

# **FOOD ALLERGEN AWARENESS TRAINING**

## **A One Day Course**

### **Course Outline**

#### **For**

Food industry personnel who need an awareness of food allergens and methods for their control.

#### **Purpose**

To provide course members with a knowledge of the fundamentals of the control of food allergens.

#### **Content**

An introduction to common food allergens and their effects

The need for food allergen control

The legal requirements for allergen labelling and control

Controlling food allergens in the factory

- Raw materials
- Products
- Production processes
- Cleaning
- People

Allergen audits

#### **Tailoring**

Each course is tailored to the requirements of the client to include specific examples of allergen risks and controls associated with the client's products and processes.