

HABC - ALLERGEN AWARENESS

INTRODUCTION

Increasing numbers of individuals suffer adverse reactions every year from the ingestion of allergens in food. This number could be greatly reduced if more people involved in the production, preparation and serving of food were aware of the risks to people from food allergens and how to control these risks.

Learners will gain an understanding of why food allergens need to be controlled and strategies for control, such as keeping and making available information about allergen ingredients, reducing cross contamination, improving communication and providing advice to consumers.

DURATION

1 Day, 09.00 – 16.00

WHO SHOULD ATTEND

This course is recommended for all relevant personnel dealing with allergens during the production, preparation and serving of food.

COURSE OBJECTIVES

This course aims to provide an understanding of Allergens and their effects.

COURSE CONTENT

1. Understand why food allergens need to be controlled:

- Identify symptoms produced by ingestion of allergens in food
- Outline why Food Business Operators need to identify and control food allergens
- Identify foods that commonly cause adverse reactions.

2. Understand how to protect people with food allergies and intolerances from adverse reactions:

- Identify food allergens in dishes and products
- Identify routes of food allergen cross contamination and methods of control
- Understand how communication can reduce the risk of adverse reactions.

WHAT ARE THE BENEFITS?

Equips those involved with the production, preparation and serving of food with the knowledge of risks and mitigations of allergens in food.

IN-HOUSE COURSES

Offering better value for money, they can be designed to closely match your specific requirements.

STYLE OF DELIVERY AND COURSE LEADERS

Our course tutors have substantial experience in the field of allergen management and control. They are qualified and experienced with extensive practical knowledge across all areas of the food industry.

CERTIFICATION

Delegates successfully completing the course will be awarded an HABC Certificate.

BOOKING AND COURSE FEES

The fee includes lunch and refreshments during the course. Please log on to our website www.iqms.co.uk and complete an on-line booking form advising payment details/purchase order number.

Fee: £425 + VAT