

Achieving Effective Allergen Control

20th January 2010

Provided by



Advanced Food Safety

L I M I T E D

INTERNATIONAL FOOD SAFETY CONSULTANTS AND TRAINERS

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BEST TRAINING COMPANY 2007



The Society of
Food Hygiene
and Technology

AWARDED NOVEMBER 2007

CPD
CERTIFIED
The CPD Certification
Service

Thank you for your interest on our Allergen Awareness course for Technical and Production Managers

You will find detailed below course information, local hotels and an outline of the course plan.

I hope to see you on our next course.

A handwritten signature in black ink, appearing to read 'Russell Parry', with a large, stylized initial 'R'.

Russell Parry FRIPH
Director
Advanced Food Safety Limited

What will I need to bring?

Just yourself!

You will be provided with course notes.

You will be provided with pens and note pad.

Meals

Refreshments will be provided and a buffet will be available at lunch time.

NOTE: Please inform us if you have any specific dietary requirements or allergies as soon as possible (Tel 01257 254 999) or email info@food-safety.co.uk).

Cost

The cost of the course is £175 + VAT.

This covers the cost of your tuition, course notes, refreshments and lunch.

Certificate

On completion of the course you will be awarded an ALLSAFE Managing Food Allergens certificate which includes the CPD Certification Service logo to demonstrate your Continuing Professional Development.

Course plan

*The course plan is a guide to the subjects covered.
The schedule may vary slightly.*

09.00	Introduction of Tutor & Delegates
09.15 – 09.50	Food allergies, symptoms & business impact
09.50 – 10.30	Overview of legislation requirements
10.30 – 10.45	Break
10.45 – 11.15	Identifying sources of allergens
11.15 – 12.30	Allergen hazard identification by risk assessment
12.30 – 13.15	Lunch
13.15 – 15.00	Contamination & labelling controls
15.00 – 15.15	Break
15.15 – 16.00	Group activity
16.00 – 16.45	Auditing and monitoring systems
16.45 – 17.00	Review and close

***** Delegates are encouraged to bring a couple of their product labels to the training day, in particular any precautionary labelling such as “may contain” , “made on a line” for review.***



The course will be presented by Chris Hodge, an acknowledged expert in allergen Regulatory management and Industry control practices. Chris provided technical advice to the Food Standards Agency into the development of industry voluntary “Guidance on Allergen Management and Consumer Information” (published by FSA, July 2006). Chris was previously Chairman of the Food and Drink Federation Allergen Steering Group.

