

8.00	Registration and coffee	
08:30	<p>Chair's welcome address Alec Kyriakides, Independent Food Safety Consultant, formerly Head of Quality & Safety, Sainsbury's</p>	
08:40	<p>Keynote: Outlining Amazon's Approach to Food Safety</p> <ul style="list-style-type: none"> • Operating at scale – virtual and physical shelves • Blending technology with people and processes in operations • Focussing and prioritising risk with technology (using Machine learning to anticipate risk) • Effective responses to defect resolution (customer feedback technology, recalls) <p>John Michael Piggott, EU Head of Food Safety, Amazon</p>	
09:05	<p>Think about the future – Leveraging the Use of Data Led Insights in the Food System</p> <p>Julie Pierce, Director of Information and Science, Food Standards Agency</p>	
09:30	<p>Panel Debate: Horizon Scanning to Determine & Plan for Potential Food Safety Challenges</p> <ul style="list-style-type: none"> • Examining lessons learnt from recent global events: Covid-19; War, Fuel Costs, Brexit • Determining how to account for climate change's impact food security and safety • Forecasting future food allergen risks as novel foods evolve • Implementing a horizon scanning process to plan for potential business risk • Using global data sets to help with risk assessment and horizon scanning • Utilizing public data from RASFF, USDA to help understand global and regional food safety risk areas • Using a combination of expert knowledge and global data in the horizon scan process • Making the case for using AI predictive modelling to forecast potential business risk <p>Chair: Julie Pierce, Director of Information and Science, Food Standards Agency Roberto Buttini, Vice President Global Quality and Food Safety and R&D Strategy, BARILLA Laura Jackson, Waitrose</p>	  
10:10	<p>FreshCheck a Better Way to Verify Hygiene John Simpson, CTO, FreshCheck</p>	
10:15	Awards	
10:20	Video Showcase - Kiwa Ltd	
10:25 Break		

10:55	<p>BRCGS Presentation: What is New in Issue 9?</p> <p>Certification against Issue 9 will commence in audits from 1 February 2023. This session will outline the changes so that you can ensure full compliance.</p> <p>Richa Bedi Navik (UK), Senior Global Standards Manager, BRCGS</p>	
11:20	<p>Case study: Outlining Yum! plans to simplify and accelerate supplier onboarding/management process in order to improve access to supply globally</p> <ul style="list-style-type: none"> Increasing the adoption of GFSI scheme standards Outlining the benefits to Yum! in having a 3rd party certified supply base globally <p>Samuel Barrett, Global Food Safety & QA Manager, Yum! Brands</p>	
11:45	<p>Panel Debate: Ensuring Supply Chain Resilience when Facing Multiple Global Challenges</p> <ul style="list-style-type: none"> Determining the impact of current and future challenges on the cost and availability of raw materials, and logistics Learning from recent supply chain challenges and optimising future resilience – particularly for vulnerable just-in-time chains Implementing strategies to ensure safety and quality when the supply chain is under strain: Identifying supply chain vulnerabilities and assessing supplier risk Digitalising and optimising processes and data analytics to streamline the supply chain Holding EAO certification to optimise logistics Building strong relationships throughout the supply chain, including your suppliers' supplier <p>Chair: Alec Kyriakides, Independent Food Safety Consultant, formerly Head of Quality & Safety, Sainsbury's Adina Creanga, Global Quality and Food Safety Director, AAK Selvarani Elahi, Deputy Government Chemist, National Laboratories & Science, LGC</p>	 
12:25	<p>Navigating the rapidly changing risk landscape to deliver safe food - risk impact and getting the focus right</p> <p>As an industry the food sector has been resilient in demonstrating the ability to pivot in the name of keeping the world fed, yet continues to face unprecedented levels of change in supply and consumer expectations, Kimberly will explore the unique challenges that change brings to the food sector, as well as the new and interconnected layers of risk that require focus to manage the evolution of food safety management to product integrity & brand assurance, including:</p> <ul style="list-style-type: none"> Food safety fundamentals 'essential' in times of new threats to supply and rapid change in operating models The 'dynamic' and 'interconnected' risk landscape that technical teams must navigate The hidden risks of leveraging technology to enable smarter food safety Applying a new lens to managing supply network risk <p>Kimberly Carey Coffin, Global Technical Director - Supply Chain Assurance, Business Assurance , LRQA</p>	
12:45	<p>Video Showcase - TUV UK Food Safety</p>	
<p>12.50 Lunch</p>		
13:50	<p>Welcome back to the afternoon Angela O'Donovan, Head of Standards Awards</p>	
13:55	<p>Combating The Increased Risk of Food Fraud and Adulteration During Raw Material Shortages and Logistics Challenges</p> <ul style="list-style-type: none"> Quantifying the risk of fraud and adulteration – is there an increase? Sharing information across the industry and using data sharing tools to predict fraud Establishing regular authenticity testing regimes throughout the supply chain Working with suppliers to optimise transparency and ensure food integrity <p>Helen Sissons, Technical Director, 2Sisters Food Group</p>	

14:20	<p>Panel Debate: Driving Environmental Social and Governance (ESG) Strategy and Ensuring Transparency and Fairness Throughout the Supply Chain</p> <ul style="list-style-type: none"> Defining sourcing principles that establish more equal business relationships with suppliers The importance of raw material traceability Building long-term relationships with material suppliers Paying a higher price for quality, ethical products Outlining the evolving ethical standards landscape: What are different standards and what do they involve? Audits: Can ethical and food safety audits be combined? How can compliance be ensured? <p>Chair Damien Smith, CEO, Ecodesk Deeva Parikh, Sustainability and Ethics Officer, John Lewis Partnership Fi Humphries, Quality & Sustainability Compliance Lead, Sipsmith Emeline Fellus, Director, FReSH & Member of the WBCSD Extended Leadership Group</p>	   
15:00	<p>Microbiology Under the Microscope – New Trends, Tools and Challenges</p> <ul style="list-style-type: none"> Analytics with Next Generation Sequencing New adversaries...or new vehicles? Plant-based proteins – microbiology challenges Digital influencing microbiology <p>John Donaghy, Head of Food Safety (Microbiology/Allergens) Corporate Operations – Quality Management, Nestle</p>	
15:25	Awards	
15.30 Break		
16:00	<p>Ensuring the Safety of Foods Ordered Online and Delivered Directly to Consumers</p> <ul style="list-style-type: none"> Charting the rise in home delivery of restaurant food and meal kits Clarifying who is responsible for what when it comes to food safety and health & safety legislation Answering the question of where food safety responsibility lies during delivery Effectively ensuring hygiene throughout the delivery - maintaining temperature Managing responsibility for disclosing allergen information and communicating with the customer How will regulation evolve in response to increasing online food services demand? <p>Steven Glass, Director Global Food Safety, Just Eat Takeaway.com</p>	
16:25	<p>Outlining the Latest Developments in European and UK legislation and Planning for Future Regulation Changes</p> <ul style="list-style-type: none"> Strategies to ensure the organisation is prepared for new legislation What are the food safety implications of differing import rules? Forecasting future areas of regulation change <p>Pernille Andersen, Arla Foods Ingredients</p>	
16:40 Conference close		