

CPD Event 27th June, Bridgend College, Pencoed campus

Programme:

- 9.30 Arrival/ registration (Tea/coffee)
- 10.00 Introduction to the Food & Drink Skills Project by John Humphreys (People 1st)
- 10.10 Bridgend College – an introduction to hospitality and land-based programmes and collaborative approaches to food production and cooking with Sarah Allen, Kathryn Morgan and Steve Peasley
- 10.30 Ogmere Vale Bakery – product development, sourcing ingredients, recruitment and skills, business opportunities and development overseas with Edward Burt, Managing Director
- 11.15 Tea/coffee
- 11.30 Presentations and workshops:
1. Commercial Egg Production with Phil Thomas, Cyw Hapus Eggs
 2. Specialist and niche salad and vegetable production at Pencoed campus
- 13.00 Lunch – and cookery demonstration and tastings using produce from the morning sessions
Local food producer and food project exhibition
- 14.00 Specialist Food Production (Shitake Mushrooms) with Cynan Jones, The Mushroom Garden
- 14.45 TastED – local food smart phone App – update from Claire George, Bridgend College
- 15.15 Close

Rhageln: Digwyddiad DPP 27ain Mehefin yng Ngholeg Pen y Bont, campws Pencoed

- 9.30 Cyrraedd/ cofrestru (Te/coffi)

Directions to Bridgend College, Pencoed campus, Pencoed CF35 5LG

Leave the M4 at Junction 35 – follow signs to Pencoed and A473 to Llantrisant. Straight ahead at the first two roundabouts. At the third roundabout you will see the College clearly marked on your right, and take the third exit from the roundabout. Use the large car park immediately on your right. Report to Reception where you will be directed to the meeting room.

Digwyddiad DPP 27 Mehefin, Coleg Pen-y-bont ar Ogwr, Campws Pencoed

Rhaglen:

- 9.30 Cyrraedd / cofrestru (Te/coffi)
- 10.00 Cyflwyniad i Brosiect Sgiliau Bwyd a Diod Cymru gan John Humphreys (People 1st Cymru)
- 10.10 Coleg Pen-y-bont ar Ogwr - cyflwyniad i ddulliau cydweithredol o ymdrin â chynhyrchu a choginio bwyd gyda Sarah Allen, Kathryn Morgan a Steve Peasley
- 10.30 Ogmores Vale Bakery – datblygu cynhyrchion, cyrchu cynhwysion, recriwtio a sgiliau, cyfleoedd a datblygu busnes dramor gydag Edward Burt, Rheolwr Gyfarwyddwr y cwmni
- 11.15 Te/coffi
- 11.30 Cyflwyniadau a gweithdai:
1. Cynhyrchu Wyau mewn Modd Masnachol Phil Thomas, Cyw Hapus Eggs
 2. Cynhyrchu saladau a llysiâu ar gampws Pencoed ar gyfer marchnadoedd arbenigol
- 13.00 Cinio – ac arddangosiadau coginio a chyfle i flasuo cynnyrch sesiynau'r bore
Arddangosfa prosiect bwyd a chynhyrchwyr bwyd lleol
- 14.00 Cynhyrchu bwyd arbenigol (Madarch Shitake) gyda Cynan Jones, Yr Ardd Fadarch
- 14.45 TastED – Ap bwyd lleol ar gyfer ffonau clyfar – yr wybodaeth ddiweddaraf gan Claire George, Coleg Pen-y-bont ar Ogwr
- 15.15 Diwedd y rhaglen

Cyfarwyddiadau ynghylch sut mae cyrraedd Coleg Pen-y-bont ar Ogwr, Campws Pencoed CF35 5LG

Dylech fynd oddi ar yr M4 yng Nghyffordd 35 - a dilyn yr arwyddion i Bencoed a'r A473 i Lantrisant. Ar ôl ichi gyrraedd y ddwy gylchfan gyntaf, ewch yn syth ymlaen. Wedi ichi gyrraedd y drydedd gylchfan byddwch yn gweld y Coleg yn glir, wedi'i nodi ar eich ochr dde, a dylech gymryd y trydydd troad oddi ar y gylchfan. Wedyn dylech barcio'ch car yn y maes parcio mawr sydd yn union ar eich ochr dde. Yna ewch i'r Dderbynfa i gyflwyno'ch hun a bydd rhywun yno i ddangos ichi lle mae'r ystafell gyfarfod.