

**ANNUAL DINNER & SYMPOSIUM**  
**Monday 23<sup>rd</sup> July**

Nantwich Civic Hall, 4 Market Street, Nantwich, CW5 5DG  
**Closing date for bookings is Friday 6<sup>th</sup> July 2018**

**Afternoon Symposium –**

- 13.00 Trade stands and lunch  
14.00 Welcome by SDT President  
14.05 Presentation 1: **Successful Cleaning of Cheese Production areas**  
Professor John Holah, Holchem Ltd  
14.45-15.25 Presentation 2: **Cheese Manufacturing**  
Speaker from NIRAS  
15.30 Tea  
16.00 Presentation 3: **Novel strains of *Penicillium roqueforti* for cheese production.**  
Professor Paul Dyer, Professor of Fungal Biology, Faculty of Medicine  
& Health Sciences. Paper presented by Jacek Obuchowicz

Break until 18.00 when the No Milk Today Bar opens

- 18.30 – 19.30 Pre-dinner drinks reception  
19.30 Welcome by the President  
21.30 After dinner speaker  
Awards to students and members



NIRAS understands the need to continually demonstrate good value when providing engineering, advisory or consulting services for our clients. We pride ourselves on our long history of client retention and our ability to hold a level of trust which provides a mutually beneficial outcome.

[www.niras.com](http://www.niras.com)



Dress: lounge suit or black tie optional

Name: \_\_\_\_\_ Email address: \_\_\_\_\_

Tel: \_\_\_\_\_ Member/Non-member (delete as appropriate) \_\_\_\_\_

Attending Dinner Y/N (delete as appropriate) Attending afternoon: Y/N Lunch required: Y/N

Special Dietary Requirements \_\_\_\_\_

**Please complete all sections above!** Payment should accompany the booking form, and a VAT invoice will be issued on receipt if required. (Receipt required YES/NO) **Members: £42 inc VAT Non-members £54 inc VAT**

**IF YOU HAVE ALREADY BOOKED YOU ONLY NEED TO EMAIL YOUR MENU CHOICES!**

Please indicate your menu choices below:

Starter	Please tick choice
Tower of Black Pudding with Pancetta served on a bed of Split Lentils	
Thai Fish cakes with Sweet Chilli sauce	
Vegetarian option available if required Sautéed wild mushrooms in a chive & garlic sauce served on toasted ciabatta	
<b>Main</b>	
Roasted belly of pork with crispy crackling, served on a bed of mustard mash with apple & cider jus	
Grilled Darn of Salmon on a bed of Wilted Spinach and Smoked Bacon served with Crayfish butter	
Vegetarian option available if required: Root vegetable lasagne of butternut squash, pumpkin and sweet potato	
<b>Dessert</b>	
Black Forest profiteroles with fresh cream & marinated cherries	
Individual Pavlova with fresh raspberries & syllabub Cream	
<b>Cheese, Coffee and Mints</b>	

Cheques should be made payable to the Society of Dairy Technology.

Credit cards accepted via the PayPal system (an electronic invoice will be sent via PayPal on request) or book online

BACS details: Society of Dairy Technology, SORT CODE: 30-97-81 ACCOUNT: 00085391

Please note that if you are using BACS payment, it is helpful to include your name.

