



OBT

OBT Course Outline

ALLERGEN AWARENESS

Main Aims and Key Benefits:	It is increasingly apparent that insufficient awareness of food allergens can have serious consequences for those people with food allergies and intolerances.
Course Content:	<ul style="list-style-type: none">▪ Understanding the terms 'Food Allergy' and 'Food Intolerance'▪ Recognising the causes and symptoms of an allergic and a food intolerance reaction▪ The 14 EU allergens that are to be declared▪ Associated legislation including Natasha's Law▪ Identifying foods and additives that allergens can be found in▪ The legal changes in place from December 2014▪ Appropriate documentation and how allergen information is communicated▪ Applying a HACCP approach to allergen risk assessment for an allocated ingredient/dish
Training Methods:	<ul style="list-style-type: none">▪ Presentations▪ Syndicate exercises▪ Group discussions
Who will benefit:	Food production, food service and bar service staff, their managers/supervisors. Anyone who takes bookings for events.
Duration:	½ day
Certification:	OBT and Progressive Training
Training Provider:	Progressive Training