

# Allergen Management for Food Manufacturers

## AGENDA – Day One

<b>Time</b>	<b>Subject</b>
8:00 a.m.	Welcome and Introductions
	<b>Module 1: Allergens Overview</b> <ul style="list-style-type: none"><li>- Exercise: Participant Workbook (Allergens Overview)</li></ul>
	<b>Module 2: Food Allergen Awareness</b> <ul style="list-style-type: none"><li>- Exercise: Participant Workbook (In the body )</li></ul>
12:00 p.m.	Lunch
1:00 p.m.	<b>Module 3: Allergen Labeling</b> <b>Proper Use of Allergen Labeling</b> <ul style="list-style-type: none"><li>- Exercise: Participant Workbook (Labeling)</li></ul>
	<b>Module 4: Allergen Training and Education</b> <b>Raising Awareness at all levels</b> <ul style="list-style-type: none"><li>- Exercise: Participant Workbook (Staff )</li></ul>
	<b>Module 5: Summary</b> <b>Review &amp; Questions</b>
4:30 p.m.	<b>Close of class for the day</b>

# Allergen Management for Food Manufacturers

## AGENDA – Day Two

8:00 a.m. Welcome and Introductions  
Exercise 1 – Allergen Awareness

### **Module 1: Allergens Management in Manufacturing**

Making Food safe for all consumers

Exercise 2 – Packaging

Exercise 3 – Allergen Management in Manufacture

### **Module 2: How Could Allergen Cross-Contamination be Avoided?**

Exercise 4 – Avoiding Allergen Cross-Contamination

12:00 p.m. Lunch

### **Module 3: Allergen Risk Assessment and Risk Management**

Being prepared

Exercise 5 – Developing an Allergens Policy

Exercise 6 – Ingredients and Risk Assessment

### **Module 4: Validation of Allergens Program**

Exercise 7 – Validation of Allergens Program

### **Module 5 – Summary**

Review and Questions

4:30 p.m. Course Wrap-Up