

HYGIENIC DESIGN & OPERATION OF FOOD PLANT

Two-day Symposium 19th and 20th April, 1978

At : National College of Food Technology,
St. George's Avenue, Weybridge, Surrey.
(Tel: Weybridge)

Organised by:

Food Engineering Panel, Society of Chemical
Food Manufacturers' Federation,
Leatherhead Food R.A.
Process Plant Association.

GROUP B & D CERT.

Rev'd: - 1 FEB 1978

Checked by:

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See Note on Reverse of Reg'd Form

PROGRAMME: (DRAFT - OFFICIAL ANNOUNCEMENT TO BE
PUBLISHED IN CHEMISTRY INDUSTRY.
Wednesday 19th April M.S. - FEB/78

9.30 - 10.00 a.m. Confirmation of Registrations.
Chairman - 1st Session D.T. Shore
(A.P.V. Co. Ltd.)

10.00 - 10.15 a.m. Chairman's Opening Address

10.15 - 10.55 a.m. Philosophy and Principles of Hygienic Design
of Food Plant and Equipment
by Sune Holm (Alfa-Laval AB)

10.55 - 11.15 a.m. Coffee

11.15 - 11.55 a.m. The "Emblem" Scheme for Hygienic Design
of Processing Plant
by K. Cook (Henry Simon Ltd.)

11.55 - 12.35 p.m. The Solution of Some Specific Hygiene
Problems by Process Design
by V.R. Charlish and K.G. Warman (Colman
Foods).

12.35 - 2.00 p.m. Lunch

Chairman - 2nd Session E.H.T. Hoblyn
(Founder Chairman S.C.I.
Food Engineering Panel)

2.00 - 2.40 p.m. Hygienic Design of Plant Exterior
by M.R.H. Smith (Baker Perkins)

2.40 - 3.20 p.m. Testing Rigs for Evaluation of Hygiene in
Plant Design
by G.B. Lawson and D. Timperley
(Unilever Research Ltd).

3.20 - 3.40 p.m. Tea

3.40 - 4.20 p.m. Health and Safety at Work and Hygienic
Requirements
by G. Daniels (The Health and Safety Executive)

4.20 - 5.00 p.m. Plant Design Requirements to Minimise
Contamination (Other than Microbiological)
by J.W. Robson and G. Barnes (Marks &
Spencer Ltd).

7.00 p.m. Symposium Dinner

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PROGRAMME (cont'd)

Thursday 10th April

Chairman - 3rd Session J.G. Davis
(Dr. J.G. Davis & Partners)

- 9.15 - 9.55 a.m. General Philosophy of Hygienic Operation and Quality Standards
by Irene von Eockelmann (Lund University)
- 9.55 - 10.35 a.m. Hygienic Handling and Influence of Raw Material Condition
by E.D. Hulland (Londreco Ltd).
- 10.35 - 11.00 a.m. Coffee
- 11.00 - 11.40 a.m. The Bacteriology of the Raw Materials and of the Handling and Processing of Fish
by W. Hodgkiss (Torry Research Station)
- 11.40 - 12.20 p.m. Post-Process Sanitation in Can and Pouch Handling
by R.H. Thorpe (Campden Food Preservation F.A)
- 12.20 - 2.00 p.m. Lunch

Chairman - 4th Session R. Jowitt
(N.C.F.T., Weybridge)

- 2.00 - 2.50 p.m. C.I.P. Technology, Detergents and Sanitisers
by T.G. Templin (A.P.V. Co.Ltd)
- 2.50 - 3.30 p.m. Operators - Personal Aspects of Hygiene
by Dr. G. A. Steele (H.J. Heinz Co.Ltd.)
- 3.30 - 4.00 p.m. General Discussion and Chairman's Summing-Up.
- 4.00 p.m. Tea.

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