

Introduction

From **13th December 2014**, it has become UK Regulations that all involved in food production, must be able to identify the 14 main food allergens. This knowledge will affect all aspects of food manufacture as all staff should fully understand how allergens can affect those who suffer with food allergies and why following safe systems is critical to ensure food remains safe for the consumer.

Who it is for

This course is for all involved in the manufacture of food products.

Course aim

The aim of this course is to provide anyone who works in the food manufacturing industry, with a good level of knowledge and understanding of what allergens are, how they can become a food safety hazard and how they must be handled and controlled in the:

- production
- delivery
- storage
- preparation
- dispatch and
- sales of food

This knowledge is designed to help minimise risk to the health of those who handle food and the end consumer. It is also important to understand the importance of following systems, both as an individual worker and as a company.

Course content

This online course covers the following topics:

- Statistics
- Food safety hazards
- The 14 common food allergens
- Coeliac disease
- Symptoms of allergic reactions
- Allergen control in food production
- HACCP (Hazard Analysis Critical Control Point)
- Legal requirements
- Benefits of implementing HACCP
- Effective cleaning
- Allergenic contamination
- Hand washing and personal hygiene
- Company procedures

Course duration

The average time required to complete this course is approximately **1 hour**. However, it is designed to go at the pace of the learner and more time may be taken if necessary.

Assessment

The formal online assessment for this course consists of **20 multiple-choice** questions. To be successful, candidates must achieve a **75% pass mark (15 or more)** to obtain the certificate.

Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an e.mail is sent to the candidate containing a link to the certificate. This is the simplest, most convenient way to achieve compliance. Also, a QR code has been added to the certificate, which can be scanned by a smartphone to establish the certificate's validity.

For further information relating to this or any of our online courses, contact:

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