



Canadian Food Processors Institute

Food Processing Human Resources Council

ONLINE COURSE PROFILE

Title: Introduction to Allergens

Description: This course highlights the importance and impact of allergens on consumer safety and why allergen awareness and management is a key food industry concern. The course outlines the causes and effects related to food allergens, the complexities associated with managing and prevention of unwanted food allergens, and the associated Canadian regulatory requirements.

The identification of allergen sources, the risk associated with them and their removal, management and labelling will be discussed. Identification of risk management of allergens strategies and the development and implementation of an Allergen Control Plan will complete the session.

Who should attend? This course is applicable to personnel responsible for food safety in a food processing plant: supervisors, production personnel, sanitation team, labelling and packaging, plant manager, food safety team, QA/QC, HACCP coordinators etc.

Duration: 3.0 hours

Learning Objectives: At the end of this course, the participants will be able to:

- Identify allergens and what they are.
- Describe the physiological effect of allergens.
- Identify sources of allergens in a food processing environment
- Identify and understand regulations regarding allergen management.
- Identify best practices for allergen management, including prevention and risk management.
- Describe potential causes and corrective strategies to deal with undeclared allergens.
- Identify regulations for allergen labeling.
- Discuss and identify roles and responsibility for allergen management.

The goal of this training is to provide allergen related food safety knowledge, strategies and practices which will help clients be successful in Canada's food processing industry.

Major Topics:

- Allergens
- Risk Analysis / Risk Assessment
- Labelling
- Allergen Management
- Allergen Control Plan
- Cleaning and Sanitation Controls



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Evaluation Process

FPHRC is committed to providing relevant training in an appropriate and useable form for the food and beverage processing industry. This course has been developed because the subject area is one for which a need for training was identified. The course information and online format was developed with both the subject matter and prospective participants in mind. The FPHRC welcomes evaluations and comments as a method of fulfilling its mandate to provide relevant training for the food and beverage processing industry.

A course evaluation form about course material and delivery will be provided. Though this evaluation is optional, each participant is encouraged to complete a course evaluation to help us make improvements.

Knowledge Evaluation

Adult learners must be able to assess their own performance as they practice new behaviours and theories. Knowledge evaluation for participants will occur at the end of each course module and a final evaluation at the end of the course. Participants must demonstrate a minimum level of knowledge (70%) for the final course evaluation.