

Allergen Management

Duration 1 day

Target Audience

This course is suitable for anyone who is in a role which involves handling food, including managers and supervisors.

Course Description

This course is designed to equip workers with the necessary knowledge and skills to effectively manage and control allergens in a food processing and manufacturing operation.

Learning Outcomes

At the end of this training the student 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

Assessment

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

Certification/Accreditation - CPD