

CHARTERED 
INSTITUTE OF PROFESSIONAL CERTIFICATIONS

CERTIFIED ALLERGEN MANAGEMENT AND CONTROL IN FOOD PRODUCTION

Fully Accredited
By:

Chartered Institute of
Professional Certifications

CPD
Certification Service

PROGRAM OVERVIEW



Food companies in the UK and EU that lack proper allergen management and control face severe violations and penalties, including fines reaching £200,000 per incident. In the EU, **allergens are responsible for over 50% of all food recalls**, highlighting the critical nature of compliance. Failure to adhere to allergen regulations not only risks legal action but also damages consumer trust, potentially leading to significant financial losses. In the UK, **allergen-related non-compliance can result in criminal charges**, emphasizing the importance of stringent allergen control measures to avoid costly repercussions.

This certified program will help you to enhance your allergen management practices, from risk assessment to regulatory compliance. You will gain a comprehensive understanding of allergen management in food production, including an in-depth exploration of allergen definitions, common food allergens, and the regulatory requirements for managing them. The program also covers crucial aspects such as **identifying allergen hazards, evaluating risks, and implementing Precautionary Allergen Labeling (PAL) to prevent cross-contamination**.

Throughout the program, you will delve into the full spectrum of allergen management, from **identifying potential allergen risks in the supply chain to implementing stringent control measures in production processes**. This program further explores the legal intricacies of allergen labeling, ensuring compliance with market-specific regulations and effective consumer communication. In addition, it addresses critical practices for **cross-contamination prevention, supplier management, and conducting thorough audits to maintain supplier compliance**. The program also provides insights into allergen testing methods, validation procedures, and continuous compliance verification.

Upon successful completion, you will receive the **Certified Allergen Management and Control in Food Production** certification, signifying your advanced skills and comprehensive understanding in developing legally compliant allergen management protocols. This industry-recognized certification will not only elevate your professional credentials but also underscore your commitment to upholding the highest standards of food safety and regulatory compliance within the EU and UK markets.

ACCREDITATIONS



4.8




4.6



KEY SKILLS YOU WILL GAIN

From This Program



**ALLERGEN RISK ASSESSMENT
PRECAUTIONARY ALLERGEN LABELING (PAL)
FOOD INFORMATION FOR CONSUMERS (FIC)
REGULATION**

**CROSS-CONTAMINATION PREVENTION
ALLERGEN CONTROL PLAN
REGULATORY COMPLIANCE
ACTION LEVELS**

**SUPPLIER APPROVAL PROCESS
REFERENCE DOSES
RISK ANALYSIS
FOOD SAFETY STANDARDS**

**ALLERGEN TESTING & VALIDATION METHODS
CONSUMER COMMUNICATION
SUPPLIER AUDIT AND COMPLIANCE
DOCUMENTATION AND RECORD-KEEPING
CLEANING PROTOCOLS**

**INTERNAL AUDITS
ALLERGEN-AWARE CULTURE**

YOUR FACULTY DIRECTOR



Delia Baban

Approved Food Safety Training Partner and Lead Auditor for BRCGS

Delia Baban brings an impressive 20 years of experience of food safety leadership in the food industry. As the current **Technical Director at Sasco Sauces**, she leads **product development, quality assurance, and regulatory compliance initiatives**. Her expertise extends to process optimization, team leadership, and championing sustainability practices in manufacturing.

Throughout her career, Delia has held key positions such as Technical Manager, Food Safety Consultant, and Food Safety and Quality Projects Manager at renowned food companies. Her responsibilities have included managing **QMS, HACCP plans, risk assessments, and ensuring compliance with global food safety standards**. With a strong background in chemistry and quality control, Delia holds title of **BRCGS (Brand Reputation through Compliance Global Standards) Professional** alongside being an **Approved Food Safety Training Partner and Lead Auditor** for BRCGS.

OUR PARTICIPANTS

Over 70% of FORTUNE 500 Companies Have Attended Our Accredited Programs Before



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Pfizer

Life is our life's work



Nestlé



PROGRAM AGENDA

MODULE 1 - INTRODUCTION TO ALLERGEN MANAGEMENT IN FOOD PRODUCTION

- What is an Allergen and Allergy: Definitions, common food allergens, and toxins
- Symptoms and Reactions: Identifying allergic reactions and cross-reactivity.
- Regulatory Requirements: Key regulations and compliance for allergen management

MODULE 2 - ALLERGEN RISK ASSESSMENT

- Identifying Allergen Risks: Methods and tools for identifying allergen hazards
- Risk Analysis and Prioritization: Evaluating severity and likelihood of risks
- Precautionary Allergen Labeling (PAL): Best practices and legal requirements

MODULE 3 - ALLERGEN CONTROL PLAN DEVELOPMENT

- Components of an Allergen Control Plan: Essential elements for a comprehensive plan
- Documentation and Record-Keeping: Importance of maintaining accurate records
- Determining Action Levels: Establishing reference doses and action levels

MODULE 4 - ALLERGEN LABELING AND COMMUNICATION

- Regulatory Labeling Requirements: Market-specific labeling regulations
- Ensuring Accuracy: Compliance in allergen labeling
- Consumer Communication: Strategies for clear allergen communication

MODULE 5 - CROSS-CONTAMINATION PREVENTION

- Sources of Cross-Contamination: Identifying potential sources and routes
- Preventive Measures: Implementing measures to prevent cross-contact
- Cleaning Protocols: Effective cleaning and validation methods

MODULE 6 - SUPPLIER MANAGEMENT AND CONTROL

- Supplier Approval Process: Criteria for selecting suppliers with robust allergen controls
- Ensuring Supplier Compliance: Maintaining supplier adherence to allergen management
- Supplier Audits and Assessments: Conducting thorough audits and managing risks



PROGRAM AGENDA

MODULE 7 - TRAINING AND AWARENESS

- Employee Training Programs: Developing comprehensive allergen training for staff
- Key Training Topics: Essential topics and methods for effective training
- Creating an Allergen-Aware Culture: Building a culture of awareness and responsibility

MODULE 8 - ALLERGEN TESTING AND VALIDATION

- Allergen Testing Methods: Overview and selection of testing methods
- Validation Procedures: Validating allergen control measures
- Ongoing Verification: Ensuring continuous compliance through verification

MODULE 9 - INCIDENT MANAGEMENT AND RECALL PROCEDURES

- Allergen Incident Response: Procedures for responding to allergen incidents
- Recall Planning and Execution: Steps for planning and executing product recalls
- Stakeholder Communication: Effective communication during recalls

MODULE 10 - CONTINUOUS IMPROVEMENT AND AUDIT

- Monitoring Practices: Regular monitoring of allergen management
- Internal Audits: Conducting audits to identify improvements
- Implementing Improvements: Using findings to enhance control measures

MODULE 11 - COURSE SUMMARY AND ASSESSMENT

- Recap of key concepts, regulations, and case studies covered throughout the training program
- Reflection on the importance of understanding allergen management for food manufacturing
- Opportunity for participants to ask questions and seek clarification on any topics covered during the training

YOUR CHARTER DESIGNATION



Chartered Institute of Professional Certification's programs are unique as they provide you with professional charter designation and mark that can be used across your lifetime once you have completed our programs.

Upon successfully attending this program, you will be awarded with the **Certified Allergen Management and Control in Food Production** certification that can be used in your resume, CV and other professional credentials. This certification is industry-recognized with lifelong validity.

Globally demanded and recognized, this certification will enhance your professional qualifications and showcase your expertise in navigating the complexities of allergen management protocols. It will also affirm your ability to establish a robust compliance framework, ensuring that your food production processes align with the relevant regulations across the EU and UK food production sector. Developed by **Chartered Institute of Professional Certifications**, the content of this program has been independently accredited by **CPD Certification Service** as adhering to the highest standards of continuing professional principles.

ABOUT US

49,525

Business Leaders Have
Attained Their Chartered
Certifications Since 2009

390

Certified and Fully
Accredited Programs

87%

Chartered Leaders Have
Reported Career Promotions
and Enhancements

Chartered Institute of Professional Certifications

All of Chartered Institute of Professional Certifications program are fully accredited programs. The professional charter and designations are trademarked credentials that can only be used by professionals who have completed and passed our accredited program. It is also independently accredited by CPD as adhering to the highest standards of continuing professional principles.

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OUR FACULTY DIRECTORS

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**THE LONDON SCHOOL
OF ECONOMICS AND
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CONTACT US TODAY

We Thank You for Your Ongoing Support
of Our Programs

Singapore and Asia Pacific Enquiries

Email: advisor@charteredcertifications.com
Phone: +65 6716 9980
Address: Chartered Institute of Professional Certifications
1 Gateway Drive
#20-04 Westgate Tower
Singapore 608531

Australia and New Zealand Enquiries

Email: advisor@charteredcertifications.com
Phone: +61 3 9909 7310
Address: Chartered Institute of Professional Certifications
530 Little Collins Street, Level 1
Melbourne VIC 3000, Australia

UK, Europe and Middle East Enquiries

Email: advisor@charteredcertifications.com
Phone: +44 (020) 335 57898
Address: Chartered Institute of Professional Certifications
86-90 Paul Street
London, EC2A 4NE

USA Enquiries

Email: advisor@charteredcertifications.com
Phone: +1 888 745 8875
Address: Chartered Institute of Professional Certifications
99 Wall Street #3936
New York, NY 10005