

## New CFA training and education initiatives

CFA has recently agreed to develop a package of training and education initiatives aimed at addressing the long-term needs of the industry by ensuring the continued supply of trained food professionals. As part of this activity, CFA has joined the Design and Technology Association (DATA) aiming to work on projects supporting the teaching of food science and technology at all levels in schools and further education.

DATA is the recognised professional organisation representing all those involved in Design and Technology (D&T) education and its associated subject areas. It is a major resource for food technology teachers in schools and provides support, advice and subject leadership for all those involved in D&T education.

### Schools key stage material

CFA is supporting the development of a schools education programme whereby CFA members and teachers can access a suite of chilled food-themed lesson plans, projects, guides and resources which can be delivered at all Key Stages to schools.

The CFA package of resources for primary and secondary schools will be developed and will include 16 lesson plans (4 at each Key Stage), three half day delivery training sessions and a resource-populated website with CFA copyrighted material, plus support for careers teachers.

The Chartered Institute of Environmental Health (CIEH) is supportive of CFA in this activity. CFA is also in discussion on delivery with other organisations.

### Summer schools - making 'A' level choices

Summer schools at Reading and Nottingham Universities are designed to highlight the food industry as a career choice and assist students in choosing appropriate 'A' levels. In 2011 CFA has agreed to sponsor 5 student places at Nottingham University and there are plans to extend the summer school programme if there is sufficient demand.

### Universities

Initially CFA will focus its resources on schools but long-term there is a need to ensure the continued supply of graduates with food science or other food-relevant degrees to satisfy the requirements of the industry. Providing MSc level conversion courses into food science is one option currently under consideration.

### Environmental health practitioners

CFA has actively lobbied for better recognition of best practice particularly in relation to improved enforcement of ready to eat food businesses. To this end there is a need to enhance the knowledge, training and skills of enforcement officers with respect to chilled food technology and CFA is discussing appropriate ways to assist CIEH in developing education and training for their environmental health practitioners as part of their continuing professional development (CPD).

## CFA responds to FSA consultations on foodborne disease

CFA continues its campaign for wider and faster uptake of best practice solutions to food safety production. In commenting on the FSA's Foodborne Disease Strategy 2010-15 (England) CFA agreed with the overall approach but argued for much faster action on *Listeria monocytogenes* (Lm).

Established professional industry standards (in the form of CFA's Best Practice Guidelines for the Manufacture of Chilled Food) have existed for more than two decades but FSA's action plan for Lm is not scheduled to be drawn up until 2015. Such a delay is unnecessary given that much is already known about the control of Lm in food production.

In addition CFA believes that FSA's strategy to reduce the incidence of target pathogenic organisms on susceptible raw materials can only succeed if basic hygiene understanding is improved and

# WOMEN CFA

identified control measures are enforced, either through local enforcement or through recognised accredited commercial arrangements (e.g. UKAS or ISO) incorporated into terms of supply.

In CFA's response to FSA's consultation paper on controlling cross contamination in relation to E coli O157, CFA stressed its strong support for separation of equipment..... for use in 'high-risk' areas - i.e. areas dedicated to the production of fully cooked RTE foods in which only cooked foods/ingredients are handled.

## Rationales for RTE, RTRH and RTC foods

CFA is finalising rationales for prepared foods setting out whether they are ready-to-eat (RTE), ready-to-reheat (RTRH) or ready-to-cook (RTC). The work is intended to clarify CFA's long-established approach and allied standards for these categories of foods and complements CFA's earlier work setting out the rationale behind 'ready to wash' prepared produce not being 'ready-to-eat'.

The finalised rationales will be incorporated into CFA's 'Glossary of Definitions' and published on the CFA website.

## New CFA Chairmen

Three new chairmen have been appointed to CFA groups:

Technical Committee: Mr Martin Ford (Group Technical Executive, Greencore) replaced Mr John Sainter (Northern Foods).

Produce WG: Dr Chris Foulds (Technical Director, Vitacress) to replace Mr Greg Hunn (Greencore).

Sustainable Development WG: Mr James Cherry (Environmental Manager, Greencore) to replace Dr Gus Atri (Northern Foods).

## Women of the Year

CFA Secretary General, Kaarin Goodburn, was recognised as a Woman of Achievement through her invitation to the 2010 Women of the Year Lunch held at the Intercontinental Hotel, London on 11th October. Sponsored by Barclays Bank, the Women of the Year Luncheon and Awards salute exceptional women who have said or achieved something that makes them stand out from the crowd. This year's winner of Woman of the Year was the singer, Annie Lennox.

<http://www.womenoftheyear.co.uk>

## CFA presentations on the website

Copies of 2010 presentations given by CFA's Secretary General, Kaarin Goodburn, are now available on the CFA website.

- Microbiological Criteria in Practice. Presentation given at Warwick University Microbiology Course, on 15/9.
- Foodborne Disease Strategy - Focus on Listeria. Presentation given at the Royal Environmental Health Institute of Scotland (REHIS)/FSA Scotland Food Update Course, Edinburgh, on 27/10.
- The Importance of Hygiene. Presentation given at the 'Food Processing' Conference on 29/4.
- The Chilled Food Industry and Challenges. Presentation given at the Institute of Directors, Northampton, 22/4.

## Forthcoming CFA presentations

- Northern Ireland Food Liaison Group in Cookstown on 15/2/11, and
- Society of Food Hygiene Training (SOFHT) Breakfast Meeting in Tamworth, Staffs on 8/3/11 <http://www.sofht.co.uk>.

For information contact: The Chilled Food Association, PO Box 6434, Kettering NN15 5XT, UK tel: +44 (0)1536 514365, e-mail: [cfa@chilledfood.org](mailto:cfa@chilledfood.org), web: <http://www.chilledfood.org>

Chilled Food Association Ltd, A company limited by guarantee. Company number: 2572566. Registered in England & Wales. Registered Office: Sterling House, 31/32 High Street, Wellingborough, NN8 4HL. VAT number GB 523 3524 73

