

CPD in Food Allergen Management & Control

(Level 8)

CPDSH06-FOD4000

Introduction

Food allergies have increased by 50% in the past decade and as such, more stringent legislation regarding allergen labelling on the 14 major allergens was expanded in December 2014 in the EU (FIC 1169/2011) to apply to unpackaged food. This has had a major impact on all food & beverage industries worldwide who are more legally required to declare the presence of any of the major 14 allergens on labels at point of sale. The control of allergens in the food chain is essential to protect the consumer from possible allergic reactions and food businesses from product recalls and litigation. As a result, all food businesses need to establish controls including risk assessments to risk management in order to protect the consumer and the business. This microcredential Continuing Professional Development in Allergen Management & Control provides students with all the necessary knowledge regarding allergen legislation & labelling, risk assessment and the implementation of allergen control plans.

Aims of this Programme

This programme aims to train any employee working in any food/beverage organisation to be aware of food allergies, how to establish and implement controls to manage allergenic ingredients.

Module Content

1. Introduction to food allergies, food intolerances including coeliac disease.
2. Food allergy Legislation and labelling requirements, including case studies of the consequences of breaching legislation.
3. Allergies in the workplace-training staff,
4. Allergen Management planning & control.



Programme Delivery

There are two options to take this CPD programme:

Option 1:

Flexible delivery-12 weeks (2 hours per week) in person delivery in Central Quad, Grangegorman campus.

Option 2:

Two day intensive course online or on campus in Central Quad, Grangegorman campus.

Fee: €600

Application: Direct

EoI: To register your interest please complete this form: <https://forms.office.com/r/qPJKSN3yJJ>

Register your interest here



Assessment

Students will be required to complete a continuous assessment MCQ & final exam online. After completion of the course upon which a TUDublin CPD certificate in Allergen Management & Control will be issued. This is a five ECTS credit programme.

Pre-requisite requirements

Level 8 BSc in Food Science, Environmental Health, Culinary Arts or a related area.

Suitable professions

- Food safety officers
- Environmental Health Officers
- Food & beverage business staff
- Quality control managers
- Chefs & Catering staff
- Nutritional/health promotion advisers
- Dieticians

Additional CPD modules/ programmes offered:

- CPDSH06-ENHE9001
International Public Health
- CPDSH06-ENHE9003
Research Methods for Environmental Health Officers
- CPDSH06-FOOD4010
Educating for Food Sustainability
- CPDSH06-TFSM 9007
Environmental Management II
- CPDSH06-TFSM9020
Human Factors and Ergonomics
- CPDSH06-TFSM 9001
Risk Assessment

Contact foodscience@tudublin.ie for more information

Further Information:

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Possibilities**