

# FDQ Managing Vegan Requirements

## Course Summary

Vegan diets are proving more popular than ever and there are an increasing number of vegan products in both niche retailers and supermarkets alike. This new one-day course, certificated by FDQ, has been designed to help manufacturers understand what constitutes a vegan product, how to comply with vegan requirements and how to implement production controls to maintain product integrity.

## Duration

1 day

## Course Structure & Content

- ◆ Definitions of and difference between Vegan and Vegetarian
- ◆ Process of being approved by the Vegan Society
- ◆ How to make a Vegan claim
- ◆ Why we need to control Vegan and Vegetarian products
- ◆ How to control Vegan/ Vegetarian products and raw materials
- ◆ Requirements for avoiding cross-contamination
- ◆ Risk assessments and control measures

## 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?

This course is suitable for Technical Managers or those working in Quality Assurance. It will also be beneficial for anyone working in a supervisory role in key areas in manufacturing such as production, planning, warehousing etc. as well as NPD and development chefs.

## Entry Requirements

No formal entry requirements, but delegates should have a good basic understanding of food safety.

## Learning Outcomes

You will understand the definitions of Vegan and Vegetarian and how to make a vegan claim. You'll also learn how and why we need to control Vegan and Vegetarian products and raw materials and how to avoid cross-contamination

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### Qualification / Assessment

- ◆ Multiple choice test at the end of the day. Successful candidates will be awarded the FDQ Managing Vegan Requirements Certificate.

### Course Fee

*£415 + VAT or £800 + 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*