



BULLSEYE

FOOD

MARKETING

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Course: Allergen Awareness and Management

Duration:

1 day

Who Should Attend:

General Management who wish to acquire a broad knowledge of food safety issues, production personnel who have specific responsibilities for food safety, your company's HACCP personnel, catering managers and chefs who supervise food handlers

Description:

Our *Allergen Awareness and Management* course gives participants the knowledge and skills required to deal with the issue of allergens and their potential impact on food business.

Attendees will learn how to perform an allergen risk assessment and receive instruction on how to introduce vital policies and procedures relating to allergen management.

The course also outlines how to decide on appropriate allergen labelling for food product ranges.

Topics:

What is allergy?

- Symptoms
- Anaphylaxis
- What are allergens
- Threshold levels
- Why are allergens important
- The allergens in legislation

Allergen Risk Assessment and Management

- Ingredients
- Storage
- Processing
- Rework
- Storage and Distribution
- Cleaning
- Personnel
- Environment
- New product development
- Product testing
- Ongoing management
- Allergen control plan
- The 'Four Strand' approach

Allergen Communication

- Mandatory labelling
 - Use of advisory labelling
 - 'Decision tree'
 - Communication with the consumer/customers
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