



ALLERGEN MANAGEMENT IN A FOOD OPERATING ENVIRONMENT ONLINE COURSE

Course Overview

SFS COURSE OUTLINE

This online course has been designed to reflect the requirements of;

- Food Act 2014
- Food Regulations 2015
- Food Standard Code
- Continuing Professional Development Learning objectives and outcomes

ONLINE COURSE DURATION & ASSESSMENT

- 1.5 hour

COURSE FEES

- \$97.00 plus GST per person (4% fee applies to purchases by credit card)

WHO SHOULD ATTEND?

- Verifiers, Food Safety Officers, Environmental Health Officers

DOWNLOADABLE RESOURCES

- Allergen Management Assessment Checklist
- Allergen Bureau Presentation
- Food Drink Europe Presentation
- FSANZ References for to Allergens
- Completed CPD Learning Plan

CONTACT

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INTRO TO SFS CPD / REFRESHER ONLINE COURSE

This course has been specifically designed to broaden and develop professional and technical skills of verifiers to enhance their verification practices in the management of allergens within a food operating environment.

The information provided within this course may be used as demonstration of verifiers learning outcomes as per the requirement of the CPD programmes.

PREQUISITE REQUIREMENTS

There are no prerequisites to this course

COURSE OBJECTIVES

1. To understand the differences between a food allergen and a food intolerance.
2. To understand why allergen recalls are on the rise and the impact on society.
3. To understand the regulatory requirement for declaration of allergens under the Food Standards Australia, New Zealand.
4. To understand the key elements of an allergen management plan and the allergen management challenges faced by food businesses.
5. To understand what questions should be asked by the verifier to determine effective control of allergens within a food operating environment according to the risk of the business.

COURSE ASSESSMENTS

Following the completion of the online CPD course, participants are required to complete an online assessment.

Participants are required to achieve 80% correct answers to demonstrate their understanding of the Allergen Management within a Food Operating Environment.

Those participants that fail to achieve this required pass rate will receive an email to contact Karen Perry at Safe Food Services to discuss potential areas of improvement.

CERTIFICATE

Following the successful completion of the assessment, participants can download their certificate via their PROFILE page within MY COURSES of the Safe Food Services website.

BOOKING CONFIRMATION

All attendees are required to register for the workshop through the Safe Food Services Ltd website.

Attendees have the option of paying by invoice or via a credit card payment. If paying by Invoice, attendees are required to tick, 'Invoice me please' when placing the order. Please note that there is a 4% fee on purchases paid by credit card.

Attendees will receive access to the prerequisite requirements through MY COURSES / PROFILE page. In addition to containing the prerequisite steps to attending the workshop, attendees will also have access to the online assessment.

FREQUENTLY ASKED QUESTIONS (FAQ)

For more detailed information about the course and delivery of content, please refer to FAQ within the course homepage.