

Allergen Management



Technical Training Solutions
delivered by



Course Summary

A one day training course that is delivered by trainers who have experience and expertise in the field of allergen control in food manufacturing sites. The trainers are able to engage in discussion and share best practice with the delegates. The course has been designed to be interactive, combining group exercises, open discussions and a clear transfer of information. The workshops are run in a relaxed and informal style. The training is not designed to measure delegates presentation skills or pre-course knowledge. However, delegates need to have read the Tesco Allergen Control COP 376 prior to attending the course and are expected to already have a reasonable working knowledge of the subject of food allergy and common allergens.

Course Detail

Food Safety Management is fundamental to consumer protection and Tesco's reputation. It is crucial to the future and success of your business. Allergen control is a major part of this.

The 1 day course focuses on the Tesco approach to Allergen Management, Tesco's labelling policy and ethos towards food allergens. The course will provide delegates with the building block skills to create a detailed, site specific allergen risk assessment, identify areas / processes that pose a risk of allergen cross contamination and select the best practise allergen control measures. The course covers the role of cleaning, GMP and the validation and verification work that is required to meet the Tesco COP.

Delegates are offered the opportunity to discuss their specific site allergen control programmes or any concerns where allergen controls are difficult. Delegates are invited to bring copies of any work on allergen management already in place. Examples may include:

Risk Assessments

Action plans based on risk assessments

Examples of procedures and work instructions in place for allergen control

Overview of training plans

Audit pro-formas / protocols

Examples of supplier self assessment questionnaires

Specifications relevant to allergens

The course is limited to 16 delegates who sit at a 'U'-shaped table plan to promote discussion. The course is relaxed and informal, highly interactive with group exercises and open discussions.

The training is not mandatory.

Tesco believe that the vast majority of our suppliers will benefit from this training and it will help individual development and understanding.

The course fee is **£295 plus VAT** per delegate.

All individuals interested in the course should visit www.ttsbookings.com and fill in the on-line booking form for the course you would like to attend.

If you need any more information or assistance regarding this course please call Ieva Mockute on 0845 3024780 or email accounts@qadex.com