



FOOD SAFETY: ALLERGY AWARENESS



Course Information

Course Name	Food Safety: Allergy Awareness
Course Designer	World Wide Industrial and Systems Engineers
Course Category	Hazard Communication
Course Duration	20 minutes

Course Overview

As the number of people with food allergies in the U.S continues to rise, food handlers play an increasingly important role in keeping people safe by using the best practices in their workplace. Maintaining a clean work environment, preparing, and storing food correctly, and practicing good hygiene are all essential to preventing allergic reactions. In this self-directed course, you'll learn how allergies affect the body and the eight most common food allergens. Interactive elements and learning checks throughout the course will prepare you to not only limit the transfer of allergens by handling food safely, but also respond appropriately in the event of an allergic reaction. Allergy Awareness is the second module in the Food Safety series from Maestro, an 11-course curriculum that teaches you best practices for food service. This series includes topics on foodborne illness, allergy awareness, time and temperature control, alcohol safety, HACCP and other food safety plans, recall management, hand hygiene, and cleaning and sanitizing procedures. Food Safety provides a strong foundation for food handlers and food managers, helping you establish a food safety culture based on leading food production and handling standards.

Food Safety: Allergy Awareness

Who should attend?	• Food Handler • Food Safety Team • Food Safety Team Leader • Employees
Course Objectives	• Understand the basic science behind food allergies • Recall the eight main food allergens • State the differences between food allergies and intolerances • Recognize the symptoms of a food allergy • Recall actions that can prevent the risk of an allergic reaction • State the difference between cross-contamination and cross-contact • Recall the steps to be taken if someone experiences an allergic reaction
Benefits	• Prevention food allergic reactions • Protection of consumer health. • Improving allergy awareness • Avoiding lawsuits

Course Content

Course Modules	1. The Severity of Food Allergies 2. What are Food Allergies 3. The Eight Most Common Food Allergies 4. Food Intolerance vs. Cross-contact 5. Prevention Measures 6. Recognising and Responding to Allergic Reactions 7. Assessment 8. Summary
Certification	• Certificate of competence. • Certificate of attendance.
Assessments	• If applicable, an assessment at the end of the course will be required. • A minimum of 60% is to be achieved to attain a competence certificate. • If you achieve lower than 60% but get between 40 – 59% a second attempt will become available. • If you get lower than 40% and fail the second attempt, you will need to re-purchase the course.

- If applicable an attendance certificate will be awarded to you.

About WWiSE

Who are we?

World Wide Industrial & Systems Engineers (WWiSE) is an ISO consultancy, training, business solutions and systems implementation firm based in Southern Africa that provides clients with effective business processes and Safety, Health, Environmental, Risk and Quality (SHERQ) management solutions in preparation for ISO compliance. The solutions we provide and implement allow our clients to compete favourably in modern competitive business environments, locally and internationally. We also strive to be the leading training providers in SHERQ, ISO, Engineering, Finance, Business and Project Management.

What do we do?

Our services are aimed at the improvement of quality, efficiency, knowledge, and competitiveness of client companies. The service range includes:

- ISO and SHERQ Systems implementation services whereby we assist client companies in meeting the requirements of ISO 9001, 14001, 22000, 31000, 27001, 20000-1, 50001 and ISO 45001 standards.
- Integrated Management Systems development whereby we integrate several business systems and quality management solutions into a single management system to comply with various quality and safety standards.
- Training of all employees (Shop Floor to Executive Management) in the fields of SHERQ, Engineering, Finance, Business and Project Management to meet the job responsibilities and expertise requirements of International Standards.
- ISO, Legal auditing which includes gap analysis audits, product, process, procedural, and systems auditing by our registered SAATCA auditors.
- Customised web-based solutions integrating current systems to be in line with ISO requirements

We are a Level 1 BBBEE Contributor that specialises in systems development, consultancy, training, and auditing.