

Allergen Management for Food Manufacturers



Updated: 26 May 2011

Half day \$330 inc GST

Course Outline

This course is designed to provide information on food allergies and intolerances and how they can be managed in a food manufacturing context.

Course Content

- Definitions of food allergies and intolerances
- Food Standards Code requirements
- Incidence of food allergens and intolerances
- Review of hazard analysis in the context of allergens
- Where allergens can originate and contaminate end products
- Management strategies for food allergens in manufacturing
- Labelling of allergens

What's included with the course fee?

Course notes, Certificate of Attendance, lunch, morning/afternoon refreshments.

Who Should Attend?

Those working in QA management, engineering, production and R&D management roles and those responsible for labelling. It is advisable that attendees have an understanding of the HACCP process as well as a good understanding of basic maths.

Registration

To register visit www.haccptown.com or complete this form and send to Advancing Food Safety Pty Ltd, PO Box 29 Oatlands NSW 2117 or fax it to (61 2) 9898 0564.

Group Training

We can deliver this course at your workplace for a group of ten or more staff. Contact us for more information.

Terms and Conditions

Confirmation of Booking: Bookings are limited in all courses. All bookings are confirmed by either post or email. Please ensure that you receive this confirmation or you may not be booked into the course.

Course Fees: Payment is required 14 days prior to the commencement of the course unless prior arrangements have been made with AFS. Advancing Food Safety reserves the right to withdraw any participant from a course if payment has not been received in accordance with our payment terms. Prices quoted are in Australian Dollars and include a 10% GST. Prices can change without notice. Group Training is quoted by proposal.

Cancellations/Transfer: Fees apply for cancellations or transfers within 14 days of the course. Notification of cancellations or transfers must be in writing. Substitution of delegates can be made at any time at no additional cost.

Special Requirements: If you require any additional assistance including dietary, audio, access and/or language requirements, please advise us upon registration.

AFS reserves the right to cancel any course due to insufficient numbers or circumstances beyond our control. Delegates will be notified as early as practical and offered either a full refund or transfer to the next course. AFS liability is limited to the course fee only and AFS cannot be held liable for travel, accommodation or other related expenses. In the event of withdrawing during the course, fees will be payable at a negotiated amount. All courses are presented in English only.

I acknowledge the above Terms and Conditions

Please tick if you do not wish to receive marketing material.

Please print clearly.

Course Location: _____ Course Date: _____

Title (Mr/Mrs/Ms): _____ First Name _____ Last Name: _____

Company: _____ Job Title: _____

Company Postal Address: _____ Postcode: _____

Phone: _____ Fax: _____ Mobile: _____

E-mail: _____ Special Needs: _____

How did you hear about this course? HACCPtown website Magazine Referral from colleague/supervisor Attended course previously
 Brochure Email Phone contact

I will pay by: Cheque payable to Advancing Food Safety Pty Ltd Purchase Order No. (if applicable): _____

Direct Deposit (bank details will be supplied on invoice, please quote invoice number when making a payment)

Credit Card: Mastercard Visa American Express (3.5% Surcharge applies)

Name: _____ Signature: _____

Card No. _____ Expiry Date: _____