Course Programme
12.45 - 1.15 Registration and Refreshments
1.20 - 1.30 Introduction and Welcome
1.45 - 1.50 The nutritional problems of the elderly
1.50 - 2.00 Catering requirements for the elderly and food labeling
2.15 - 2.30 Reflection
2.35 - 3.00 Menu Planning (cont)
3.00 - 4.15 Helping People with Dementia Eat Well
4.15 - 4.40 Question, discussion and close
4.40 Close

About Course Tutors
Maxine Carter is a registered Dietitian who works for Compass Group in their healthcare division. Maxine is responsible for all therapeutic and nutritional aspects of their patient and staff catering offer. She has also been involved in other initiatives such as Better Hospital Food, has spoken at major events including the annual Hospital Caterers Association Conference and has penned several recent articles in professional journals. Last year Maxine was honoured with an IBEX Award from the BDA and she will soon feature on the James Martin BBC television series ‘Operation Hospital’. Maxine was awarded an IBEX Award from the British Dietetic Association (BDA) in 2012. She leads a project group of dietitians writing a professional guidance document entitled ‘The Nutrition and Hydration Digest: Improving Outcomes through Food and Beverage Services’ now established as the ‘go to’ guide for all members of the British Dietetic Association (BDA) and in 2012 she led a project group of dietitians writing a professional guidance document entitled ‘Hospital Food’. Maxine was honoured with an IBEX Award from the BDA and she will soon feature on the James Martin BBC television series ‘Operation Hospital’.

Food Safety & Nutrition
A One Day Conference
Tuesday 20th May 2014, Glasgow

A ‘MUST’ attend event for all professionals involved in the food industry.

Medica Cpd Ltd
Suite 35, 1 Spiersbridge Way, Spiersbridge Business Park, Thornliebank, Glasgow G46 8NG
Tel: 0141 639 3450 / 07847 561474 Email: carolyn@medicacpd.com
Welcome to Food Safety & Nutrition Live 2014

For anyone involved in the preparation and handling of food there is greater pressure than ever to ensure the food you serve is not only safe to eat but is healthier too. Through lively and engaging sessions we aim to keep you up to date on all the latest hot topics and current developments relating to food safety and nutrition as well as providing practical ideas and inspiration.

As you will see from the programme, we have brought together a fantastic line up of speakers who will make your learning informative and enjoyable... we do hope you can join us!

Some Great Reasons To Attend

• Benefit from the latest updates and guidelines on food safety and ensure you are in touch with current developments.
• Gain practical information and improve your own food safety practices.
• Benefit from a greater understanding and knowledge of nutrition and how to apply the principles of good nutrition and health in practice.
• Hear from and meet key experts.
• Debate and discuss hot topics.
• Learn about new products, services and how to use them.
• Cross contamination. Where are we now?
• Food safety - Food safety officers, trainers and managers, environmental health departments & staff.
• Nursing homes - owners, managers & nurses.
• Professional catering, nutrition or food safety practitioners.
• Others with an interest are welcome to attend.

Who Should Attend

This conference is essential for all staff and managers working in organisations or businesses that produce food including:
• Catering - Catering managers, chef’s & cooks, local authority caterers, prison caterers, hospital caterers, schools caterers, care home & nursery caterers, college & university caterers, contract caterers as well as those working in hotels and restaurants.
• Education - Those who teach nutrition, food safety, health & catering.
• Food safety - Food safety officers, trainers and managers, environmental health departments & staff.
• Nursing homes - owners, managers & nurses. Professional catering, nutrition or food safety organisations.
• Others with an interest are welcome to attend.

Date: Tuesday 20th May 2014
Venue: Hilton Glasgow Grosvenor Hotel, 1-9 Grosvenor Terrace, Glasgow, G12 0TAA
Time: The conference will commence promptly at 10.00am and finish at approximately 4.15pm. Registration will be open from 9.15 - 10.00am with refreshments on arrival.
Cost: £195 + vat including refreshments and lunch.

Exhibition and Promotion Opportunities
We have several exhibition and promotional opportunities available, please call Fiona Serafini on 0141 387 4684 or email Fiona@medicacpd.com for more information.

Conference details
Date: Tuesday 20th May 2014
Venue: Hilton Glasgow Grosvenor Hotel, 1-9 Grosvenor Terrace, Glasgow, G12 0TAA
Time: The conference will commence promptly at 10.00am and finish at approximately 4.15pm.
Cost: £195 + vat including refreshments and lunch.

Eating Well for Older People & People with Dementia
A Half Day Training Course

Monday 19th May 2014, Hilton Glasgow Grosvenor

Programme

9.15 - 10.00 Registration and refreshments on arrival
10.00 - 10.30 Focus on Food Safety
10.35 - 11.15 Food Surveillance and Authenticity
- Lessons learnt from the 2013 Horsemeat incident and the way forward
Peter Midgley, Head of Enforcement Branch, Scotland, Food Standards Agency
Questions
11.15 - 11.20 Refreshment break
11.20 - 11.45 Food Safety In Practice
Cross contamination. Where are we now?
Janice Gillan, Head of Clinical Support Services East, Hospital Caterers Association
Questions
11.45 - 12.00 Food Safety Outbreaks – Limiting the Damage
Environmental Health Perspectives
- How to manage a food safety outbreak
- What to consider, how to react & expected outcomes
John Sneath, Food and Safety Regulation Manager, Falkirk Council
Questions
12.00 - 12.15 Lunch
12.15 - 12.40 Food Sustainability
Restaurants and the wider food industry are one of the biggest wasters of food, what can the catering industry do to reduce waste?
Stuart Moffat, Director, Raising Standards Training Consultancy
Questions
12.40 - 12.45 Food Surveillance and Authenticity - Online: www.medicacpd.com
12.45 - 1.00 Focus on Food Safety - Online: www.medicacpd.com
1.00 - 1.15 Opening Comments from Afternoon Chair
1.15 - 1.50 Focus on Food, Nutrition and Healthy Eating
1.50 - 2.15 Food – The Next Big Thing
Where do food trends originate? Which cuisines are on the up? And which are in decline?
Charles Banks, Co-Founder, The Food People
Questions
2.15 - 2.20 Nutrition and Health for Caterers – A Knowledge Update
Professor Mike Lean, Chair of Human Nutrition, University of Glasgow
Questions
2.20 - 2.45 Food Safety Outbreaks – Limiting the Damage – Environmental Health Perspective
John Sneath, Food and Safety Regulation Manager, Falkirk Council
Questions
2.45 - 2.50 Refreshment break
2.50 - 3.05 Healthier Food Choices
- What can be done to help encourage to benefit our nation’s health and wellbeing?
- Ideas and inspiration
Janice Gillan, Head of Clinical Support Services East, Hospital Caterers Association
Anne Lee, Project Manager, Healthyliving Award
Questions
3.05 - 3.30 Nutrition and Health for Caterers – A Knowledge Update
Professor Mike Lean, Chair of Human Nutrition, University of Glasgow
Questions
3.30 - 3.45 Lunch
3.45 - 4.00 Food Sustainability
Restaurants and the wider food industry are one of the biggest wasters of food, what can the catering industry do to reduce waste?
Stuart Moffat, Director, Raising Standards Training Consultancy
Questions
4.00 - 4.15 Food Safety Outbreaks – Limiting the Damage
Environmental Health Perspectives
- How to manage a food safety outbreak
- What to consider, how to react & expected outcomes
John Sneath, Food and Safety Regulation Manager, Falkirk Council
Questions
4.15pm Approx close
Welcome to Food Safety & Nutrition Live 2014

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Programme

9.15 - 10.00 Registration and refreshments on arrival
10.00 - 10.05 Opening Comments from Morning Chair
The Royal Environmental Health Institute of Scotland (REHIS)

Focus on Food Safety
10.05 - 10.30 Food Surveillance and Authenticity
- Lessons learnt from the 2013 Horsemeat incident and the way forward
Peter Midgley, Head of Enforcement Branch, Scotland, Food Standards Agency

10.30 - 10.35 Questions

10.35 - 11.15 Food Safety Outbreaks – Limiting the Damage
Environmental Health Perspectives
- How to manage a food safety outbreak
- What to consider, how to act & expected outcomes
John Sitch, Food and Safety Regulation Manager, Falkirk Council

Poisoning Your Reputation?
- How fast can an avalanche start?
Getting the media on your side
Scott Thomson, Director, Hotel PR

11.15 - 11.20 Questions
11.20 - 11.45 Refreshment break
11.45 - 12.00 Food Safety In Practice
Cross-contamination. Where are we now?
Stuart McBeth, Director, Raising Standards Training Consultancy

12.10 - 12.15 Questions
12.15 - 12.40 Food Sustainability
Restaurants and the wider food industry are one of the biggest wasters of food, what can the catering industry do to reduce waste?
Good practice and practical advice on reducing waste, recycling more and saving money
Denise Connelly, Key Account Manager (Hospitality & Tourism), Resource Efficient Scotland

12.40 - 12.45 Lunch

12.45 - 1.45 Questions
1.45 - 1.50 Lunch
Opening Comments from Afternoon Chair

Food – The Next Big Thing

11.15 - 11.20 Questions

11.20 - 11.45 Refreshment break
11.45 - 12.10 Nutrition and Health for Caterers – A Knowledge Update
- Professor Mike Lean, Chair of Human Nutrition, University of Glasgow

Questions

12.10 - 12.15 Questions
12.15 - 12.40 Lunch

12.40 - 12.45 Questions
12.45 - 1.45 Lunch

Focus on Food, Nutrition and Healthy Eating

1.50 - 2.15 Food – The Next Big Thing

Where do food trends originate? Which cuisines are on the up? And which are in decline?
Fashionable ingredients and how can caterers use food trends to their advantage
Charles Banks, Co-Founder, The Food People

Questions

2.15 - 2.20 Questions
2.20 - 2.45 Nutrition and Health for Caterers – A Knowledge Update
Professor Mike Lean, Chair of Human Nutrition, University of Glasgow

Questions

2.45 - 2.50 Questions
2.50 - 3.00 Refreshment break
3.05 - 3.30 Catering for Special Diets - Food Intolerance and Allergy
- Professor Mike Lean, Chair of Human Nutrition, University of Glasgow

Questions

3.30 - 4.00 Healthier Food Choices
- What can be done to help encourage to benefit our nation’s health and wellbeing?
- Ideas And Inspiration
Jane Gillan, Head of Clinical Support Services East, Hospital Caterers Association

Anne Lee, Project Manager, Healthyliving Award

Questions, discussion and closing remarks
Approx close

Who Should Attend
This conference is essential for all staff and managers working in organisations or businesses that produce food including:
- Catering - Catering managers, chef’s & cooks, local authority caterers, prison caterers, hospital caterers, schools caterers, care home & nursery caterers, college & university caterers, prison caterers, contract caterers as well as those working in hotels and restaurants;
- Education - Those who teach nutrition, food safety, health & catering;
- Food Safety - Food safety officers, trainers and managers, environmental health department & staff;
- Nursing Homes - Owners, managers & nurses;
- Professional catering, nutrition or food safety organisations;
- Others with an interest are welcome to attend.

Registration
Online: www.medicacpd.com
Telephone: 0141 638 4098 / 07966 561474
By Post: Please complete the registration form on this leaflet, detach and return no later than 12th May 2014. It is advisable to book ASAP as places are restricted. Confirmation of booking and further information will be emailed to you.

Exhibition and Promotion Opportunities
We have several exhibition and promotional opportunities available, please call Fiona Searfoss on 0141 387 4848 or email fiona@medicacpd.com for more information.

Accommodation
Glasgow has a wide range of accommodation to suit every budget. For further information and ideas please visit: http://peoplemakeglasgow.com/
Registration Form - Food Safety & Nutrition Live 2014

You can register:
• Online at – www.medicacpd.com
• By Telephone - 0141 638 4098 / 07966 561474
• By Post - Please complete this registration form, download and return no later than 12th May 2014, to the address at the bottom of this form.

I wish to attend the following event: (please tick the appropriate box)

☐ Food Safety & Nutrition Live 2014, 20th May 2014, £195.00 + vat

Your Details (BLOCK CAPITALS)

First name ____________________ Surname ____________________________________________________

Job Title ____________________________________________________________________________

Organisation ________________________________________________________________________

Email (required) _____________________________________________________________________

Address: ____________________________________________________________________________

____________________________________________________________________________________

Postcode ________________________ Tel ____________________________________________________

Special diets/mobility __________________________________________________________________

How did you hear about the event?

____________________________________________________________________________________

It is advisable to book ASAP as places are restricted. Confirmation of booking and further information will be emailed to you. If you have not received confirmation within ten days of submitting your booking, please contact Carolyn on the above numbers or email carolyn@medicacpd.com

How to Pay:

It is the responsibility of the delegate to ensure payment is made prior to attendance of the event/s. (Please tick appropriate box)

☐ By Cheque: I enclose a cheque for the appropriate amount made payable to “Medica Cpd Ltd” and send with the form to the address below.

☐ By Credit Card: Please book online at www.medicacpd.com (A small charge of 3.4% will be added to all credit/debit card charges)

☐ By Invoice: Please send invoice to ______________________________________________________________________

Name (in block capitals) _______________________________________________________________________

Job Title ________________________________________________________________________________

Organisation _____________________________________________________________________________

Address ________________________________________________________________________________

_______________________________________________________________________________________

Postcode ________________________ Tel ____________________________________________________

Email ___________________________________________________________________________________

Purchase order number (if relevant) __________________________________________________________

An invoice will be sent to the appropriate person by email. If you would prefer to receive confirmation by post please tick this box.

Payment due: 30 days from invoice date or before the event date (whichever comes sooner). Confirmation will only be issued when payment of invoices are received in full, early registration is essential for invoices.

Group Bookings – Please call Carolyn on 0141 638 4098

Terms and Conditions 1. Your registration constitutes a legally binding agreement. Payment must be received before the event. 2. Cancellation policy: Cancellations will only be accepted in writing. A refund, less an administration charge of £25.00 will be given to all cancellations received before the 20th February 2014. After this date the full fee is payable, regardless if the delegate attends or not. Substitutions can be made if we are notified up to 3 days before the event. “No shows” on the day are liable for the registration fee. 3. The organisers reserve the right to change the programme, speakers and venue as required. In the unlikely event that we have to cancel the event/s we will issue a refund for the registration fee. 4. We are not responsible for any other costs.

Data Protection The personal data that you supply during the registration of these events will be entered into a database and used by the conference organisers to manage your registration and attendance. Unless you advise to the contrary, in writing and in advance to the Conference Organiser, your name and affiliation may be made available in a list of delegates to both attendees at, and the sponsor(s) of the events. The personal data in the database will be retained by the Conference Organisers unless requested in writing, and may be used to inform you about other appropriate services and events that may be organized in the future.

Medica Cpd Ltd
Suite 35, 1 Spiersbridge Way, Spiersbridge Business Park, Thornliebank, Glasgow, G46 8NG.
Registered in Scotland No: SC404764
Tel: 0141 428 3483 / 0141 638 4098 Email: carolyn@medicacpd.com
www.medicacpd.com