



## GEARING UP FOR HACCP & SALSA 24TH SEPTEMBER

### THE AGENDA

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Coffee and introductions 09:30

Food Safety

SALSA plus Beer - Prerequisites

SALSA plus Beer – Management systems and documentation

SALSA plus Beer - Premises

Lunch and Tour 12:30

SALSA plus Beer – Legal requirements

SALSA plus Beer – Quality requirements

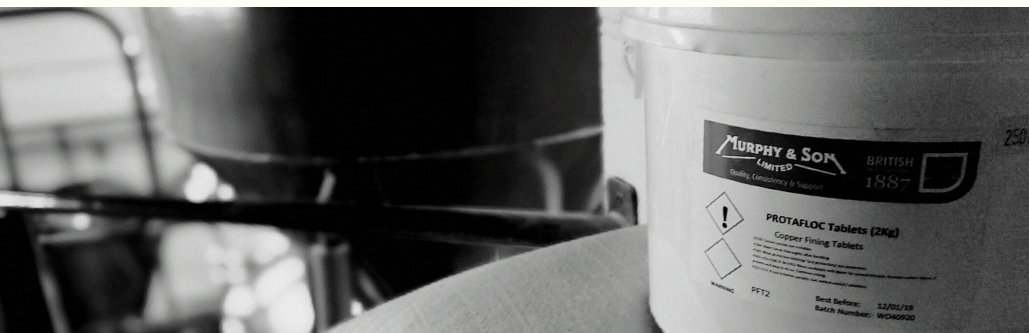
SALSA plus Beer - HACCP

Q&A wrap up 16:00

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### THE VENUE

CHASE DISTILLERY, CHASE FARM, ROSEMAUND DR,  
PRESTON WYNNE, HEREFORD HR1 3PG



WWW.MURPHYANDSON.CO.UK



## RECOMMENDED HOTELS IN HEREFORD

### **The Three Horseshoes Inn**

Little Cowarne, Bromyard, Hereford HR7 4RQ call 01885 400276 or  
book online

### **Wickton Court Bed and Breakfast**

Wickton Court, Stoke Prior, Leominster HR6 0LN Call 07812 602122  
or book online

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## RECOMMENDED PUBS IN HEREFORD

### **The Barrels Hereford**

69 St Owen Street, Hereford HR7 4HG

### **The Litchfield Vaults**

11 Church St, Hereford HR1 2LR

### **The Grapes**

100 East St, Hereford HR1 2LT



## Course Leaders

### RICHARD HAYWOOD

Head of Technical

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Richard has worked in the brewing industry since 1984, starting in the Duke Street labs at Bass. During his career he has worked in every aspect of brewing from Quality Manager at a maltings plant, production management in brewing, processing, canning and bottling as well as QA. He is also a qualified master brewer.

Now with Murphy's since 2017, he oversees the labs, health and safety as well as the QMS for the site and is always looking for more efficient ways of working to further improve many aspects of the business in order to serve our customers better.

When not at work he loves sampling our customers products at a weekend and spending time with family and his teenage kids. He also has a season ticket for Derby County, which is a little perilous for someone who now works in Nottingham!



## Course Leaders

### DEIMANTE NAKVOSAITE

Quality Management Systems Coordinator



Deimante has gone from strength to strength at Murphys, joining us in a new role overseeing technical administration and now moving on to coordinate our internal quality management.

Deimante's previous experience includes managing areas of technical administration and quality management for Riverside Bakery and Addo Food Group, this coupled with the considerable understanding of our technical systems she now boasts and the excellent organisational and people skills she injects into everything she does, her move to coordinate our Quality Management Systems has been a no-brainer!

When she's not streamlining our QMS and administrative systems, Deimante loves cooking Gordan Ramsay recipes and a glass (or two) of Prosecco is her beverage of choice when a special occasion calls.



## Things you need to know

- The course length is dependent on the number of questions asked throughout the day.
- We thoroughly encourage participation and networking throughout the event, so please feel free to ask questions, bring your business cards and your brews to share at lunch with the other delegates.
- There will be a tour as part of the day so you can learn more about Chase Distillery and their gin and vodka production.
- After the course, you will receive a digital certificate of participation, a goodie bag and all files sent via we transfer link.



Murphy and Son Ltd



@murphyandson



@murphys1887



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A close-up photograph of a petri dish containing several petri dishes, each with different yeast cultures. The cultures are visible as various colored and shaped colonies on the agar surface. The background is a soft, out-of-focus light color.

**NEXT TRAINING DAY  
29TH OCTOBER**

**MASTERING YEAST  
MANAGEMENT**

**MURPHY AND SON LTD, ALPINE STREET,  
NOTTINGHAM, NG6 0HQ**

**29TH OCTOBER- 9.30-4.30PM**

**CONTACT [EVENTS@MURPHYANDSON.CO.UK](mailto:EVENTS@MURPHYANDSON.CO.UK)**