



Allergen Management for Hospitality Made Easy

Allergen management within hospitality can be a minefield, many businesses feel it adds a further complication to their setting up their business or adding to their existing business, we will take you step by step through processes to ensure you are not just compliant but go the extra mile to ensure the safety of your customers and protect your staff.

Who should attend?

This course is aimed at Management, Supervisors, Chefs, Kitchen Management and those staff who are involved in the creation of policies and HACCP. The course is of a level 3 standard.

Delivery

The workshop can be delivered online and face to face for 4 hours with breaks throughout. Online we would recommend 8 persons and face to face up to 12 persons.

A letter of attendance (CPD) per delegate will be provided for attendees. Delivery will include a booklet to be completed prior to the training and will also include practical and theoretical exercises to help attendees review the sections of an allergy policies and procedures for their establishment or area of business.

What we will cover

- Communication and Training
- Risk Management – Cross contamination and allergen audits vs food safety audits
- Good Practice -Reporting of incidents and near misses
- Software Vs Manual systems
- #14 Allergens and more
- The law and changes to PPDS
- **Unique Selling Point** – Benefits of providing for the FreeFrom customer

Learning resources will include using the Mural – white board tools and videos from speakers including Pret a Manger, One Aldwych and Technology companies to create interactive discussions amongst the attendees

Learning Outcomes

- An in-depth knowledge of the 14 EU allergens
- Understanding of what should be included in a Allergen policy
- An understanding of cross contamination
- How to communicate with the FreeFrom customer

Contact us now for more information or to discuss any aspect of the course.

Email consultancy@fatc.co.uk or call 07732 637292. www.fatc.co.uk