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# 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

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- 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