



**VERNER WHEELOCK  
ASSOCIATES**

# FOOD ALLERGY WORKSHOP

## **Course Summary**

A one-day workshop designed to increase the awareness of potential allergens within foods.

Delivered using a combination of PowerPoint slides with practical workshops and hands-on learning for maximum impact, the course will inform food handlers about food sensitivities, allergens, how to identify them, relevant legislation and managing risk within the workplace.

## **Entry Requirements**

There are no specific requirements, but the course is suitable for individuals involved in:

- Catering – particularly in schools
- Food handling
- Food Safety
- Environmental Health
- Health and Safety

## **Course Structure & Content**

- Introduction
- Ice breaker task – identifying food samples
- Food sensitisation – causes, symptoms and treatment
- Allergens and cross reactive substances
- Legislation and labelling
- Workshops / practical exercises
- Managing allergens in the workplace
- Food Allergens DVD

## **Course fee**

Contact us on 01756 700802 for a quote.

## **Your course fee includes:**

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

**Verner Wheelock Associates Ltd**

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