

**FOOD ALLERGEN WORKSHOP**

<p><b>Main Aim and Key Benefits:</b></p>	<p>This course will cover all aspects of food allergen awareness in a one day workshop. It will assist delegates in ensuring they are ready for the new 'Food Information to Consumers Regulations' (FIC Regs) which are coming into effect in December 2014.</p> <p>It will cover how to identify risk foods, managing food information, labelling, reducing risks. Bespoke activities throughout the session will support the training.</p>
<p><b>Course Content</b></p>	<ul style="list-style-type: none"> <li>• Food allergies and intolerances – who is most at risk and how they are affected</li> <li>• Current food law relating to allergens – relevance, penalties, interesting legal cases</li> <li>• Forthcoming food law relating to allergens – what will be needed to comply with the Food Information Regulations 2014</li> <li>• Practical allergen controls and allergen risk assessment</li> <li>• Tips for ensuring staff are food allergen aware</li> </ul>
<p><b>Training Methods:</b></p>	<ul style="list-style-type: none"> <li>• Group discussion</li> <li>• Syndicate exercises</li> <li>• Skills practice</li> <li>• Management games</li> <li>• Personal questionnaire analysis</li> <li>• Presentations</li> </ul>
<p><b>Who will benefit from attending:</b></p>	<p>Bursars, Assistant Bursars, Food Service Managers and Supervisors, Chefs</p>
<p><b>Duration:</b></p>	<p>½ day</p>
<p><b>Certification:</b></p>	<p>Through Progressive Training</p>
<p><b>Training Provider:</b></p>	<p>Progressive Training</p>