



MiChem Dynamics
LEADING CHANGE

ALLERGEN AWARENESS TRAINING

Globally undeclared allergens have been one of the leading causes of food incidence. Legislation mandates that food manufactures learn ways to improve allergen programs and mitigate the serious threat posed by allergens.

This Allergen Awareness training will assist your organization in educating food handlers about the top known allergens and how to implement some of the basic principles of allergen control.



THE COURSE WILL RUN OVER A PERIOD OF A HALF DAY (4 HOURS)

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 why it is considered a hazard within food safety.
- Understanding of the main allergens and how to identify them on the food label.
- Implementation of controls to prevent cross-contamination.
- The importance of personal hygiene, cleaning, and storage practices in allergen control.

COURSE CONTENT:

- Introduction to allergens and food allergy
- Symptoms of allergic reactions
- The eight common allergens and other hidden allergens
- Management of purchased materials
- Measures to prevent cross-contamination
 - Good Hygiene Practices
 - Good Storage Practices
 - Awareness

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