

The New Allergy Law – What Caterers Need to Know

Thursday 18th September 2014
The Food Technology Centre,
Cookstown



Who Should Attend?

Open to all caterers interested in safer food for better business and complying with the new law. There is no charge to attend and we would be delighted to see you there.

Please note any special dietary/access requirements.

Location:

The Food Technology Centre, CAFRE,
Loughry Campus, Cookstown, Co. Tyrone, BT80 9AA

To attend RSVP to:
walkermj@ntlworld.com

Programme

9:45
Registration & Coffee

Morning Session – Chair Dr David McCleery Chair IFST NI

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| 10:15 | Introduction & Welcome | Dr David McCleery |
| 10:20 | The Food Allergy & Food Intolerance Network | Michael Walker, FAFI Network Facilitator |
| 10:30 | Medical Aspects of Allergy | Dr Jenny Hughes, Consultant Paediatrician, Antrim Area Hospital. |

11:00
Break, Refreshments & Networking

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| 11:30 | A Patients Perspective | Hazel Gowland, Allergy Action |
| 12:00 | The new law – Food Information for Consumers – The Food Standards Agency View | Sharon Gilmore FSA NI |
| 12:30 | The new law – Food Information for Consumers – The Food Safety Authority of Ireland View | Dr Pat O’Mahony FSAI |

1:00
Lunch & Networking

Afternoon Session Chaired by Dr. Joy Alexander, CAFRE

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| 2:00 | Cafre Food Safety | Joy Alexander, Cafre |
| 2:10 | Catering for allergic consumers – a Caterer’s view | Mr Eugene McKeever Managing Director McKeever Group |
| 2:30 | The Enforcement Perspective | Paula O’Neill, Southern Group Environmental Health Cttee |
| 2:45 | Discussion and Q & A | Michael Walker, FAFI Network Facilitator |

3:15
Close and Depart

ADDITIONAL INFORMATION

The Food Information for Consumers, FIC, Regulation (EU) No 1169/2011, applies from 13 December 2014. Caterers must be ready to give information to their customers on allergens.

The LGC/safefood Food Allergy & Food Intolerance Network (FAFI) is a Knowledge Network with over 500 members, www.safefoodallergy.ning.com we aim to

- Improve quality of life of those with food hypersensitivity and reduce the risk of anaphylaxis
- Make it easier for food companies to supply safe food, and
- Promote exchange of knowledge about all aspects of food allergy and food intolerance

IFST, the Institute of Food Science and Technology, current President, NI based Dr Margaret Patterson, is the leading qualifying body for food professionals in Europe and advances the science of food, for the benefit, safety and health of the public. <http://www.ifst.org/> contains freely available information statements combining rigorous science with deep insight into food manufacture. Food & Drink - Good Manufacturing Practice: A Guide to its Responsible Management (6th Edition) 2013 is an indispensable aid to GMP. Speak to David McCleery for more information.

CAWT Cooperation And Working Together is a partnership between the Health and Social Care Services in Northern Ireland and Republic of Ireland, which facilitates cross border collaborative working in health and social care, <http://www.cawt.com/>

**The conference pack will include further biographical details of the speakers and information on the new Regulation.*

NOTES ON SPEAKERS

Dr David McCleery

David has held a number of strategic positions in the agri-food sector across the island of Ireland, including as Chief Specialist in safefood and on the FSA NI Food Advisory Committee. Currently Chair of IFST NI David is also Northern Ireland Contact Point for Horizon 2020 in Agri-food

Michael Walker

Michael is Facilitator of the FAFI Network, Consultant Referee Analyst in LGC (Laboratory of the Government Chemist), chair of FSA Northern Ireland's Strategic Committee on Food Surveillance and has a thriving chemico-legal practice in the NI courts.

Dr Jenny Hughes

Jenny is a Consultant Paediatrician in the Antrim Area & Mid-Ulster Hospitals with a special interest in Allergy and is honorary secretary of the Northern Ireland Paediatric Respiratory and Allergy Service Network.

Hazel Gowland

Hazel, with a severe allergy to nuts and peanuts, is Food Advisor to the Anaphylaxis Campaign, develops e-learning resources and training, investigates deaths and 'near misses' from food allergy, provides expert evidence and undertakes research into allergy and allergen avoidance.

Sharon Gilmore

Sharon, a former senior Environmental Health Officer, is Head of Standards and Dietary Health at the FSA in Northern Ireland.

Dr Pat O'Mahony

Pat is the Chief Specialist in Food Technology in the Food Safety Authority of Ireland and has responsibility for many areas including novel foods, GMOs and the new Food Information for Consumers Regulation, particularly as it relates to food allergens.

Joy Alexander

Joy is Head of the Food Technology Development Branch in DARD

Eugene McKeever MBE

Eugene, a trained chef, is owner and Managing Director of the McKeever Hotel Group, employing 170 staff across Corr's Corner in Newtownabbey, the Dunsilly in Antrim and the Adair Arms in Ballymena and President of the Northern Ireland Hotels Federation.

Paula O'Neill

Paula is an experienced Environmental Health Officer and Chair of the Northern Ireland Food Labelling Task Group.