



## “Sous Vide” Workshop

We are offering a unique opportunity for food safety professionals to attend a one day Workshop centred on “Sous Vide”; its cooking environment and potential health issues surrounding its use.

**Date:** Monday 19<sup>th</sup> July 2010      **9.30-4.30**

**Venue:** Carters, The Towers School, Faversham Road, Ashford, Kent

It is essential that you keep up to date with “sous vide” one of the latest cooking and preparation techniques. This one day interactive programme will provide you with the necessary knowledge to make an informed enforcement decision. (6 hours of CPD)

### ***Presentations include:***

#### ***How bacteria can grow in food***

– Presented by Dr. Sandra Stringer – Institute of Food Research

#### ***“Sous Vide” in the professional kitchen***

– Presented by Olly Rouse, Consultant - Sous Vide Solutions

<p><b>WORKSHOP COST: £160 + VAT</b> <i>Including refreshments and buffet lunch</i></p> <p><b>A collaboration between:</b>; Institute of Food Research’s Food &amp; Health Network; Olly Rouse, Consultant Sous Vide Solution; and: Food Hygiene Solutions Ltd</p>	<p><b>Who should attend:</b></p> <ul style="list-style-type: none"><li>▪ <b>Food Safety Officers</b></li><li>▪ <b>Environmental Health Practitioners</b></li><li>▪ <b>Food safety professionals</b></li></ul>
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For further information please contact Food Hygiene Solutions Ltd

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Please use booking form attached

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