



INFOWAYS
COLORING INNOVATIONS...

Food Allergens Management – Level 1

Half Day Training Program

Course summary – This one-day course gives overview For Allergies

Course content:

1. What are food allergens.
2. What FSSA2006 regulations are.
3. How allergens act.
4. Symptoms
5. Allergens management – Raw material, storage, processing
6. Cross contamination
7. Labelling requirements
8. Training and Awareness
9. Consumer protection
10. Allergens free foods...

Fee – ~~Rs. 1200~~ , Discount – 60% , Fee – Only Rs. 480

Who should attend ??

1. People who handle food and have had little or no previous formal training
2. New staff members
3. People who want to set up their own food business
4. Useful starting point for staff who may wish to go on to become supervisors or managers
5. Aspiring food professionals
6. All those involved in any aspect of food handling, through the supply chain, retail, and food preparation.
7. Anyone working in the catering, hospitality, or manufacturing industry to include food processing, hotels, restaurants, schools kitchens, and hospital kitchens.

Trainer Profile – Mr. Prem Sharma

Mr. Prem Sharma is Food Technologist and Professional having more than 20 years of Experience in the area of food safety, auditing, consulting, training, regulatory compliance etc. He is one of the Star Trainer of EP Infoways and conducted more than 100 sessions and 3000 candidates with EP Infoways and got 5* from more than 99% of the participants.

For Booking of Training Please Call 8744050874 or mail fostac@epinfoways.com or whatsapp – <https://wa.me/918744050874>