

# FDQ Managing Food Allergens in Manufacturing

## Course Summary

A specialist course leading to the FDQ Practical Allergen Awareness Certificate. This course is aimed at those who are responsible for designing, implementing and auditing allergen management systems. Essential aspects of allergen control in food manufacturing will be explained using examples during the course.

## Duration

1 day

## Course Structure & Content

- ◆ Food allergens - The need for their responsible management
- ◆ Labelling legislation regarding food allergens
- ◆ Standards requirements regarding food allergens
- ◆ Allergen risk assessment process
- ◆ Controlling allergens in the food process from supplier to delivery
- ◆ Allergen testing methods
- ◆ Verification of the allergen management system

## Course Delivery / Format

### Classroom:

Delivered face-to-face at our training centre in Skipton, North Yorkshire UK.

### Remote:

Delivered live and online so you'll require a computer and Internet connection

*Full details and login information will be provided before the start of the course*

## Who should attend?

Anyone responsible for designing, implementing and auditing allergen management systems. Quality Assurance, Food Safety or HACCP teams or those with technical roles within the food industry.

## Entry Requirements

No formal qualifications are required but an understanding of food safety for food manufacturing would be beneficial.

## Learning Outcomes

You will understand what an allergy is and which foods are classed as allergens. Also the need to control food allergens on site and how to achieve this. You will also learn how to avoid cross-contamination.

## Qualification / Assessment

There is a short multiple-choice test at the end of day. Successful candidates will achieve the FDQ Practical Allergen Awareness Certificate.

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### Course Fee

*£315 + VAT or £600 + VAT (for 2 people)*

*All course fees are payable in advance*

#### **Your course fee includes:**

- ◆ Course binder and notes
- ◆ Lunch and refreshments\*
- ◆ Exam fee and FDQ certificate

*\*Classroom courses only*