

# ALLERGEN MANAGEMENT FOR SUPERVISORS AND MANAGERS

Prerequisites: N/A

Level: N/A

Duration: 1/2 Day

## Course Aims

The objective of this qualification is to support a role in the workplace. Learners achieving this qualification will have knowledge and understanding relating to the control of food ingredients, including allergens, at all stages of food purchase and production.

## Course Outcomes

- ◆ Understand the manager's role in ensuring that food ingredients and allergens are effectively managed
- ◆ Understand procedures relating to the communication of ingredient information from supplier to consumer
- ◆ Understand the importance of implementing practical controls to prevent contamination
- ◆ Understand methods for managing ingredient controls



## Course Content

- ◆ Responsibilities of employers and managers
- ◆ Importance of ingredient and allergen management procedures
- ◆ Ways to obtain accurate information
- ◆ Methods of communication at process steps
- ◆ The importance of effective staff training regarding allergens,
- ◆ How good practices can be implemented or adapted to facilitate the control of allergenic contamination
- ◆ Factors to consider when determining likely risk from allergens
- ◆ Suitable corrective actions
- ◆ Methods for verifying and reviewing controls and procedures

## Accreditation

Reaseheath Certificate in Allergen Management for Supervisors and Managers