



OBT

OBT Course Outline

ALLERGEN AWARENESS

<i>Main Aims and Key Benefits:</i>	It is increasingly apparent that insufficient awareness of food allergens can have serious consequences for those people with food allergies and intolerances.
<i>Course Content:</i>	<ul style="list-style-type: none">▪ Understanding the terms 'Food Allergy' and 'Food Intolerance'▪ Recognising the causes and symptoms of an allergic and a food intolerance reaction▪ The 14 EU allergens that are to be declared▪ Associated legislation including Natasha's Law▪ Identifying foods and additives that allergens can be found in▪ The legal changes in place from December 2014▪ Appropriate documentation and how allergen information is communicated▪ Applying a HACCP approach to allergen risk assessment for an allocated ingredient/dish
<i>Training Methods:</i>	<ul style="list-style-type: none">▪ Presentations▪ Syndicate exercises▪ Group discussions
<i>Who will benefit:</i>	Food production, food service and bar service staff, their managers/supervisors. Anyone who takes bookings for events.
<i>Duration:</i>	1½ day
<i>Certification:</i>	OBT and Progressive Training
<i>Training Provider:</i>	Progressive Training