



# Allergen Awareness

## Allergen Controls and Cross Contamination

### Course Description

This session provides an overview of the skills and knowledge required for basic food handling including:

- Allergen identification in foods
- Identifying Food Intolerances
- Cross Contamination
- Control Measures

### Employment Opportunities

Completion of this refresher training will provide the participant with an update to enterprise requirements and will assist the food business to maintain their accreditation status with regards to the ongoing training of personnel.

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### Application of Unit

This unit supports the implementation of national and state food safety legislation and regulations and is based on the national *Food Safety Guideline Competency Standards*

### Assessment

Each participant may be assessed by a range of methods including:

- Case Studies and Participation in workshop discussion

### Pre Requisite Units

The pre-requisite competency unit required to attend this training workshop is:

- **Food Handlers Certificate**

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### Course Delivery

Training can be delivered on site at your facility reducing additional travel times for your staff.

This general food safety training workshop is typically delivered in one **2** hour session.

### Course Fees

Training fees are calculated per participant and vary according to workshop delivery:

**2 Hour Allergen Workshop: \$75 pp**

(Minimum participation applies): **15** per session

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### Essential Outcomes

*The following Elements will be covered in detail during the training session.*

*This will form the basis of expected knowledge at the completion of the course:*

1. Identifying Known Allergens in foods
2. Identifying Intolerances in foods
3. Control measures to assist consumers with allergies.
4. Implement procedures for cross-contamination according to the food safety program

