

PLEASE
DISPLAY

Food Science and Technology MEETINGS

January 2009

January 2009

14 Wednesday

SFAM WINTER MEETING

(including sessions on
Enterobacteriaceae)
Society of Applied Microbiology

The Royal Society, Carlton House
Terrace, London

Contact: Sally Cryer
Tel: +44 (0)1234 761752
Email: sally@sfam.org.uk
Website:
www.sfam.org.uk/winter_meeting.
php

18 Friday - 20 Wednesday

HANDS ON SENSORY STATISTICS COURSE

(See boxed ad on page 1)
Consumer and Sensory Science
Services

Paris, France

Contact: Hal MacFie
Tel: +44 (0)117 8963590
Email: hal@halmacfie.com
Website: www.halmacfie.com

19 Thursday

PRIVATE WATER SUPPLIES AND BOTTLED WATER BRIEFING DAY

Royal Society for Public Health,
28 Portland Place, London

Contact: Jennifer Tatman
Tel: +44 (0)20 3177 1614
Fax: +44 (0)20 3177 1601
Email: jtatman@rsph.org.uk
Website: www.rsph.org.uk

February 2009

5 Thursday

WATER FOR FOOD PRODUCTION

(See boxed ad on page 1)
Campden BRI
Chipping Campden,
Gloucestershire

Contact: Training Administration
Tel: +44 (0)1386 842104
Fax: +44 (0)1386 842100
Email: training@campden.co.uk
Website: www.campden.co.uk

23 Monday - 26 Thursday

SENSORY EVALUATION AND SENSORY TECHNIQUES

(See boxed ad on page 3)
University of Nottingham joint
with Campden BRI

Campden BRI, Chipping
Campden, Gloucestershire

Contact: Carolyn Newton
Tel: +44 (0)115 9516143
Fax: +44 (0)115 9516142
Email:
carolyn.newton@nottingham.ac.uk

9 Monday

FOOD ALLERGIES - A ONE-DAY WORKSHOP

Royal Society for Public Health,
28 Portland Place, London

Contact: Jennifer Tatman
Tel: +44 (0)20 3177 1614
Fax: +44 (0)20 3177 1601
Email: jtatman@rsph.org.uk
Website: www.rsph.org.uk

24 Tuesday

CARBON FOOTPRINT ASSESSMENT AND TECHNICAL SOLUTIONS

(See boxed ad on page 1)
Campden BRI
Chipping Campden,
Gloucestershire

Contact: Training Administration
Tel: +44 (0)1386 842104
Fax: +44 (0)1386 842100
Email: training@campden.co.uk
Website: www.campden.co.uk

17 Tuesday

FOUNDATIONS IN SENSORY SCIENCE TRAINING COURSE

(See boxed ad on page 1)
Reading Scientific Services
Limited
Reading, Berkshire

Contact: Nikki King
Tel: +44 (0)118 9357346
Email: food.training@rssl.com
Website: www.rssl.com

Published by



Society of Chemical Industry
14/15 Belgrave Square, London SW1X 8PS, UK

Tel: +44 (0)20 7598 1500

Fax: +44 (0)20 7598 1545

Email: secretariat@soci.org

Website: www.soci.org

Founded 1881 Incorporated by Royal Charter 1907
Registered Charity No. 206883



Institute of Food Science and Technology

5 Cambridge Court,
210 Shepherd's Bush Road, London W6 7NJ

Tel: +44 (0)207 603 6316

Fax: +44 (0)207 602 9936

Email: info@ifst.org

Website: www.ifst.org

Registered Charity No. 1121681



Reading Scientific Services Ltd IFST Accredited Foundation in Sensory Science Training Course 17 February 2009

Programme includes:

- Appreciation of basic senses
- Setting up a sensory panel
- Design of sensory facilities
- Sensory tests

For further details contact Nikki King on 0118 9357346

Email: food.training@rssl.com

Web: www.rssl.com

Campden BRI

Water for food production

Seminar - 5 February 2009

Carbon footprint assessment and technical solutions

Seminar - 24 February 2009

Food additive legislation - the developing European controls

Seminar - 27 February 2009

Honey and honeybees: food industry update

Conference - 26-27 March 2009

At Campden BRI, Chipping Campden, Gloucestershire, UK

For further details contact: Training Administration Tel: +44 (0)1386 842104

Fax: +44 (0)1386 842100 e-mail: training@campden.co.uk web: www.campden.co.uk

Campden BRI is also a specialist provider of HACCP and Auditor/Lead Auditor training

Hands on Sensory Statistics Course FREE SOFTWARE - XLSTAT & SENPAQ

Designed to give you the knowledge, practice and the tools to do your own design,
analysis and interpretation of sensory trials
Hands-on exercises,

Hal MacFie, Anne Hasted

February 18, 19, 20 2009

Venue: Paris

For full 2008 programme and registration go to www.halmacfie.com

E-mail registration form to hal@halmacfie.com

Numbers limited to 18 - book early

SCI membership benefits

SCI is a unique international forum
where science meets business on
independent, impartial ground.
Anyone can join, and current
members include consumers,
business people, environmentalists,
industrialists, farmers and
researchers.

Benefits include:

- *Chemistry & Industry* magazine:
received twice a month, with latest
news, features and reviews
- Discounts on peer-reviewed
*Journal of the Science of Food and
Agriculture*, and other exciting food
industry events

Contact membership services:

T: +44 (0)207 598 1503

E: membership@soci.org

W: www.soci.org



- Free access to SCI's prestigious
new Business Centre at Belgrave
Square, London

MEETINGS

25 Wednesday

BRITISH SOCIETY OF FLAVOURISTS: EUROPEAN FLAVOUR INGREDIENT EXHIBITION

British Society of Flavourists

Four Seasons Hotel des Bergues,
Geneva, Switzerland

Contact: Chris Goddard
Tel: +44 (0)1277 224587
Email: christogoddard@aol.com
Website: www.bsff.org.uk

27 Friday

FOOD ADDITIVE LEGISLATION - THE DEVELOPING EUROPEAN CONTROLS

(See boxed ad on page 1)

Campden BRI
Chipping Campden, Gloucestershire

Contact: Training Administration
Tel: +44 (0)1386 842104
Fax: +44 (0)1386 842100
Email: training@campden.co.uk
Website: www.campden.co.uk

March 2009

4 Wednesday

FOOD HYGIENE - THE PREVENTATIVE APPROACH

Society of Food Hygiene and Technology

Brooklands Hotel, Barnsley

Contact: SOFHT Events Team
Tel: +44 (0)1827 872500
Fax: +44 (0)1827 875800
Email: admin@sofht.co.uk
Website: www.sofht.co.uk

4 Wednesday

DEFENDING FOOD AND DRINK

(See boxed ad on page 3)

Centre for the Protection of National Infrastructure

Central London

Contact: CPNI Training and Events
Email: trainingandevents@cpni.gsi.gov.uk
Website: www.cpni.gov.uk

23 Monday - 26 Thursday

FUNDAMENTALS OF HYDROCOLLOID TECHNOLOGY

(See boxed ad on page 3)

University of Nottingham

Contact: Val Street
Tel: +44(0)115 9516113
Email: val.street@nottingham

23 Monday - 24 Tuesday

PALM OIL - THE SUSTAINABLE 21ST CENTURY OIL - FOOD, FUEL, CHEMICALS

Society of Chemical Industry

Royal Society, London UK

Contact: Jacqui Maguire
Tel: +44(0)207 598 1568
Fax: +44(0)207 235 7743
Email: jacqui.maguire@soci.org

26 Thursday - 27 Friday

HONEY AND HONEYBEES: FOOD INDUSTRY UPDATE

(See boxed ad on page 1)

Campden BRI
Chipping Campden, Gloucestershire

Contact: Training Administration
Tel: +44 (0)1386 842104
Fax: +44 (0)1386 842100
Email: training@campden.co.uk
Website: www.campden.co.uk

April 2009

1 Wednesday - 2 Thursday

NOVEL ANTIMICROBIAL TREATMENTS FOR FOOD PRODUCTION

(See boxed ad on page 3)

Society of General Microbiology

Harrogate International Centre

Contact: Meetings Office
Tel: +44 (0)118 988 1805
Fax: +44 (0)118 988 5656
Email: meetings@sgm.ac.uk
Website: www.sgm.ac.uk

7 Tuesday - 8 Wednesday

FRONTIERS IN ADIPOSE TISSUE BIOLOGY

Meeting hosted by the Nutrition Society Scottish Section

Royal Society of Edinburgh,
Edinburgh

Contact: Liz Costin, Nutrition Society Conference Manager
Address: PO Box 485, Tring, Hertfordshire HP23 6YT
Tel: +44 (0)1442-825568
Email: e.costin@nutsoc.org.uk
Website: www.nutritionistsociety.org

15 Wednesday - 17 Friday

4TH INTERNATIONAL SYMPOSIUM ON SPRAY DRIED DAIRY PRODUCTS

Hosted by Dairy Innovation Australia

Melbourne Convention Centre,
Melbourne, Australia

Contact: Emma Tooth
Address: PO Box 1179, Milton QLD 4064, Australia
Email: emma@icebergevents.com.au
Website: www.icebergevents.com/spraydrying melbourne09

27 Monday - 30 Thursday

THE LEEDS APPLIED FOOD MICROBIOLOGY COURSE 2009

Leeds City Council

Weetwood Hall and Conference Centre, Otley Road, Leeds

Contact: Colleen Rudge
Tel: +44 (0)113 247 7159
Fax: +44 (0)113 247 6231
Email: colleen.rudge@leeds.gov.uk

May 2009

13 Wednesday

E.COLI: CASES, CONTROLS AND COMMON SENSE

Royal Society for Public Health,
28 Portland Place, London

Contact: Jennifer Tatman
Tel: +44 (0)20 3177 1614
Fax: +44 (0)20 3177 1604
Email: jtatman@rsph.org.uk
Website: www.rsph.org.uk

MEETINGS

June 2009

17 Wednesday - 19 Friday

DIETARY MANAGEMENT OF DISEASE.

Meeting hosted by the Nutrition Society Irish Section

Queen's University, Belfast,
Northern Ireland

Contact: Liz Costin, Nutrition Society
Conference Manager

Address: PO Box 485, Tring,

Hertfordshire HP23 6YT

Tel: +44 (0)1442-825568

Email: e.costin@nutsoc.org.uk

Website: www.nutritionssociety.org

22 Monday - 25 Thursday

BIOFUNCTIONALITY AND TECHNOLOGICALITY OF HYDROCOLLOIDS

The Food Hydrocolloids Trust

Wrexham, UK

Contact: Haydn Hughes

Address: Conference Office, NEWI,
Mold Road, Wrexham LI11 2AW

Email: h.hughes@newi.ac.uk

Website:

www.gumsandstabilisers.org

29 Monday - 2 July, Thursday

OVER AND UNDER-NUTRITION: CHALLENGES AND APPROACHES

The Nutrition Society Annual Summer Meeting

University of Surrey, Guildford

Contact: Liz Costin, Nutrition Society
Conference Manager

Address: PO Box 485, Tring,
Hertfordshire HP23 6YT

Tel: +44 (0)1442-825568

Email: e.costin@nutsoc.org.uk

Website: www.nutritionssociety.org

September 2009

9 Wednesday

MICROBIAL FOODS

(See boxed ad on page 3)

Society of General Microbiology

Heriot-Watt University, Edinburgh

Contact: Meetings Office

Tel: +44 (0)118 988 1805

Fax: +44 (0)118 988 5656

Email: meetings@sgm.ac.uk

Website: www.sgm.ac.uk

Centre for the Protection of National Infrastructure

Defending food and drink

4 March 2009
Central London



- A biannual conference reviewing developments in the protection of food and drink from malicious attack.
- Aimed at technical and security professionals in the industry.
- To request your invitation complete the nomination form on www.cpni.gov.uk. Note that places are offered at the discretion of CPNI.
- There is no charge for this event.

CPNI is a Government authority that provides protective security advice to businesses and organisations across the national infrastructure.

society for general Microbiology

Food symposia - 2009

Novel antimicrobial treatments for food production

1-2 April 2009

Harrogate International Centre

Microbial foods

9 September 2009

Heriot-Watt University, Edinburgh

For further information contact:

SGM, Marlborough House, Basingstoke Road, Spencers Wood, Reading RG7 1AG
E: meetings@sgm.ac.uk T: 44(0)118 988 1805 Website: www.sgm.ac.uk/meetings

FUNDAMENTALS OF HYDROCOLLOID TECHNOLOGY

University of Nottingham in collaboration with Biopolymer Solutions Ltd and the European Polysaccharide Network of Excellence

A SHORT COURSE AND PRACTICAL WORKSHOPS

at the University of Nottingham, Sutton Bonington Campus

23rd to 26th March 2009

Module evaluation and accreditation by examination will be available



For information contact Val Street

Tel: +44 (0)115 9516113

e-mail: val.street@nottingham.ac.uk



PROFESSIONAL TRAINING & QUALIFICATIONS IN SENSORY SCIENCE

University of Nottingham in collaboration with Campden BRI

Sensory Evaluation and Sensory Techniques: 23-26 Feb 2009

Modules may contribute to the Postgraduate Certificate in Sensory Science awarded by the University of Nottingham



For information contact Carolyn Newton

Tel: +44 (0)115 9516143

e-mail: carolyn.newton@nottingham.ac.uk

The Institute of Food Science and Technology

The leading professional qualifying body for food professionals in Europe.

What does IFST offer?

- Internationally recognised qualifications;
- Support in developing your professional education and development;
- Networking opportunities;
- Help in improving your knowledge through IFST publications.

Join us and make a difference

For more information visit www.ifst.org or contact us on +44 (0)20 7603 6316 or e-mail at mem@ifst.org



MEETINGS

ADMISSION

Meetings are private but visitors are welcome. Please check with the organisers for details of meetings before travelling in case alterations have been made re time and/or place.

FEES

Fees may be payable for attendance. Please check with organiser before attending.

VISITS

These are normally restricted to members of the Societies concerned.

PLEASE MENTION FOOD SCIENCE AND TECHNOLOGY MEETINGS WHEN ENQUIRING ABOUT EVENTS

EDITOR

MRS J DALZELL, 36 Knighton Road, Otford, Sevenoaks, Kent TN14 5LF,
EMAIL: editor@fstm.org.uk

NEXT ISSUE

COPY DEADLINE: **FRIDAY 23 JANUARY 2009**

- PUBLISHED: EARLY MARCH COVERING APRIL 2009 ONWARDS

ADVERTISING FEES

For a standard entry the fee is £160 PLUS £28 VAT:

For a boxed advert the fee is £250 PLUS £43.75 VAT.

A front space box space can be reserved for an additional £30 plus £5.25 VAT.

CIRCULATION 22,500 COPIES

No environmentally damaging chemicals are used for bleaching in the production of the paper for Food Science and Technology Meetings.

The paper used contains fibre from forests certified according to the principles of the Forest Stewardship Council (FSC).

The energy used comes from natural gas.