



MiChem Dynamics
LEADING CHANGE

DEVELOPMENT OF AN ALLERGEN MANAGEMENT PROGRAM

All commercial food production facilities have some form of an allergen management program. These programs address and control allergens through identification, declaration and cross-contact mitigation. An effective allergen management program can mean the difference in ensuring that your food business produces food that will not harm the 'at-risk' consumer.

An Allergen Management Program is a documented system that serves to identify, control, educate and communicate the risk and presence of food allergens in your business, from raw materials through to finished products. There are many different components that need to be considered when developing an allergen management program for your food business.



THE COURSE WILL RUN OVER A PERIOD OF 1 DAY

WHO SHOULD ATTEND THIS COURSE:

- All food handlers

MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills

TUITION:

- Training material included (English)
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training

LEARNING OUTCOMES:

- Delegates will understand what is an allergen and the different types of allergens.
- Gain knowledge of food safety requirements (HACCP, FSSC, etc.) for allergen management, labelling regulations and how allergens should be declared.
- How to develop an allergen management programme.

COURSE CONTENT:

- Address and control allergens through identification, declaration and cross-contact mitigation
- What is an Allergen Management Programme
- Why is an Allergen Management Programme important
- How to Implement an Allergen Management Programme

santie@michemdynamics.co.za | angeline@michemdynamics.co.za | 082 770 7127 or 078 335 0528

www.michemdynamics.co.za