

ALLERGEN AWARENESS



Allergic reactions to food can cause serious illness ...
in severe cases, even death.



This programme will help delegates to understand the allergy risk in the workplace and the difference between an allergic reaction and food intolerance.

SYLLABUS

- What is a food allergy?
- How do allergic reactions work?
- Common allergies
- Food Allergy or Food Intolerance?
- Types of food intolerance
- Managing allergy risk (manufacturing, people, raw materials and supply chain)
- Manufacturing premises, equipment and processes
- New product development and Reformulation
- Managing changes

Who should attend?

Anyone working in a food environment; it is particularly useful for anyone preparing, cooking or handling food for children

Prerequisite

No formal prior knowledge or qualification; however, a basic understanding of food safety would be advantageous

Duration

½ Day

Assessment Format

This is a non-certificated programme

Programme Delivery

- In-House
On dates to suit your organisation

What's Next?

Delegates may wish to continue on to:

[Level 2 Award in Food Safety](#)
[Level 3 Award in Supervising Food Safety](#)
[Fundamentals of HACCP](#)



Further Information

For further details on this programme or to discuss whether it is suitable for your needs, please contact us on **0870 0660 328** or email training@careerstepsltd.co.uk