CHANGE ACT
Analysis Consulting Training

Food Safety

Food Allergen Management

Course background

Numbers of people suffer from food allergies worldwide. Food allergy keeps increasing as well as its prevalence. It may happen that cross reaction between two or more allergens causes a problem to the individual. All sectors of the food industry have the moral and legal obligation to provide safe food to allergy sufferers as they have when providing food for other consumers. This training aims to understand food allergen and intolerances, management of allergen risk and related legislative and labeling requirements.

Course objectives and content

Course objectives:
- Understand food allergen and intolerances,
- Understand management of allergen risk
- Understand legislative and labeling requirements related to food allergen and intolerances.

Course content:
- Food Allergens
- Food Intolerances
- Regulatory Agencies
- Approach to Allergen Management
- Risk Assessment
- Product Recalls
- Labeling
- Sanitation
- Training

Target audience

People involved in maintaining food safety.

Duration

The course duration is 1 day or 7 hours.

Course fee

N/A

** Conditions apply. Please see the enrolment form/ proposal*

Number of delegates

Please see the enrolment form/ proposal.

Course design

The course is delivered through formal lectures, videos and exercises to enhance the learning process.

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