



Allergen Management

Type: CPD Accredited

Guided Learning Hours:- 1 Day

Who is the award aimed at?

This 1 day course is designed to equip managers and supervisors with the necessary skills to effectively manage and control allergens in a food processing and manufacturing operation.

What Can Students Expect to Learn?

It is expected that the delegate will: -

- 🔄 Understand the issues of allergic, intolerant and auto-immune reactions.
- 🔄 Understand the issues associated with the failure to effectively manage allergens.
- 🔄 Understand and demonstrate the process and practice of risk assessment for allergens.
- 🔄 Understand the importance of food handler awareness of allergens.
- 🔄 Understand the role that cleaning plays in the management of allergens.
- 🔄 Be able to describe the role of testing in effective allergen management.
- 🔄 Understand the requirements of legislation and 3rd party requirements.

How is it assessed?

Assessment of the delegate's progress will be by successful completion classroom based workshops.

Course Includes:-

- 🔄 Course notes

Course Venue:-

Training can be held on-site or at our purpose built training academy at our Warrington HQ.

Please contact our training team using UK-foodacademy@christeyns.com or via your Technical Sales Manager.

