



**VERNER WHEELOCK
ASSOCIATES**

CONTROLLING ALLERGENS FOR BRC

**A one-day workshop to help you comply with the allergen requirements of
BRC Global Standard for Food Safety Issue 5**

Course Summary

Aim

To provide delegates with information about the allergens, the hazards they pose and methods of control to ensure compliance with BRC requirements

Objectives

- To increase understanding of allergens and the hazards they pose in food manufacture
- To provide practical guidance on controlling hazards and monitoring the effectiveness of the controls
- To ensure compliance with Section 5.2.1 of BRC Issue 5

Entry Requirements

There are no specific entry requirements, but the course is suitable for anyone involved in managing allergens within food manufacturing

Course Structure & Content

- Brief Introduction and Icebreaker
- Introduction to allergens
- What is an allergen?
- Which foods contain allergens?
- Symptoms and severity of allergic reactions
- Consequence to a business of contamination of product with allergenic material.
- Conducting a Risk Assessment
- Group discussion about possible routes of contamination at the various steps of the process
- Controlling the hazard

The course will also include some worked scenarios for groups to discuss:

- Labelling
- How to declare
- Compliance with Section 5.2.1 of Global Standard Issue 5

Course fee

£230 + VAT

Your course fee includes:

- Course binder and notes
- Lunch and refreshments
- VWA certificate of attendance

Verner Wheelock Associates Ltd

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BOOKING FORM

Course Title	CONTROLLING ALLERGENS FOR BRC			Code	ALL
Venue	Skipton			Date(s)	
DELEGATE DETAILS					
Title		Forename		Surname	
Position					
Company					
Address					
				Postcode	
Telephone				Fax	
Email				Mobile	
Nature of business					
PAYMENT DETAILS					
(Bookings are made and accepted subject to the terms and conditions below)					
Total Payment <small>(Course Fee + VAT)</small>				Order No.	
Please Invoice for the attention of:					
Invoice Address					
				Postcode	
Shall we send an accommodation guide?	Yes	No		Do you require disabled access?	Yes No
Please specify dietary requirements					

Confirmation will be sent on receipt of this form and course information will follow approximately 2 weeks before the course.

The fee includes:

Course refreshments, lunches, course folders, where applicable exam fees, and open learning materials for use during the course. Overnight accommodation is **NOT** included unless specified.

Conditions of Booking:

Course fees are payable 14 days prior to the course.

Provisional bookings, valid for 5 working days, can be made by telephone or e-mail. Once the booking form has been received by Verner Wheelock Associates Ltd, you are liable for payment. If you are unable to attend you may substitute at any time but cancellations cannot normally be made. See separate Terms & Conditions.

I HAVE READ AND AGREE TO THE CONDITIONS OF BOOKING Please mark X

Authorised signature _____

Name (printed) _____

Position _____

Please note: It may be necessary, for reasons beyond our control, to alter the content, programme or course tutors.

FAX FORM TO +44(0) 1756 700807 E-MAIL FORM TO office@vwa.co.uk

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