

Allergen Management Skills for Food Production

Program Outline	<p>This seminar is for production managers, quality assurance managers, HACCP champions or team leaders needing to develop their knowledge and skills in managing allergens in a food manufacturing environment.</p> <p>The allergen status of ingredients is a food safety hazard and requires a range of strategies to manage allergens in food products. Undeclared allergens continue to be the major reason for recalls of food products in Australia.</p> <p>This seminar is suitable for those with the responsibility of implementing allergen risk assessments and allergen management procedures in a food production environment.</p> <p>It is the precursor training for those persons wanting to utilise the Allergen Bureau VITAL risk management online tool to develop a understanding of comprehensively managing allergens.</p>
Program Outcomes	<p>This half day seminar will provide the principles and working strategies for appropriate onsite management of allergens. Upon successful completion of this course, participants should be able to:</p> <ul style="list-style-type: none"> • Identify legislative requirements and customer requirements regarding the identification of allergens and appropriate labelling • Identify and apply a simple risk assessment tool for allergen management (including ingredients and cross-contact) • Identify and apply allergen management strategies to minimise cross-contact • Identify and apply allergen management verification activities • Ensure meaningful and consistent labelling of products as a result of the risk assessment strategies, including those products affected by cross contact
Program Content	<p>The seminar is not accredited. It will cover:</p> <ul style="list-style-type: none"> • Legislative requirements regarding allergen identification and labelling (including exemptions) • Differentiation of allergen free claims, and allergen warning statements and allergen advisory statements • Food allergens in Australia, emerging allergens. • Allergen Risk assessment, allergen management strategies • Identification of allergen forms, quantification of cross contact allergens • Recording and verification of allergen management procedures • Ongoing monitoring, updating and application of allergen management strategies for suppliers and manufacturers.
Delivery Guide	<p>Correct Training Systems can deliver this for small groups at your worksite, or you can attend a public workshop.</p> <p>This training will be delivered by an experienced Food Safety Auditor, an approved Allergen Bureau VITAL Trainer, who is familiar with allergen management requirements of major Customer Standards and Codes of Practice.</p> <p>Successful completion of the program will result in the participant being issued a Certificate of Attendance. This course is a precursor to learning the VITAL online tool- a separate short course where participants learn to access and use the VITAL tool online.</p>
Pre Requisites	<p>There are no prerequisites for this seminar. Prior knowledge of Codex HACCP principles and applications is assumed.</p>
Dates	<p>CTS runs this course regularly – 9am-12 midday Please check our website correcttraining.com.au</p> <p>Available at your worksite. Various CBD venues – to be advised \$385 (including GST) per person</p> <p>Terms and conditions outlined on Correct Training Systems course registration form. Phone:1300 769 937 for bookings or further information</p>
Venue	
Cost	