



# ALLERGEN MANAGEMENT UNDER A TEMPLATE FOOD CONTROL PLAN

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## Course Overview

## SFS COURSE OUTLINE

This course has been designed to reflect the requirements of;

- Food Act 2014
- Food Regulations 2015
- Food Standard Code

## ONLINE COURSE DURATION & ASSESSMENT

- 1.5 hour

## COURSE FEES

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

## WHO SHOULD ATTEND?

Anyone handling, preparing, processing, packing and/or serving products for immediate consumption and/or display are recommended to attend this course.

## DOWNLOADABLE RESOURCES

- Allergen Bureau Presentation
- Food Drink Europe Presentation
- Allergen Management Verification Preparation Checklist
- Food Standard Code Allergen References

## INTRODUCTION TO ALLERGEN MANAGEMENT

This course has been specifically designed to assist food operators in understanding how to manage allergens according to the requirements of the Simply Safe and Suitable Template Food Control Plan (TFCP).

The certificate gained from this course can be used as evidence of internal staff training on the management of allergens within a food operating environment.

## PREQUISITE REQUIREMENTS

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There are no prerequisites to this course

## COURSE OBJECTIVES

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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 under a TFCP and the allergen management challenges faced by food businesses.
5. To understand how to internally assess the management of allergens aligned with the TFCP requirements.

## COURSE ASSESSMENTS

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Following the completion of the online course, participants are required to complete an online quiz. An 80% pass rate applies.

## CERTIFICATE

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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.

## FREQUENTLY ASKED QUESTIONS (FAQ)

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

## CONTACT

M: 021 0248 5277

W: [www.safefoodservices.co.nz](http://www.safefoodservices.co.nz)

E: [Karen.perry@sfs.co.nz](mailto:Karen.perry@sfs.co.nz)

## BOOKING CONFIRMATION

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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.