
RQA Europe Allergen Workshop

Allergen Workshop (1 day, in-house)

- Applicable for:
 - Production, Technical, Quality – Managers, Supervisors and Operators
- Programme:
 - Allergen related legislation
 - Allergy and intolerance - symptoms and reactions
 - Consideration of existing company policies
 - Exercise - Where are the allergens?
 - Allergen risk assessment - FSA decision tree approach and advisory labelling
 - Exercise – Allergen risk assessment
 - Allergen related recall examples
 - Allergen risk management and controls
 - Analytical testing - possibilities and practicality
 - Exercise – Allergen risk management
 - Allergen auditing and HACCP - Guided discussion
 - Exercise – Prepare a checklist for allergen auditing
 - Allergen communication and training - Guided discussion

Other Courses available

- HACCP – Customised to client requirements
- HACCP CIEH accredited courses:
 - Level 2 Food Safety for Manufacturing (previously known as basic food hygiene)
 - Level 3 HACCP for Food Manufacturing (note 3 day course)
 - Level 3 Food Safety Supervision for Manufacturing (previously known as intermediate food safety)
- Internal auditor
- Recall Management
- Crisis Management
- Immediate Incident Response