

FOOD SAFETY: GUIDE TO COMPLIANCE AND BEST PRACTICE IN THE CATERING INDUSTRY

MONDAY 12TH SEPTEMBER 2016



9:30 –10:00 Arrival

10:00 –10:45 Hot topics in food safety and how food safety and food standards enforcement will be changing – **Paul Turner**

10:45 –11:30 Update on major changes in guide – **Euan Macauslan**

11:30 –11:45 Break

11:45 –12:30 Allergen aspects of the new guide – **Valerie Tear**

12:30 –13:15 Interactive Session 'Dangerous Zones' – **Euan Macauslan**

13:15 –13:30 Q&A – **Ask the Panel**

13:30 –14:30 Lunch and Networking

14:30 Event Close