

Global Standard for Food Safety – BRC Allergen Management 1 Day

Attendance at this workshop will give delegates an insight into the Food Safety risks to be managed and strategies for their control, reinforced by delegate involvement in practical scenario sessions. It is an inter-active training course into the practical aspects of safely handling allergen-containing materials.

COURSE CONTENT

- Recognised food allergens and their impact
- Overview of legislative requirements
- Identifying sources of allergens from ingredients and factory operations
- Establishing a risk-assessment programme to identify allergen hazards and risk evaluation techniques
- How to assess allergen risk management through audit and monitoring

BENEFITS TO YOU AND YOUR BUSINESS:

- A clear understanding of relevant legislation and how to identify allergen-containing materials
- Identification of allergen risks for management, including any necessity for “may contain” labeling to prevent food safety issues
- Practical advice on carrying out HACCP-based risk assessment for food allergens
- Instruction into how to audit and monitor production operations for allergen control

WHO SHOULD ATTEND:

This course is designed for personnel involved in any aspect of allergen management including:

- Production site Technical and Quality Managers
- Internal and Supplier Auditors
- Certification Body personnel
- Retailers and Consultants

LOCATION:

Cork, Dublin, Dundalk

PRICE

€ 390

HOW TO BOOK

- To view details of all our courses, please go to www.brc-ireland.com
- To book a course please see attached form.
- For telephone bookings or enquiries, please contact Larry McCourt on 00353 (0) 42 9320912 or 00353 (0) 86 7737955 or email larrymccourt@GTcert.com