RTO 88118

VITAL® Allergen Management Program

Program Outline	This training workshop is for production managers, quality assurance managers, HACCP champions or team leaders needing to apply allergen management program and implement the VITAL® allergen assessment tool. Voluntary Incidental Trace Allergen Labelling (VITAL) allows food producers to identify and assess the impact of allergen cross contact and then provide appropriate precautionary allergen labelling on products. The VITAL online tool aims to address precautionary allergen labelling, such as the use of "may contain" on packaged food labels. The training course provides instructions how to develop a robust allergen management program and how to use the VITAL® online tool. This VITAL® course is endorsed by the Allergen Bureau. This training seminar satisfies the requirement for training on VITAL ® and allergen management programs.
Program Outcomes	This full day seminar will provide you with the principles and working application of the VITAL® Online Allergen tool. Upon successful completion of this course, participants should be able to: • Identify components of an allergen management program • Understand the principles underpinning Voluntary Incidental Trace Allergen Labelling (VITAL®) • Understand the VITAL® Program and its role in allergen management • Apply a Reference Amount or Serving Size • Apply VITAL® online to determine the action levels required for declaration and labelling for each product • Ensure meaningful and consistent labelling of products
Program Content	The VITAL® online training is not accredited. It is endorsed by the Allergen Bureau and will cover: • Purpose of VITAL® Program and the Allergen Bureau • Legislative requirements regarding allergen identification and labelling • Food allergens • Allergen labelling and precautionary allergen labelling • Allergen risk review & allergen management • Allergen analysis and testing • Application of VITAL® - definition, scope, identification, quantification of cross contact allergens • Quantification of allergen cross contact • VITAL® online data entry procedure and calculations • Determination of reference dose, reference amount, action levels • Recording of assumptions • Ongoing monitoring, updating and application of VITAL® online for suppliers and manufacturers.
Delivery Guide	Correct Training Systems can deliver this for small groups at your worksite, or you can attend a public workshop. Participants will be guided first through some allergen management principles and concepts then move onto the use of VITAL online calculations, to identify the correct precautionary labelling outcomes. Participants will be able to access and trial the VITAL online tool for a short period to complete their learning. This training will be delivered by an experienced Food Safety Auditor, an approved Allergen Bureau VITAL® Trainer who is familiar with VITAL® online and its application to HACCP based food safety systems, food safety legislation, and major customer standards. Successful completion of the program will result in the participant being issued a VITAL® training certificate. This training may contribute to a HACCP training program.
Pre Requisites	Prior knowledge of Codex HACCP principles and applications is assumed.
Dates	**Thursday 25th June 2026 – 9am-5pm** CTS runs this course regularly. Please check our website correcttraining.com.au
Venue	**Training Room L1A, Level 1, 410 Elizabeth Street, Surry Hills** (2 minutes' walk from Central Station, Devonshire Street exit)
Cost	**$750 (including GST) per person** Terms and conditions outlined on Correct Training Systems course registration form. **Phone:1300 769 937 for bookings or further information**