of new product offerings.



Caroline Hammond, Food Technologist, CAFRE worked with the company to exploit raw materials into value-added products in order to achieve greater business efficiency and pursue new market opportunities. The project led to collaborations on a national and international level and resulted in a substantial technology investment by the company. The new innovative technology has allowed MPC to offer a niche product across several industry sectors.



Pictured celebrating the project success is the Project Management Group; Robert Devlin (MPC), Deborah Whinnery (CAFRE), Caroline Hammond (CAFRE), Cliona Costello (graduate MPC), Eileen Hannon (MPC) and Jim Fitzsimons, (Fusion Consultant).

## Innovate UK

Moy Park and Loughry Campus have successfully completed a two-and-a-half-year research and development project which was secured under the Innovate UK funding competition.

Innovate UK is the UK's largest innovation agency, working with companies and partner organisations to drive economic growth through science and technology. The objective of this funding package was to optimise food composition through process and product development in order to make healthier food choices more readily available for the consumer and open up market opportunities for the industry.



Moy Park and CAFRE Technologists (pictured above) have worked together using the Food Innovation Centre kitchen, pilot processing equipment in the Food Technology Centre and sensory panel facilities at Loughry Campus before commencing commercial scale up at the company site.

## 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 like to consider partnering to take on a graduate to complete a project, then a KTP may be the ideal option.

Tasty Foods have been successful in securing a KTP programme. A graduate will be placed with the company for two years to work on a new product development project. During this project the graduate will be mentored by a CAFRE Food Technologist.

For further information about partnering with Loughry on FUSION, KTP or Innovate UK projects, please contact

**Deborah Whinnery**

Email: [deborah.whinnery@daera-ni.gov.uk](mailto:deborah.whinnery@daera-ni.gov.uk)

T: 028 8676 8197



# BREXIT support for your business

## Invest Northern Ireland support

Invest Northern Ireland can provide Brexit help, advice and support for your business. Support services include;

- A dedicated 'Get Ready for Brexit' website, offering businesses a one-stop resource of best practice guides, information, advice and support available to help prepare for Brexit.
- An online assessment tool designed to help businesses assess how well prepared they are, and what action they may need to take.
- Regional workshops to help business understand the implications, risks and opportunities of Brexit, and assess business readiness against the areas most likely to be impacted by Brexit.
- A Brexit Preparation Grant, providing financial assistance to Invest NI customers, to help prepare for the changes and challenges presented by Brexit. This grant can be used to:

- strengthen operational capability
- help develop contingency plans
- assess Brexit-related risks: supply chains, procurement, customs, tariffs and taxation, access to skills and labour, contractual arrangements, transport and logistics.



## InterTradelreland Brexit Advisory Service

The Brexit Advisory Service offers information and support via funding, online learning, a tariff checker, events, research and insights. Businesses involved in cross-border trade can now benefit from an enhanced package of Brexit support from InterTradelreland.

### Funding

Cross-border traders can now avail of two vouchers from InterTradelreland:

1. 'Planning voucher' - provides 100% financial support up to £2,000/€2,250 (inclusive of VAT) towards professional advice to help businesses to identify Brexit exposure and to plan. This includes issues such as customs requirements and supply chain exposure, VAT and financial implications, as well as understanding complex tariff codes.

2. The new 'Brexit Implementation voucher' - provides financial support up to £5,000/€5,625, with InterTradelreland paying 50%. This will allow businesses to implement critical changes identified in their Brexit action plan – making them better prepared to deal with a new trading relationship.

The application process for both vouchers can be completed online.



# Bursary Awards 2019

Sixteen food students from Loughry's food degree courses were presented with financial awards at the Bursary Ceremony in March.

This year the local sponsors who have shown their appreciation of the future talent studying at Loughry through the provision of bursaries include: ABP Food Group, Bank of Ireland UK plc, Dale Farm, Danske Bank, Dunbia (Dungannon), Fane Valley/Linden Foods, First Trust Bank, Glanbia Cheese Ltd, Henderson FoodService Ltd, Irish Farmers' Journal, Kerry Omagh, Lacpatrick Dairies Ltd, WestRock (Belfast), Northern Ireland Food and Drink Association (NIFDA), Tyrone Farming Society and Ulster Bank. They offered bursaries which were valued between £1,000 and £3,000, with a total of £18,000 being awarded.



Loughry students celebrate bursary success with Dr Denis McMahon, Permanent Secretary, DAERA and Martin McKendry, Director, CAFRE.

# Agri-Food Careers Fair

Loughry Campus was pleased to host the most successful Agri-Food Careers Fair to date with 33 local businesses in attendance to highlight the variety of jobs available in the sector. Agriculture and Food students heard about the fantastic range of career prospects and programmes available to graduates. Second year students also had the opportunity to discuss placement opportunities with potential employers.



# CAFRE Alumni

CAFRE Alumni was launched at Balmoral Show in May 2018 with the aim to connect former students and maintain lifelong relationships. Across the three CAFRE campuses there is a combined history in excess of 250 years of education and thousands of graduates, many who have gone on to lead our industry either locally or internationally.

Building an alumni will offer opportunities for reunions and professional networking providing an accessible forum for sharing experiences and expertise. It is envisaged linking students past and present will strengthen existing industry links through the provision of student placements and mentoring, graduate employment opportunities, guest lectures and site visits. This untapped wealth of experience within our alumni will help shape the CAFRE of the future.



CAFRE Alumni was launched at Balmoral Show 2018, with Joy Alexander, CAFRE, Willie Chesney, Barclay Bell, Martin McKendry, CAFRE Director, Cecil Sloan and Ashley Neely.



**We want to hear from you!**  
**Help us build our alumni**

Follow the link below which will lead you to a short survey (5 questions) on which offerings you would like to see as part as our Alumni! All feedback will remain anonymous and survey results revealed via our social media channels.

<https://consultations.nidirect.gov.uk/daera-cafre/loughry-alumni>

DiscoverCAFRE



For more details on how to join the CAFRE Alumni please contact.

**Hayley O'Neill**

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# What our students (past and present) have to say...



**Name:** Arianna Higgins  
**Course studied:** BSc Hons Food Technology  
**Year Graduated:** 2018

**Why CAFRE?** The Food Technology degree programme allowed me to continue my interest in

science based subjects with the opportunity to work and learn in laboratory based settings.

**Best thing about Loughry?** The world class facilities in the Food Technology Centre enabled me to become accustomed with food processing equipment that I now use in my job. The placement year I undertook has led to full-time employment in Finnebrogue Artisan.

**Job role:** Process Technologist  
**Company:** Finnebrogue Artisan



**Name:** Clara Moyne  
**Course studied:** BSc Hons Food Technology  
**Year Graduated:** 2018

**Why CAFRE?** The facilities on site and their links to the food industry. I knew CAFRE would

provide me with great opportunities once I graduated.

**Best thing about Loughry?** Being taught by past professionals in the industry and the practical based learning approach.

**Job role:** Quality Team Leader  
**Company:** McColgans Quality Foods Ltd



**Name:** Katie Bloomfield  
**Course studied:** BSc Hons Food Design and Nutrition  
**Year Graduated:** I am currently finishing my degree part-time after securing full-time employment during placement year.

**Why CAFRE?** CAFRE offered a degree that fulfilled my interest in working with innovation and new product development in the food industry.

**Best thing about Loughry?** I love the practical elements of the course, especially spending time in the sensory suite and concept kitchen. This gives me a greater understanding of the topics we discuss in class.

**Job role:** NPD Manager  
**Company:** Norbev Limited

# Loughry News

## 2019 NIFDA Awards judging process

The biennial NIFDA Awards Ceremony is an important calendar event for the food and drinks sector. Over 20 years on, these awards provide an opportunity to recognise and celebrate the world class products produced by our local industry. This year's judging took place at the Food Innovation Centre where Loughry staff prepared over 40 products from a range of local suppliers for the team of judges to assess.

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



## NIFDA Awards Winners

The 15th NIFDA Awards Ceremony took place on 22nd March 2019 at the Crowne Plaza Belfast.

### Winner of the Ulster Bank Best Product Small Company Award

Cloughbane Farm Foods Ltd - Spicy Lentil & Root Vegetable Casserole

### Winner of the Ulster Bank Best Product Medium Company Award

Mash Direct - Beer Battered Onion Rings

### Winner of the Ulster Bank Best Product Large Company Award Joint winners

Linden Foods Ltd - Four Lamb Loins with Honey Roasted Parsnips  
Finnebrogue Artisan – Naked Unsmoked Back Bacon

### Winner of the Deloitte Service Sector Award

Gilfresh Produce - Sliced Leeks

### Winner of the DAERA Agri-Food Supply Chain Excellence Award

ABP Northern Ireland - ABP Blade Farming

### Winner of the Invest NI Best International or GB Product Launch

Kestrel Foods – Forest Feast, Fruit Ball Range

### Winner of the safefood Food Safety Champion Award

Pritchitts A Lakeland Dairies Company - Hilary Faith

### Winner of the Ulster Bank Outstanding Contribution Award

Trevor Lockhart - Fane Valley



## Lord Duncan visits Loughry

Northern Ireland's Under Secretary of State, Lord Duncan, visited Loughry Campus to hear about the opportunities and challenges facing the Northern Ireland Agri-Food Sector. CAFRE Director, Martin McKendry along with Loughry Senior Managers Peter Simpson and Shane McKinney accompanied Lord Duncan on a tour of the campus facilities where he met with staff and students.



# Loughry News

## Loughry welcomes back Shane McKinney!

Shane joined CAFRE in January 2019 as the new Head of Food Education Branch. This is his second time to work at Loughry. Shane has a BSc Honours Degree in Food Science and an MPhil in Food Chemistry. Having worked at Queen's University Belfast and in the food industry beforehand, Shane entered the Northern Ireland Civil Service in 1996 as a Food Technologist based at Loughry. After several very enjoyable years, he moved in 2003 to work in the Rural Development Division focusing on EU and Nationally-funded grant programmes. Following this, Shane was appointed as Head of DAERA's Agri-Food Inspection Branch before taking up his new position in CAFRE. Shane will oversee Food, Packaging, Agri-food Business education and Apprenticeship programmes at Loughry as well as student recruitment and estate management.



## New Education and Technology staff



### David Lockhart

David Lockhart joined the Food Education team as a Lecturer in October 2018. David is a past CAFRE student having completed the BSc (Honours) Degree in Food Technology, an addition to his previous academic background in

engineering. David has over ten years industrial experience in food packaging and engineering design roles and is currently teaching on both the Degree and National Diploma programmes.



### Laura Porter

Laura Porter joined the Food Education team as a Lecturer in October 2018. Laura studied at Ulster University and obtained a BSc (Honours) Degree in Food and Nutrition. With over ten years industry experience Laura has

worked in various production roles across several food processing sectors including; bakery, vegetable and dairy. Laura is currently teaching on National Diploma programmes and will also be involved in the delivery of Food and Drink Apprenticeships.



### Judith McKinley

Judith McKinley joined the Food Education team as a Lecturer in December 2018. Judith is a past graduate of Queen's University Belfast with a BSc (Honours) Degree in Food Quality, Safety and Nutrition. Since

graduating, Judith has worked in agriculture compliance and technical roles in the dairy sector. Judith is teaching on Food National Diploma programmes, as well as getting involved in mentoring the Loughry debating team.



### Judith Gourley

Judith Gourley has joined the Food Technology Branch as a Food Technician. Judith is a past Loughry student having completed both the HND Food Technology and BSc (Honours) Degree in Food

Technology. Judith has worked in the food industry for almost 19 years in both Production and Technical management.



# Special Recognition Award for Pat

Congratulations to our colleague Pat McTeague who received a Special Recognition Award from Permanent Secretary Denis McMahon at the recent DAERA awards. The awards ceremony held at Loughry Campus in March was attended by over 100 DAERA colleagues who came together to celebrate the achievements of teams and individuals over the past year. Pat, one of Loughry's most familiar faces has worked as a Food Technician in the Technology Branch for over 40 years, well done Pat!



## Staff Profile:

Pat McTeague

## Job Role:

Food Technician

## Give a brief description of a day in the life of a food technician.

Every day for me is different. I could be training students during practical lectures or developing new products and processes with food companies in our innovation and food technology centres.

## How long have you been doing your job?

Since 1974!

## How did you end up in this job?

When I first started Loughry I worked in the chemistry lab before transferring to food technology around 1980.

Pat receiving his award with colleagues Dr Rosemary McKee and Dermott Rodgers

## What is the best thing about your job?

The diversity... no two days are the same. I am fortunate that I get to meet and work with a lot of new people and am always doing something different with food companies.

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

Plenty of standout moments-some best kept out of print! The building of the new Food Technology Centre in 1998. Food and farming weeks from the 1980s and Royal visits were also highlights.

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

I spend most of my time spoiling the grandchildren but do find time to follow some sports, a little gardening and some charity work.



# Training and Capability Development

Loughry Campus delivers a range of accredited and non accredited technical qualifications designed to meet the needs of agri-food companies and their customers. Training is an investment in your staff and business. Our food technologists can assist in developing an effective bespoke training plan in line with your business needs.

Open courses delivered at Loughry Campus are designed for those who want to receive training away from their factory environment. This provides the delegates with a unique opportunity to network with other professionals in their industry.

The majority of these programmes are offered in the areas of;

- Food safety
- HACCP
- Auditing
- Allergens training

- Delivering training
- Health and safety.

Company specific training can also be delivered directly at a location of your choice; saving on time and travel costs and protects confidentiality.

Examples of these programmes include;

- TACCP/VACCP
- Refresher HACCP
- Refresher food safety
- Instructional techniques
- Sensory techniques and evaluation.

## Food Safety success



Congratulations to **Western Brand Poultry Products** staff, Annette Leonard and Annette Crudden who received Distinction and Merit grades in Level 4 Award in Food Safety Management for Manufacturing examinations. They are being congratulated by Clare Millar, a member of Loughry's multi award winning Training and Capability Development Team.



A group of eleven **Moy Park** candidates recently completed the Level 4 Award in Food Safety Management for Manufacturing. Overall the group achieved an amazing seven Distinctions and four Merits.

The course was delivered by Loughry Campus staff at Moy Park Ballymena and was attended by staff from the Ballymena, Craigavon and Dungannon sites.

Huge congratulations to all on their success.

If you wish to discuss any aspect of Training and Capability Development, please contact

**Catherine Devlin**

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# Course training dates

Level 4 Award in Food Safety Management for Manufacturing	
Highfield Awarding Body for Compliance	
Dates	Thursdays 26th September, 3rd, 10th, 17th & 24th & 31st October.
Exam	Monday 4th November
For managers working within the food processing sector.	

Level 3 Award in Food Safety Supervision for Manufacturing	
Highfield Awarding Body for Compliance	
Dates	Tuesdays 24th September, 1st & 8th October.
Exam	Tuesday 15th October
For supervisors working within the food processing sector.	

Level 2 Award in Food Safety for Manufacturing	
Highfield Awarding Body for Compliance	
Date	Wednesday 11th October
For anyone working within the food processing sector.	

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

Level 4 Award in HACCP Management for Food Manufacturing	
Royal Society for Public Health	
Dates	Tuesdays: 22nd, 29th October, 5th, 12th, 19th, 26th November.
Exam	Monday 2nd December
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	Wednesday 16th & Thursday 17th October
Exam	Wednesday 23rd October
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	Wednesday 2nd October
For all HACCP team members	

Level 3 HACCP Refresher	
Royal Society for Public Health	
Date	Thursday 21st November



# Course training dates

Level 3 Award in Effective Auditing and Inspection	
Highfield Awarding Body for Compliance	
Dates	Wednesday 13th November & Thursday 14th November
For supervisors and managers preparing companies for internal and external audits	

Level 3 Award in Delivering Training	
Highfield Awarding Body for Compliance	
Dates	Wednesday 6th and Thursday 7th November
Assessment	Wednesday 27th or Thursday 28th November or Tuesday 3rd December
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	
Highfield Awarding Body for Compliance	
Date	Thursday 12th September
For everyone involved in health and safety in the workplace.	

Level 2 Award in Identifying & Controlling Allergy Risks	
Royal Society Public Health	
Date	Wednesday 20th November
For anyone working within the food processing sector.	

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

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**For more  
information  
please get  
in touch**

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