

Allergen Management in Food Service

Program Outline	<p>This seminar is for chefs or team leaders needing to develop their knowledge and skills in managing allergens in a food service or healthcare facility.</p>
Program Outcomes	<p>The allergen status of ingredients is a food safety hazard that must be proactively controlled and managed. Awareness and implementation of a range of strategies to manage allergens and common food sensitivities is an important emerging issue for food service businesses. Undeclared allergens continue to be the major reason for recalls of food products in Australia and allergen management strategies front and back of house is being demanded by the general public and authorities.</p> <p>This seminar is suitable for those charged with the responsibility of implementing allergen management procedures in a food production service in restaurants, catering, health and aged care.</p> <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 legal requirements regarding management of allergens for food service • Identify declarable food allergens within Australia • Identify common food intolerances, sensitivities and diet regimes • Identify allergen contamination risks • Identify a range of strategies to manage allergens back and front of house • Minimise cross contact of allergens • Identify allergenic customer service strategies
Program Content	<p>The seminar is not accredited and has a presentation format. It will cover:</p> <ul style="list-style-type: none"> • Food intolerances and common sensitivities to food, such as FODMAP, Coeliac • What is a food allergy? • Impact of allergens in community and for food service • Australian allergens and regulatory requirements for food service • Identification of allergen forms, quantification of cross contact allergens • Allergen labelling as a management tool • Allergen management mistakes • Allergen management strategies and procedures for food service or health care. • Allergen management resources for use in the workplace.
Delivery Guide	<p>Correct Training Systems can deliver this for small groups at your worksite- tailoring the presentation to your workplace procedures, or you can attend a public workshop.</p> <p>This training will be delivered by an experienced food safety consultant, an approved Allergen Bureau VITAL Trainer, who is familiar with the National Allergen Strategy, allergen management requirements of major customer standards and Codes of Practice and regulatory authorities such as NSW Food Authority.</p> <p>Successful completion of the program will result in the participant being issued a Certificate of Attendance. This training can be adapted for the Healthcare, Aged Care, Food Service, Retail sectors.</p>
Pre Requisites	<p>There are no prerequisites for this seminar.</p>
Dates Venue Cost	<p style="text-align: center;">CTS runs this course regularly – 9am-12 midday Please check our website correcttraining.com.au Available at your worksite. Various CBD venues – to be advised \$390 (including GST) per person</p> <p style="text-align: center;">Terms and conditions outlined on Correct Training Systems course registration form. Phone:1300 769 937 for bookings or further information</p>