



Food Allergen Awareness Training

Name of Training: Food Allergen Awareness

Introduction: The number of people suffering from food allergies is increasing. Allergic reactions such as anaphylaxis can be caused by several foods and in extreme cases may lead to death. A new labelling legislation will be published in autumn 2011 and thereafter consumers must be made aware of allergens even in non pre-packed foods. This means all food operators (e.g. Hospitality Industry) are obligated to inform themselves and take the appropriate steps.

Objectives: Participants of this training will learn about all EU mandatory food allergens and relevant legislation. Participants will go back to their workplace and are able to make real & practical changes and create the awareness among staff.

Content: This 4 hour awareness training is divided into several modules. The participant will receive an introduction and fundamental information on food allergens such as:

- Food Aversion, Food Intolerance, Food Allergy
- Allergic Reactions (incl. Anaphylactic Shock)
- Testing for Allergens
- Overview on EU Mandatory Allergens
- Occurrence of Allergens
- Geographical Differences
- Hidden Allergens in Food
- Threshold Doses
- How to write an Allergen Policy
- Methods how to control Food Allergens

Training Manual:

Each participant will receive a comprehensive manual including all slides and additional information.

Who should attend? This seminar is beneficial for:

- Chefs & Kitchen Personnel
- Service Personnel
- Bar & Restaurant Managers



QS-Development:

QS-Development was established by Ulrich Schraewer in 2008 and has become a recognised service provider for the food industry in Ireland. Our company operates nationwide and is a FETAC approved training centre. Furthermore Ulrich of QS-Development is an EHOA approved Food Trainer and a Food Auditor.

Trainer:

This training will be delivered by Ulrich Schraewer. Ulrich worked is several large and SME food companies e.g. in bakeries where food allergens plays a huge role. He is an approved BRC Food Safety Auditor and conducts food allergen and BRC certification audits for the food industry on a regular basis. Furthermore he assists food business operators in being compliant with legislation and has implemented various allergen management systems.

Training Methodology:

A practical approach governs this training. Fundamental information is delivered via slide show. A number of practical guidelines as well as legislation documents are on display. A comprehensive manual provides a reference source after completion of the training.

Certificate:

Each participant is issued a certificate of attendance by QS-Development.

Duration:

4 Hours (incl. refreshments)

Cost:

€99

Further Information:

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