

Managing Food Allergens in Manufacturing

Course Summary

This one day course is designed for 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.

Entry Requirements

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

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
- Cleaning and validation process
- Allergen testing methods
- Verification of the allergen management system

Course Fee

£250 or 2 for £400 + VAT

Your course fee includes:

- Course binder and notes
- Lunch and refreshments
- Certificate of attendance

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