



IN ASSOCIATION WITH



PRESENT

UNRAVELLING ALLERGENS

9th NOVEMBER 2010

PRACTICAL TRAINING IN EFFECTIVE ALLERGEN MANAGEMENT

In partnership with

DAVID READING

food allergy support

TO BE HELD AT THE SOFHT TRAINING ROOM

(THE GRANARY)

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This popular course will deliver the **background understanding** as well as the **practical knowledge** required to implement allergen management controls on the Factory floor.

Food Integrity Consulting has recognised expertise in the field of allergen risk assessment and management. We have teamed up with **David Reading** to provide an all embracing training course which will give you an **up to date and comprehensive insight** into the complex subject of food allergy along with practical training in a **tried and tested risk assessment method**.



******This course has been run twice already this year, and has proved so popular that we are pleased to be able to present this additional autumn date - a last opportunity to attend this course this year******

Why should you attend this course?

- If you need an up to date understanding of the prevalence and severity of food allergies as well as the current industry, regulatory and consumer perspectives.
- If you are concerned that weakness in allergen management are exposing your business to risk and you need practical guidance in how to go about risk assessment.
- If you want a clear insight into how to implement manageable and effective factory floor controls based on best practice advice from experts.
- If you want to sense check existing risk assessment and control measures against expert guidance.
- If you want to be sure you will achieve compliance with BRC Global Standard for Food Safety Issue 5 (Section 5.2.1, Materials Containing Allergens).
- If you want to be able to clearly and confidently demonstrate to your customers that you have a sound allergen management system based on a robust risk assessment approach.

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Each delegate will receive a comprehensive training pack containing reference information, risk assessment templates and the guidance needed to use them to implement allergen controls assessment effectively within their own business.

The unique combination of Food Integrity Consulting in partnership with David Reading will deliver comprehensive and practical knowledge and experience, to facilitate effective learning.



Course Programme and Timings

Venue – The SOFHT training room – The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffs, B78 2BD

Course Programme and Timings

Registration will be between 9.00 and 9.15

Training will commence promptly at 9.15 am.

The course will end at 4.45 pm.

The course programme will include the following elements which will be presented in an interactive manner with breakout sessions and assessments:

1. David Reading* will present the latest information and thinking about food allergy
2. A summary of what the Retailer and Industry Allergen Standards and Codes of Practice require
3. Simple case studies – examples of common issues with implementing allergen controls
4. Detailed instruction on how to carry out risk assessment, and how to adapt the risk assessment method presented to various manufacturing situations

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5. Work shop – Practical and mentored opportunity to carry out risk assessment, using the specially designed templates and techniques provided
6. Discussion groups – to review how current allergen management systems in delegates places of work compare with the method presented, and
7. Best practice for implementing allergen controls. This will include the following subject areas:
 - Managing raw materials and packaging, including supplier management considerations
 - The role of cleaning and GMP in allergen management
 - Training and culture – employees and contractors
 - New product development – keeping it under control
 - Planning of production programmes to minimise risk
 - Raw material intake, storage and managing bulk supplies
 - Transferring from storage and preparing raw materials
 - Use of sieving and filtration systems
 - Weighing up ingredients containing allergens
 - Using allergenic materials in manufacturing areas
 - Packing errors
 - Allergen spillage and crisis management

The aim of this session is to guide delegates through 'what good looks like' and give guidance on decision making in terms of how far to go with allergen controls – what is good enough and what could leave exposed risks. It will involve plenty of open discussion to allow delegates to discuss the situation in their own factories, both to raise concerns and share examples of best practice.

8. Workshop – developing allergen action plans based on risk assessment exercise and best practice session

Breaks and Refreshments:

The cost of the course includes all refreshments which will be served during the day and at a planned lunch break.

Training Certificates:

A certificate of attendance will be issued to each delegate subject to their successful completion of the course.

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Costs and Booking details:

The course will deliver a comprehensive day of practical training, prepared and delivered by recognised industry experts. At just **£190 plus VAT (£145 for SOFHT members*)** this is an exceptionally good value training event.

Please complete the booking form and return to us as soon as possible. If you have any questions call Julia Banks on 07793 937 531 or David Reading on 07904 979 562

For e mail enquiries:

julia.banks@foodintegrity-consulting.com

david.reading@foodallergy-support.com

(*SOFHT members must confirm their personal or company membership number at the time of booking in order to take advantage of the discounted rate).



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