



## **Food Allergen Management Essentials Training Course**

### **Scope and Key Points:**

A **1-day** in-house training workshop on food allergen management, conducted at your company venue.

The approach is to provide training in a one day interactive session, covering the key elements of food allergen management. Wherever possible examples and subject matter relevant to your company will be used.

Key topics covered in the training sessions include:

- Food industry impacts of undeclared allergens - recalls
- Overview of food allergies
- What is a food allergen?
- Allergens in the global market
- Unexpected allergens in food
- Allergen risks across the food supply chain – from agriculture to consumer
- Allergen Management from New Product Development, food importation, food manufacturing/preparation, to transport, food service or retail – industry sector specific requirements
- Practical allergen management tools and tips
- Staff training in allergen management
- Consumer information on allergens
- Allergen Testing
- Allergen labelling – including changes to labelling requirements (Plain English Allergen Labelling (PEAL))

**To discuss your specific training requirements, and request a training quotation, contact Shane Hopgood on 09 846 8492, 0274 726 657 or [shane@assuredfoodsafety.co.nz](mailto:shane@assuredfoodsafety.co.nz)**