

Guarantee the quality and safety of your product by attending...

Food & Beverage African Conference

The only conference to address all your challenges from farm
to fork and can to coaster

20, 21 & 22 July 2009, Gallagher Convention Centre, Johannesburg

Your panel of expert speakers:

- Jane Badham, **JB Consultancy**
- Don Thankge, **Woolworths**
- Dr. Bernard Cole, **Food Science Consultant**
- Lynn la Grange, **SABS Commercial (Pty) Ltd**
- Dr Graham Campbell, **Academy of Food and Quality Management**
- Dr. Aubrey Parsons, **Nimue Skin Technology**
- Ravin Deonarain, **Foodbev Seta**
- Andrew Murray, **Andrew Murray Consulting**
- Seanne Kube, **Wesgro**
- Rolf Uys, **AIB International**
- Thami Bolani, **National Consumer Forum**
- Andre Rosslee, **ABSA**
- Annette van Vurren, **Air Liquide**
- Billy Makhafola, **Department Of Agriculture**
- Andries Pretorius, **Department of Health**
- Dr. Lucia Anelich, **Consumer Goods Council of South Africa**
- Anya Knoetze, **Anya Knoetze School of Teaching CC**
- Janusz Luterek, **Hahn & Hahn Attorneys at Law**
- Jane Russill, **Von Holy Consulting**
- Kobus van Wyk, **Department of Agriculture**
- Mario Carelse, **SABS Commercial (Pty) Ltd**
- Usher Ncube, **Epic Foods**
- Prof. Ryk Lues, **Central University of Technology, Free State**
- Dr. Jessy van Wyk, **Cape Peninsula University of Technology**
- Dr. Gerrit Bruwer, **PPECB**

Ensure optimal safety and quality of your product through these interactive presentations:

- Enhance your knowledge on **Genetically Modified Organisms** and how they impact the industry
- Ensure you are **well prepared for the 2010 Soccer World Cup** and are able to cater for the influx of international visitors
- Explore the **link between product development and healthy nutrition**
- Analyse the latest amendments to **Agricultural Product Standards Act, Liquor Product Act and the Consumer Protection Bill**: How they affect your day-to-day processes
- Learn more about the **latest food scares** and how they affect the industry
- Understand and practically apply these standards (**ISO 22 000, SANS 10330 and Codex Standards**), to ensure safety in your organisation

For more information:

Call: 011 771 7000;

Visit: www.iir-conference.co.za/foodandbev
or **CLICK HERE** to register

Day 1: 20 July 2009

07:30 Registration and early morning refreshments

Consultant and Retired Research and Development Manager of Gelita SA, and a long time worker for SAAFoST

vendors

Dr. Aubrey Parsons, Scientist, Nimue Skin Technology

07:45 Chairman's opening remarks

Dr. Jessy van Wyk, Head: Department of Food Technology, Cape Peninsula University of Technology

11:00 Critically analysing the potential benefits of the process-based approach to conducting audits in your organisation

- Conducting audits throughout your manufacturing process to ensure the highest quality of your products
- Measuring the effectiveness of your audits
- Exploring what audits to perform to ensure you retain high quality
- Understanding how continuous audits can improve your organisation's product output

14:15 Mid-afternoon refreshments

14:45 Addressing the skills shortage impacting on industry: What programmes do the FoodBev Seta have in place to alleviate this problem?

08:00 Exploring the link between product development and nutrition

- Analysing what drives the market trends and how this affects the food industry
- What role does your organisation's marketing and advertising play on how consumers view the nutritional value of your products: In which area is marketing responsible?
- What are the latest malnutrition statistics for SA and world-wide?

Jane Badham, Managing Director, JB Consultancy

Lynn la Grange, Manager: Food & Health Certification, SABS Commercial (Pty) Ltd

- Which skills are lacking in the food and beverages industry?
- How to address the skills shortage in the food industry
- What is each organisation's role in ensuring that there are more skilled people entering this industry?
- What training is necessary to ensure that there are skilled personnel?
- Viewing how internationally recognised qualifications can address and improve the current skills shortage in South Africa

Ravin Deonarain, CEO, Foodbev Seta

09:00 Evaluating the latest development in organic food in South Africa: How is the industry affected?

- What is meant by organic products in the South African context?
- Viewing what is considered irresponsible use of chemicals on organic food
- Comparative analysis of what is being done internationally and what South Africa can do to meet international standards
- What are the latest scares surrounding organic products: Highlighting the recent developments

Dr Graham Campbell, Director, Academy of Food and Quality Management

11:45 Lunch

12:45 Woolworths Case Study: Minimising the risk of safety for both the food and beverage industries and ensuring the highest quality of products available in your storage facilities

- Highlighting Woolworths' storage principles and how they contribute to the quality of their products
- Practically understanding the revision of the Agricultural Product Standards Act on cold storage facilities: Identifying the responsibilities of the manufacturer and the cold chain storage facility
- How to ensure that your product is stored safely in your own factory and when outsourcing

Don Thangke, Food Safety Manager, Woolworths

15:30 Analysing how the 2010 Soccer World Cup will affect the food and beverage industry: From production cycle to product launches to branding and budgeting, how can you ensure that you are well prepared for the influx of international visitors during this time?

- Exploring what programmes or initiatives other organisations have embarked on to ensure product availability to accommodate the increased demand
- Analysing the demographics of the visitors coming into South Africa and their buying preferences: How does this affect your organisation?
- What is the feasibility of new once-off product launches to cater for the needs of international visitors?
- Ensuring safety and quality are a high priority in your organisation for 2010 and beyond

Usher Ncube, Quality Assurance Manager, Epic Foods

&

Jane Russil, Facilitator, Von Holy Consulting

09:45 Mid-morning refreshments

10:15 Exploring the current and future trends of Genetically Modified Organisms (GMOs) both internationally and locally

- Reviewing the concerns around Genetically Modified Organisms and Non-Genetically Modified Organisms
- What are the latest GMO developments in South Africa?
- Analysing the international trends on GMOs
- Exploring the future of GMOs internationally and locally

Dr. Bernard Cole, Food Science

13:30 Analysing the impact street vendors have on the food industry in order to understand the role that the industry can play to ensure safety for consumers

- Exploring the role street vendors play in the food and beverage value chain
- Statistics of food poisoning relating to street vendors: What is the industry's contribution?
- What measures can be taken to ensure the regulation of street vendors?
- Exploring practical methods of ensuring food safety amongst

Panel discussion:

16:30 Chairman's Closing Remarks

16:45 Close of Day 1

Register NOW

Day 2: 21 July 2009

07:30 Early morning refreshments

08:30 Chairman's opening remarks

Prof. Ryk Lues, Head of the Unit of Applied Food Safety and Biotechnology, Central University of Technology, Free State

08:45 Novel processing methods: Can they improve product quality while maintaining safety?

- High pressure processing
- Pulsed electric field technology
- Induction heating
- Other new developments
- Are these technologies suitable and viable for use in South Africa today?

Andrew Murray, Consultant, Andrew Murray Consulting

09:30 Importance of ensuring high quality of your product to ensure your organisation stands a good chance in the exports market

- Analysing which South African products are in demand on the international export market
- Which international countries have a great demand for South Africa's products?
- What can your organisation do to ensure they stand a chance in exporting in these economic times?
- How to ensure your organisation is well informed and up-to-date on international standards to ensure that they can export their product

Seanne Kube, International Trade Manager, Wesgro

10:30 Mid-morning refreshments

11:00 Ensuring the safety of incoming ingredients

- The implications of suppliers not managing food safety: Case studies
- Basic techniques of supplier quality assurance
- Common problems in South African Food Factories: Getting buyers to understand food safety - Overseas supply and agents - Getting the shop floor involved
- Implementing a supplier quality assurance programme that works

Rolf Uys, Manager, AIB International

11:45 Globalisation of the food industry: Examining what international markets are doing and how South Africa fairs up

- The effects of global warming on crop production and the ripple effect it has on the whole value chain
- Where does South Africa stand in the globalised environment?: Assessing South Africa's importing and exporting expertise and the impact it has on food security in South Africa
- Is South Africa well equipped to guarantee that what we import is safe for consumption?

Thami Bolani, Chairperson, National Consumer Forum

12:30 The effect of the current economic challenges on the food and beverage industry: Practical ways to overcome recent challenges within your organisation

- Exploring how the economic crunch is affecting the food industry
- Which industries will be most affected by the economic slow down?
- How to ensure your organisation survives this economic downturn?

Andre Rosslee, GM: Manufacturing, ABSA

13:15 Lunch

14:15 Overcoming the shortage of CO2 in the beverages industry to ensure your organisation can continue operating and your production is not negatively impacted by the lack of supply

- Exploring the causes of the shortage of CO2 supply: Identifying the root cause of the problem
- How can this shortage be addressed?

Annetta Van Vurren, CO2 Product Manager, Air Liquide

15:00 Mid-afternoon refreshments

15:30 Viewing international trends on forming a regulatory body to monitor industry through policing and common regulations of the food and beverage industry

- Viewing the importance of forming a food safety regulatory body to ensure a co-ordinated response from

all government bodies responsible for the food and beverage industry

- Creating a clear understanding of each role player's responsibilities
- Ensuring representation and participation of the food and beverage industry to guarantee there is a common and clear understanding regarding the safety of products
- How do other countries operate to ensure there is a concise policing system in place?

Thami Bolani, Chairperson, National Consumer Forum

Billy Makhafola, Assistant Director: Food Safety and Quality Assurance Directorate, Department Of Agriculture

Andries Pretorius, Chief Director, Department of Health

Mario Carelse, Sales Manager, SABS Commercial (Pty) Ltd: Western Cape

Janusz Luterek, Representative, SAAFoST

Panel discussion:

16:15 Chairman's Closing Remarks

16:30 Close of Day 2

Register
NOW



Day 3: 22 July 2009

08:30 Registration and early morning refreshments

09:15 Chairman's opening remarks
Dr. Gerrit Bruwer, Executive: Value Added Services, PPECB

Post-Conference Workshop:

Exploring the changes in the legal framework that affects the food and beverage industry and how they can be practically applied

09:30 Chemical and microbiological food scares: What lessons have been learnt?

- The recent food scares, toxins and pathogens: What were they and how did they affect the industry?
- The latest Melamine chemical food scare: Understanding the background and consequences of Melamine
- Exploring emerging foodborne pathogens: Implications for the food industry

Dr. Lucia Anelich, Manager: Food Safety Initiative, Consumer Goods Council of South Africa

10:30 Mid-morning refreshments

11:00 Analysing the amendments to the Agricultural Product Standards Act and how they impact on your day-to-day processes

- Exploring the changes and amendments and how they affect the industry
- How to practically incorporate the amendments to your day-to-day running of your organisation
- What are the aims and objectives of the amendment to the acts
- Comparing the international standards to local standards: Exploring the gaps and how they can be bridged
- What future regulatory changes are to be expected and how they will affect the industry

Billy Makhafola, Assistant Director: Food Safety and Quality Assurance Directorate, Department of Agriculture

12:00 Lunch

13:00 Liquor Product Act: Exploring the new amendments and their impact to the industry

- Analysing the changes and their implications to the industry
- Unpacking the amendments so they can be practically applied on your day-to-day processes
- How are the changes going to be aligned with the EU agreement?
- Understanding the consequences of not abiding to the amendments

Kobus van Wyk, Chief Food Safety and Quality Assurance Officer, Department of Agriculture

14:00 Standards: Do they have a role to play in your organisation?

- Why use standards - to your benefit or not?
- What does compliance mean?
- Do I have to certify my system?
- Should I go International or National?
- Interpretation of Standards - do we really know what they mean?
- Which one to implement - ISO standards such as 9001/22000/14001 OHSAS 18001, SANS standards such as SANS 10330 / 10049, Private Standards such as BRC / GFSI / AIB, etc

Anya Knoetze, Food Safety Management Systems Specialist, Anya Knoetze School of Teaching CC

15:00 Mid-afternoon refreshments

15:30 Consumer Protection Bill: What are the loopholes that your organisation needs to be aware of to ensure they avoid legal suites?

- Breakdown of the Bill: Determining the key changes that affect the food industry
- What does the Consumer Bill mean to your business and its possible implications?
- Ensuring that the Bill is practically applied in your organisation to avoid legal suites

Janusz Luterek, Partner, Hahn & Hahn Attorneys at Law

16:30 Chairman's Closing Remarks

16:45 Close of Food and Beverage African Conference



**Register
NOW**

Food & Beverage

African Conference

5 EASY WAYS TO REGISTER


-  Call the Institute for International Research booking hotline on +27 11 771 7000 OR
-  Fax the completed priority booking form to +27 11 880 6789
-  Postal: P O Box 2353 Parklands 2121
-  E-mail: registrations@iir.co.za
-  Website: www.iir-conferences.co.za/foodandbev

GROUP BOOKINGS & TEAM DISCOUNTS:
To take advantage of group bookings call our hotline on +27 11 771 7000 or e-mail groupbookings@iir.co.za

Payment must be made before the conference date. Please ensure that proof of payment is faxed through timeously. If payment cannot be confirmed on registration at the start of the event, staff will request a credit card guarantee before access is permitted.

FEES INCLUDE: The fee for attending this event includes LUNCH and REFRESHMENTS. Flights, accommodation and airport transfers are not included.

 For additional requirements contact +27 11 771 7000

 **QUALITY GUARANTEE:**
The Institute for International Research aims to provide you, the Business Executive, with conferences of the highest possible quality. If for any reason you feel this event does not meet your expectations, please do not hesitate to contact us whereupon we will be happy to issue you with a letter of credit to go towards one of our future events, held within 12 months from the date of issue.

PLEASE NOTE THAT ALL METHODS OF REGISTRATION ARE SUBJECT TO OUR STANDARD TERMS AND CONDITIONS:

Cancellations: If you cancel within 10 weeks of this event running a 50% cancellation fee will be charged. If you cancel within 2 weeks of this event running a 100% cancellation fee will be charged. Please notify the office in writing.
Substitutions: Registered delegates may be substituted at any time prior to the conference without incurring an additional fee. Please notify the office in writing of the change.
Payments: Payment must be made prior to the event running.
Confirmation: All registrations will be deemed confirmed and subject to these Terms and Conditions.
Our VAT registration number is 4030185187

UNABLE TO ATTEND?
Nothing compares to being there - but you need not miss out. Simply tick the box, send the form along with payment. Your CD Rom will be sent to you within 4 weeks of the event being held.
 CD Rom @ R1 700.00 (+14% VAT) = R1 938.00

PLEASE PHOTOCOPY AND FAX THIS FORM TO US

Your customer reference number is on the address label, if there is no label, please quote:

Are we mailing you correctly? To update or delete your contact details on our database please e-mail conferences@iir.co.za

P3035 WEB	Register before 05 June 2009	Register between 06 June 2009 and 19 June 2009	Register after 19 June 2009
	<input checked="" type="checkbox"/> Save R2000	<input checked="" type="checkbox"/> Save R1000	<input checked="" type="checkbox"/>
Complete Conference	<input type="checkbox"/> R2 999.00 (+ 14% VAT)	<input type="checkbox"/> R3 999.00 (+ 14% VAT)	<input type="checkbox"/> R4 999.00 (+ 14% VAT)
2 Days Conference ONLY	<input type="checkbox"/> R1 999.00 (+ 14% VAT)	<input type="checkbox"/> R2 999.00 (+ 14% VAT)	<input type="checkbox"/> R3 999.00 (+ 14% VAT)
1 Day Workshop Only	<input type="checkbox"/> R 499.00 (+ 14% VAT)	<input type="checkbox"/> R1 499.00 (+ 14% VAT)	<input type="checkbox"/> R2 499.00 (+ 14% VAT)

Book 4 delegates and the 5th attends for FREE!

Company: VAT Registration No.:
 Switchboard No.: Fax:
 Postal Address: Postal Code:
 No. of employees on your site: 0-49 50-249 250-499 500-999 1000+ Nature of your company's business:
 Approving Manager's Name: Job Title:
 Contact Name in case of queries: Job Title:
 Direct Tel No.: Fax:
 E-mail: Cell:

DELEGATE DETAILS:

1: Title: First Name: Surname:
 Job Title: E-mail:
 Direct Tel No.: Cell: Fax:
 *Would you like to receive e-mails on upcoming IIR Events? Y N Please select the days you will be attending: 20 July 09 21 July 09 22 July 09

2: Title: First Name: Surname:
 Job Title: E-mail:
 Direct Tel No.: Cell: Fax:
 *Would you like to receive e-mails on upcoming IIR Events? Y N Please select the days you will be attending: 20 July 09 21 July 09 22 July 09

3: Title: First Name: Surname:
 Job Title: E-mail:
 Direct Tel No.: Cell: Fax:
 *Would you like to receive e-mails on upcoming IIR Events? Y N Please select the days you will be attending: 20 July 09 21 July 09 22 July 09

4: Title: First Name: Surname:
 Job Title: E-mail:
 Direct Tel No.: Cell: Fax:
 *Would you like to receive e-mails on upcoming IIR Events? Y N Please select the days you will be attending: 20 July 09 21 July 09 22 July 09

*IIR values your privacy and will ensure that your e-mail address remains private and confidential.

NB: I hereby acknowledge that I have read and understand all the terms and conditions of my registration

Signature: Name:

2 Easy ways to pay (Please fax through deposit slip for attention Customer Services)

1. **By Bank Transfer:** Bank Transfer should be made to: **Account Name:** IIR SA BV
Bank: First National Bank
Account No.: 5037 0067 157
Branch: Rosebank 253305

2. **By Credit Card:** Please debit my credit card for R.....
 Amex Diners Club Visa Mastercard
 Card No.:
 Expiry date:

ID Number:.....
 Signature:.....