SDT Conference, AGM and a visit to the new
**Eden International Dairy Academy** at Reaseheath
Tuesday/Wednesday 9\(^{th}\)/10\(^{th}\) November

The dairy industry is facing huge changes and challenges, this event will facilitate debate and exchange of information surrounding three of the most topical subjects within our industry: Sustainability, Lean manufacture and Labelling requirements.

Sustainability is becoming ever more important and we have invited ‘Forum for the Future’ to assist us in looking forward to what might be required in 2020. (Founded in 1996, *Forum for the Future* is an independent, non-profit organisation with a mission to promote sustainable development).

The information which will appear on labels is changing dramatically; this is being driven by consumers, retailers and legislative demands and Dairy UK are heavily involved in this initiative. With all the other demands the industry needs to remain competitive and in order to achieve efficiency and promote sustainability lean manufacturing techniques are increasingly vital tools.

The event will be concluded with a visit to both the Eden International Dairy Academy and the new farm operation (robotic milking etc.) demonstrating the dairy industry’s commitment to these topics through the education of younger people who may one day be leaders of this dynamic industry.

**Programme**

**Tuesday 9\(^{th}\) November**

16.15 SDT AGM

16.45 A sustainable future for dairy – *Forum for the Future*

**What does a sustainable dairy industry look like in 2020?**

*A fantastic opportunity to contribute to the debate, listen to the views of other industry figures and prepare for the future*

18.45 Drinks reception & Dinner in the main hall at Reaseheath
Wednesday 10th November

09.00 Food Labelling - Prepare now for change (Dr. Ed Komorowski – Technical Director, Dairy UK) The drivers for change, likely requirements and the legislative timetable.

10.00 Lean Manufacture - Waste elimination, project by project (Dr Ken Burgess - Vice President, Society of Dairy Technology) Taking the best from Lean and Six Sigma for Business Improvement

11.00 Break (Delegates will then be split into two groups)

11.15 Tour of Training Dairy for Group 1; Farm for Group 2

12.15 Tour of Training Dairy for Group 2; Farm for Group 1

13.15 Buffet lunch and depart

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Cost for attendance at this event is free to members, the dinner (limited to 40 delegates) will be charged at £40.00 plus VAT. Non-members are invited to attend and the charge will be £40.00 per day plus VAT and £40.00 plus VAT for dinner. Preference will be given to members who wish to attend the dinner.

Registration and further information: please make contact with Maurice Walton either by email execdirector@sdt.org or telephone 01768 354034 giving your name, affiliation and full contact details. There are plenty of hotels in the local area, please contact me if you are having any difficulty in making a booking and I will send you a list of those I am aware of.

The new training centre - the most state-of-the-art facility of its kind in Europe was officially opened in June. The Eden International Dairy Academy at Reaseheath College in Cheshire has been developed as part of a unique collaboration between the dairy industry, the National Skills Academy for Food and Drink Manufacturing and the college. Known as Project Eden, the initiative has seen leading employers and trade bodies working directly with skills specialists with the aim of making the UK a world leader on dairy training. It has also involved the development of an innovative new Foundation Degree in Dairy Technology, introduced at Reaseheath last year, to train and develop future dairy production managers and technologists.