

# **FOOD ALLERGEN RISK ASSESSMENT**

## **AND MANAGEMENT**

### **A Two Day Course**

#### **Course Outline**

##### **For**

Food industry personnel with responsibilities for implementing and maintaining systems for the risk assessment and management of food allergens in a manufacturing environment.

##### **Purpose**

To provide course members with the knowledge and skills required for the effective control of allergens in a food manufacturing organisation.

##### **Content**

- An introduction to food allergies
- Causes of food allergies
- Symptoms
- Key allergens
- Prevalence
- Business impact
- Legal requirements for allergen labelling and control
- Risk assessment and controls
- Risk management
  - Management awareness
  - Raw materials (supplier assurance)
  - Products (design and formulation)
  - Production processes (rework, scheduling)
  - Premises and equipment
  - Cleaning
- Validation and testing
- Training
- Verification systems
- Management reviews

##### **Tailoring**

Each course is tailored to the specific requirements of the client and includes practical allergen risk assessment and control identification for the company's products and processes.

**FOOD QUALITY SERVICES**

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