

# Allergen Management for Manufacturing and The VITAL Allergen Management Tool

## Course content

1. Learn how to identify, manage and control this risk of allergens in the food processing environment. This course covers:

- Allergens of interest as outlined in FSANZ
- Sources of allergens
- Risks to operations, product and consumers
- Risk assessment process for procedures and practices
- Control measures to eliminate or reduce allergen risk
- Implementation of control measures into work procedures
- Emergency procedures
- Reporting and documentation associated with control measures

2. Understand VITAL (Voluntary Incidental Trace Allergen Labeling) system)

- Standards and requirements of the Code
- Why VITAL was developed
- Precautionary statements on products
- Identify and quantify cross contact allergens from ingredients and processing sources
- Calculations for the concentration of protein
- Particulate and Readily Dispersible cross contact allergens
- Identify and record appropriate assumptions for VITAL
- Identify Action Levels
- Understand the use of VITAL to reduce cross contact allergens in food
- How to translate Action Levels into labeling outcomes
- The Allergen Bureau

## Who should attend?

This course will benefit those working in the areas of QA, Production & R&D and personnel responsible for maintaining the VITAL system

## Course duration

1 day classroom training

## Prerequisites

Nil, although it is expected that those undertaking the course will be familiar with the risk assessment process and understand hazard analysis.

## Pre-course preparation

A series of tasks is required before participants attend training.

## Competency issued

Participants can undertake an assessment process to be issued with a Certificate of Attendance – VITAL Allergen and the unit of competency FDFOP3001A – Control contaminants and allergens in the workplace from FDF30110 – Cert III in Food Processing

## Course fee includes

- Professional trainer
- Detailed workbook including case examples.
- Venue costs, morning and afternoon tea, lunch.
- Certificate of attendance.

## Enrolment

Please complete the Short Course Enrolment form and return with your payment to fax 07 3340 5796 or email

[training@symbioalliance.com.au](mailto:training@symbioalliance.com.au)