

Wednesday, 07 February 2024

8:00 AM	<p>Coffee & Registration</p>
8:45 AM	<p>Welcome Address Chair: Angela O'Donovan, Head of BRCGS Programmes, BRCGS</p> 
8:55 AM	<p>Food Fraud – how to proactively reduce your risks Philippa Doyle, Head of Outreach and Prevention, National Food Crime Unit Ben Pye, Head of Prevent and Relationship Management, National Food Crime Unit</p> 
9:20 AM	<p>Panel: Skills Development and the Business Benefits Chair: Bertrand Emond, Membership Ambassador - Professional Development & Culture Excellence Lead, Campden BRI Group Dr Emma Weston, Associate Professor in Food Sciences, University of Nottingham, UK Cian Short, Early Careers Manager, Kepak Group Julia Stafford, Regional Technical Manager (North), Greggs</p>    
10:05 AM	<p>Do You 'Really' Know your Supply Chain? Kimberly Carey Coffin, Global Technical Director - Supply Chain Assurance, LRQA Effectively managing risk to products, brands and consumers, in today's VUCA, (volatile, uncertain, complex, ambiguous), business environment requires a clear and complete understanding of your supply chain. Kimberly's presentation will explore:</p> <ul style="list-style-type: none"> • Supply chain visibility – what do and don't you know and where are the common gaps • Understanding your 'holistic' risk landscape – what are the indicators of risk to brand standards across your supply chain that need to be considered • Identifying and assessing risk impacts – the mechanics and importance in respect to building resilience • Driving assurance maturity – moving the dial from compliance to improvement 

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10:35 AM	Networking Break	
11:10 AM	Video Thought leader - KIWA	
11:15 AM	Awards	
11:25 AM	<p>How to achieve quality assured Packaging, legal compliancy, and authenticity across Europe</p> <p>Gary Donaghy (MBB), Operational Excellence Director, DS SMITH Packaging Division Darren McGrath, Operations Material Optimisation Lead, DS SMITH Packaging Division</p>	
11:50 AM	<p>Resilience in a Recall</p> <p>Lindsay Hay, R&D Director – Global FSQA, Pepsico</p>	
12:15 PM	<p>Enhanced Food Protection Through Modern Lubrication Management</p> <p>It will cover:</p> <ul style="list-style-type: none"> • Compliance with international food regulations • Food Production Reliability • Increasing Efficiency and Performance <p>Felix Schulze, Market Development Manager, Food & Beverage, Kluber Lubrication Great Britain Ltd</p>	
12:35 PM	Video Thought leader	
12:40 PM	Lunch	
1:55 PM	<p>Welcome Back</p> <p>Chair: Alec Kyriakides, BRCGS International Advisory Board</p>	

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2:00 PM	Awards	
2:05 PM	<p>Panel: BRCGS – How we see the world and how we can help you grow</p> <p>Chair: Alec Kyriakides, BRCGS International Advisory Board Amanda McCarthy, Business Director, BRCGS Angela O’Donovan, Head of BRCGS Programmes, BRCGS John Figgins, Senior Technical Manager, BRCGS</p>	
2:50 PM	<p>An Introduction to Issue 4 of the BRCGS Gluten-Free Global Standard</p> <p>Barry Meikle, Technical Manager – Food, BRCGS</p>	
3:15 PM	Networking Break	
3:50 PM	<p>Panel: How do we risk manage our suppliers? Real life issues and stories</p> <p>Samuel Barrett, Food Safety & QA Manager, Yum! Brands Sarah Whiting, Raw Material, Supply Chain & Technical Training Manager, 2 Sisters Food Group Claire Yates, Category Technical Services Manager, Co-operative Group Limited Speaker from USB Certification (TBC) Carmel Lynskey, Deputy Director - Head of Achieving Business Compliance Programme, Food Standards Agency</p>	    
4:35 PM	<p>Climate change and how it affects Food Safety (SDS’s)</p> <p>Tom Hollands, Innovation and Technical Director, Raynor Foods</p>	
5:00 PM	Closing Remarks	
5:15 PM	Evening Networking Event	



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EUROPE (COVENTRY)
7-8 FEBRUARY 2024



**Gain the Knowledge, Develop the Behaviors,
Achieve Better Business**

BRCGS Connect Europe (Coventry)

07 - 08 February 2024

The British Motor Museum, Warwick, CV35 0BJ

Thursday, 08 February 2024

	Masterclass Session One	Masterclass Session Two
8:30 AM	<p>Taking a Lean Approach to Creating Culture Change</p> <ul style="list-style-type: none"> • What is lean and what is it designed to achieve? • Where can it be applied? • Why is it a good foundation for culture change? • How can you use it to drive a culture change? <p>Simon Leonard, Global Director of Continuous Improvement (LGC)</p> 	<p>Cultivating Safety: Elevating Environmental Monitoring with a Strong Food Safety Culture</p> <p>Talk on The Benefits of Democratising Hygiene by Prof. Louise Manning inc. Q&A</p> <p>The 7 Steps to Design an Environmental Monitoring Plan Content by Nic Sharman, delivered by FreshCheck</p> <p>Interactive sessions covering:</p> <ul style="list-style-type: none"> • Complete Hygiene Culture - the pros and cons of different methods for democratising hygiene. • Risk Locations - how to identify and manage risk in new settings. • Digitising Difficulties - the problems of digital solutions and how to improve on them. • Hot Spots - where to watch out for contamination. • Simplification - where and when is simplifying important. <p>Round up by FreshCheck with Q&A</p> 
10:00 AM	Networking break	



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	Masterclass Session One	Masterclass Session Two
10:30 AM	<p>Internal audits, challenging the status quo</p> <p>There are multiple reasons why food and drink manufacturing businesses operating a food safety and quality management system find implementation of Internal audits challenging. In this interactive session recent research will be discussed and shared with delegates which will challenge our thoughts on the operation, development, implementation and outcomes of internal audits. We will aim to discover how we can use this knowledge and insight to improve our current mechanisms, linking Internal audit results to food safety culture and to develop a proactive and preventive approach to compliance.</p> <p>Helen Taylor, Technical Director, Cardiff Metropolitan University / ZERO2FIVE Food Industry Centre</p>  <p>Cardiff Metropolitan University Prifysgol Metropolitan Caerdydd</p>	<p>Creating a Food Safety Culture Plan</p> <p>Since Issue 8 of the BRCGS Global Standard for Food Safety, and from 2020 in all GFSI standards, certified food companies have been required to create and implement a food safety culture plan. But how should this be done? This session will look at the practical steps involved in creating a plan, from start to finish. It will be useful for managers, auditors and anyone with an interest in the real-life application of cultural improvements.</p> <p>Dr Joanne Taylor, Co-Founder, Culture Excellence & TSI</p>   <p>CULTURE EXCELLENCE</p>