



University of the
Highlands and Islands
Orkney College

Allergy and Intolerance: a guide for businesses

Duration: 1/2 Day

Time: TBC

Venue: Orkney College

Dates: TBA

Cost: £60.00

Aims:

On 13 December 2014, new legislation (the EU Food Information for Consumers Regulation No. 1169/2011) came into force which requires food businesses to provide allergy information on food sold unpackaged. This short course aims to help food businesses provide information to customers who need to avoid certain ingredients because of a food allergy or intolerance.

Qualification:

Orkney College Certificate

Target audience:

Food businesses who need to incorporate the Allergen Regulations within their Food Safety Management System in compliance with the new law.

Course content:

- Allergen Rules and Regulation
- How allergens affect the body
- Allergens in Food Businesses
- Food Labelling and Informing customers
- Food Storage
- Ingredients and Packaging
- Cleaning
- Monitoring and Review