Visit to NMIS for folks interested in the next step for food manufacturing / Industry 4.0

The big purple building!

Join us on Thursday 2\textsuperscript{nd} November

**Timings and agenda**

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
<th>Speaker(s)</th>
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<tr>
<td>14.00 – 14.30</td>
<td>Registration - Coffee &amp; Tea</td>
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<tr>
<td>14.30 - 14.45</td>
<td>Welcome from IFST &amp; SDT</td>
<td>Rachel Mirfattahi &amp; Chris Hay</td>
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<tr>
<td>14.45 – 15.00</td>
<td>Welcome from NMIS</td>
<td>NMIS MarComms tbc</td>
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<tr>
<td>15.00 - 15.30</td>
<td>Introduction to Industry 4.0 for the Food &amp; Drink Industry</td>
<td>Alistair Williams</td>
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<tr>
<td>15.30 – 16.30</td>
<td>Tour</td>
<td>Richard Millar &amp; Team Leaders tbc</td>
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<tr>
<td>16.30 - 16.45</td>
<td>Industry 4.0 projects</td>
<td>Alistair Williams</td>
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<td>16.45 – 17.00</td>
<td>Digital Dairy Chain funding &amp; support \ How businesses can work with NMIS</td>
<td>Rachel Mirfattahi</td>
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<td>Richard Millar/NMIS BD tbc</td>
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<tr>
<td>18.00 – 20.00</td>
<td>Optional – meal in Paisley</td>
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How to get there

From junction 28 on the M8, head along Sanderling road to Abbotsinch road. From there the site is on the right at Netherton Avenue, then onto Netherton square.

Use this address for sat nav / google maps
NMIS
3 Netherton Sq
Paisley
Renfrew
PA3 2EF

Evening meal

Dinner after at the pendulum, please confirm if you would like to attend this to get numbers.

11 Gauze St
Paisley
PA1 1EP

Here is a link to the website and a picture of the menu below.

If there is anyone looking for accommodation there are many hotels near Glasgow airport (within 1 mile)

https://www.pendulumscottishkitchenandbar.co.uk/
# Pendulum Scottish Kitchen & Bar

## Market Menu

### Starters

- **Cullen Skink**
  - Smoked Haddock, Potatoes, Leeks, Cream, Chives
- **Soup of the Day**
  - Freshly made soup of the day
- **Spicy Chicken Fillets**
  - Grilled and marinated
- **Crae Cakes**
  - Beef Crab & Crushed Potatoes, Tarragon Mayo, and Leek Jam
- **Haggis, Neeps & Tatties**
  - Served with a whisky sauce
- **Classic Prawn Cocktail**
  - Prawns in a flavoured cocktail sauce, served with a cocktail stick
- **Crispy King Prawns**
  - Beer battered, crisp fried, served with a dipping sauce
- **Scotch Egg**
  - Hard-boiled, served with a mustard sauce

### Mains

- **Seafod Gratin**
  - Smoked haddock, mashed potatoes, served with a creme fraiche
- **Beer Battered Haddock**
  - Crisp fish and chips, served with a mushy peas
- **Pork Schnitzel**
  - Breaded and fried, served with a mustard sauce

### Traditional Steak Pie

- **Grilled Chicken Caesar**
  - Grilled chicken, caesar salad, served with a garlic & herb crust
- **Mac ’n’ Cheese**
  - Creamy cheese, served with a selection of vegetables
- **Baked Fresh Salmon Fillet**
  - Baked salmon, served with a选择 from either vegetables or a spiced sauce
- **Thai Green Curry**
  - Chicken, served with a choice of side dish

### Prime Scotch Steak

- **Chicken Balsamic**
  - Balsamic glazed chicken, served with a choice of side dish

### Pendulum House Specials

- **Flat Iron (8oz)**
  - 8oz sirloin steak, served with a choice of side
- **Rib Eye (12oz)**
  - 12oz ribeye steak, served with a choice of side
- **Fillet (14oz)**
  - 14oz fillet steak, served with a choice of side

### Additional Information

- If you have any allergies or dietary requirements, please inform your server.
- All prices include VAT.

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**Burgers**

- **Scotsman**
  - Tattie Scones, Scotch Haggis, Tarragon Mayo
- **Calvin Chicken Burger**
  - Chicken breast, served with a choice of side
- **Sweet Potato Burger**
  - Sweet potato patty, served with a choice of side

**Deluxe**

- **Scotch Burger**
  - Scotch beef burger, served with a choice of side
- **Apple & Cheddar Burger**
  - Apple and cheddar cheese, served with a choice of side