

Food Quality & Safety / NPD & Innovations

Food Quality & Safety

Times	Name	Topic
9.55-10.00	Carole Drury, Associate, Chartered UK & European Patent Attorney, Barker Brettell LLP - Chairman	Opening Remarks
10.00-10.15	Kirsten McKeown, PMT Ireland	Contamination Control in Food and Drink Manufacturing Processes, should we monitor our manufacturing processes more?
10.15-10.30	Gerry Power, Dynamics Sales Manager, ProStrategy	How technology improves Food Quality and Safety
10.30-10.45	Brian Molloy, Inspector, Health and Safety Authority	Health & Safety Requirements and Resources for the Hospitality Sector
10.45-11.00	Jens Bleiel, Co-Founder & Executive Director, AnaBio Technologies LTD	The Future of Food
11.00-11.30	Coffee Break & Networking	
11.30-11.45	Peter Littleton, Technical Director, Christeys Food Hygiene	Controlling Analogue Food Safety in a Digital Age
11.45-12.00	Austin Madden, Business Development, Director, Checksolo DAC	The Challenge of ISO22000:2018 FSMS Implementation

NPD & Innovations

Times	Name	Topic
12.00-12.15	Marianne Dorney, Founder, Pickle Organic	The Importance of Design Thinking in New Product Development
12.15-12.30	Professor Ronan Gormley, Food technologist - UCD Institute of Food & Health, School of Agriculture & Food Science	New horizons in plant and plant-based foods
12.30-12.45	Bashair Al Riyami, Food and Beverages Innovation Specialist, IIC	Innovation in the food & beverage industry of Oman
12.45-13.00	Niamh Burke, Dairy Processing Specialist, Dairy Processing Technology Centre	Shifting from Product to Process based Quality Systems
13.00-13.30	Lunch Break & Networking	
13.30-13.45	Phil Cooper, Sales and Marketing Manager UK and Ireland, Heuft Ltd	Functional Foods and Nutraceuticals – Food or Pharma?
13.45-14.00	Julie Dunne, Assistant Head of School of Food Science and Environmental Health, TU Dublin	TU Dublin Food and Beverage Science and Development - Industry opportunities
14.00-14.15	Noreen Fitzpatrick, Manager, National Innovation, SOLAS	Skills to Advance – Make skills work for you
14.15-14.30	Juan Valverde, Business Development and Innovation Manager, Trinity College Dublin	Challenges and Opportunities for Future of Food Companies in Ireland
14.30-14.45	Carol Griffin, Research Officer, Teagasc	What can Sensory Science do for your Food Business
14.45-15.00	Carole Drury, Associate, Chartered UK & European Patent Attorney, Barker Brettell LLP	Protecting your product: an introduction to IP
15.00-15.30	Coffee Break & Networking	
15.30-15.45	Jim Fitzsimons, Managing Director, Riverwest Management Ltd.	Managing the costs of NPD and Innovation in Food and Drink
15.45-16.00	Keith Symes, Managing Director, Sussed Nutrition	Sussed Innovative
16.00-16.05	Carole Drury, Associate, Chartered UK & European Patent Attorney, Barker Brettell LLP - Chairman	Closing Remarks



All presentations/timetables are subject to change. Please check with onsite event timetable on the day.