

# A Breakfast Business Briefing

*For Merchants, Processors, Fishmongers and Fish  
Friers in Yorkshire and Lincolnshire*

## **Food Authenticity and Integrity – Tuesday 18<sup>th</sup> September 2018, Grimsby**

**Food Authenticity and Integrity (Crime, Fraud & Culture)** will focus on key topics across the food sector, providing attendees with background knowledge and understanding to improve and innovate food strategies and procedures within their business and how they can access support. This event will also cover food fraud and crime, providing essential updates on the progress that is being made and what is done to combat food fraud and where further improvements can be made.

### **Keynote Address by Mike Mitchell**

- 0700 Registration and breakfast bites
- 0730 Event starts with Chair's Introductions
- 0740 Mike Mitchell – expert position on Food Authenticity & Integrity (Crime, Fraud, Culture)
- 0800 FRPERC /Grimsby Institute Group - perspective and solutions
- 0820 University of Lincoln – perspective, solutions, skills and research opportunities
- 0840 A Food Enforcement Viewpoint
- 0900 Seafish Onshore Training - training isn't the only solution, but it's a start
- 0920 Q&As, Closing Remarks and Networking (room and refreshments available until 1030)

After the event there will be opportunities to network with partners and guests. A tour of the skills training facilities at the Seafood School will also be available.

Online Free Registration - <https://www.eventbrite.co.uk/e/food-authenticity-and-integrity-breakfast-seminar-tickets-48364778354> or email your details to [academy@seafish.co.uk](mailto:academy@seafish.co.uk) or turn up on the day.



2<sup>nd</sup> Floor Conference Suite,

Grimsby Seafood Village Training School, Wickham Road, Grimsby.

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