

Allergen Management & VITAL

COURSE DATES & BOOKING
www.chadderton.com.au

COURSE DESCRIPTION

Management of allergens is a critical component of any food safety management program. When allergens are present they must be declared and controlled in the food manufacturing environment. This course will assist you in understanding allergens and the risks associated with mismanagement. It will also provide you with the skills required to develop an allergen management plan for your business based upon international food safety standards.

Precautionary allergen statements are voluntary and are widely misused by the food industry. In 2005 the Allergen Bureau was established as an initiative of the Australian Food and Grocery Council to improve allergen management in the food industry. They developed a tool called VITAL, a scientific based methodology to determine risk of cross contamination of an allergen. The Allergen Bureau is now recognised worldwide as a leading resource for food manufacturers. This course provides a practical training workshop developed by the Allergen Bureau. The workshop is designed to provide the knowledge and skills required to apply the VITAL Online system in your business.

WHAT YOU WILL LEARN?

- ▶ An understanding of food allergens and the challenge they pose to food handling operations.
- ▶ The knowledge and skills required to utilise the Allergen Bureau's VITAL (Voluntary Incidental Trace Allergen Labelling) Online tool in your workplace.
- ▶ Knowledge of best practices with regard to allergen segregation and control in a food manufacturing environment.

WHO SHOULD ATTEND?

The use of VITAL is recognised by some of the major retailer standards. In some cases, the standards require that at least one person in your business is trained and competent in the use of the tool.

Ideal for QA Managers, HACCP team members and business owners who are responsible for maintaining a HACCP based Food Safety Management Program, or for managing food labelling.

WHAT YOU WILL GET?

An Allergen Bureau VITAL Training Certificate of Completion.



Chadderton Food Safety Pty Ltd is approved to conduct this training on behalf of the Allergen Bureau (www.allergenbureau.net).

WHAT TO BRING?

Laptop computer to enable you to access VITAL Online. All other materials are supplied.

PREREQUISITES

An understanding of HACCP is recommended.

COST : \$638 (INC GST) DURATION: 1 DAY (9AM TO 5PM)**Chadderton Food Safety Pty Ltd****(+61) 0438 099 696****info@chadderton.com.au****www.chadderton.com.au**