



Food Allergen Management Training

Name of Training: Food Allergen Management

Introduction: The number of people suffering from food allergies is increasing. Allergic reactions such as anaphylaxis can be caused by several foods and may in extreme cases lead to death. There is an onus on food manufacturers to manage intentional and unintentional allergens in their food business and ensure products are labelled correctly.

Objectives: Participants of this training will learn about all EU mandatory food allergens and relevant legislation. They will be shown how to conduct an allergen risk assessment (incl. allergen- identification, cross-contamination, control and labelling.) After this training each participants will be able to start the implementation of an allergen management system in their food business. This training will consider all allergen requirements of the new BRC Global Standard for Food Safety (Issue 6).

Content: This full day training is divided into several modules. In the morning session 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
- Threshold Doses

In the afternoon session participants learn methods how to control allergens and prevent cross-contamination. Work exercises will help the participant to get the complete understanding of allergen management and it will assist in the implementation or upgrading of their own allergen system.

- Identification of Allergens
- Likelihood of Contamination
- Control of Allergens
- Labelling of Allergens

Training Manual:

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

Who should attend?

This seminar is beneficial for:

- Quality Managers and Supervisors
- Technical and Production Managers
- Product Development 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 Third Party Lead Auditor for several standards.

Trainer:

This training will be delivered by Ulrich Schraewer. Ulrich worked in several large and SME food companies e.g. in bakeries where food allergens play a huge role. He is an approved BRC Food Safety Auditor and conducts food allergen and BRC certification audits in 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. Handouts and team exercises will enhance the learned knowledge. 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:

1 Day (9.00 – 17.00) (incl. refreshments and lunch)

Cost:

€225

Further Information:

Contact: Ulrich Schraewer
Phone: 085 – 172 2015
Email: info@qsd.ie

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