**Date:** 12.04.2023**Topic/Title:** Allergens for brewpubs

**Targeted Course Length:** 1 hour

**Course Description:** Keeping food safe for human consumption means knowing how to plan for allergen handling. In this course, you can explore allergen food safety principles through the lens of FDA regulations and the US Food Code. You'll learn regulations, the big 9 allergens, cross-contact prevention, allergen sanitation, and Current Good Manufacturing Practices (CGMPs) around allergens.

**Student to Instructor Ratio:** Between 6 and 100 students

**Objectives**

* Describe allergen handling
* Describe how allergens can affect customers
* Explain allergen food safety role of FDA and local regulators
* Explain CGMP features and importance
* Describe the importance of cleaning, sanitizing, labeling, and allergen segregation

**Outcomes**

* Through active engagement in the presentation and participation in discussions, participants will identify, name and understand allergen food safety

**Target Industry:** Food & Food Packaging, Natural Products Industry, restaurants, breweries

**Primary Audience:** Production, Quality, Leads, Management, or Senior Management, wait staff, back of house

**Prerequisites (if applicable):** N/A

**Instructor Baseline SME:** Instructors should have baseline experience, training or education in the Food and/or Natural Products manufacturing, CGMPs, documentation, quality, record keeping, microbiology and HACCP/Preventive Controls.

**Standards (i.e. reference material): N/A**

**Assessment (recommendation)-** A 5 question written multiple choice and fill in blank assessment derived from the presentation and course material.

**Outline**

1. Outline Content
2. Course Objectives
3. Allergens
   1. Allergic reactions
4. The Regulations
   1. Food Code
   2. Training, Equipment, and Service Plan
   3. Menu
   4. FSMA
   5. FALCPA
   6. The big 9
5. Identifying missing allergens on labels
6. CGMPs
   1. Updates: for Breweries
   2. The 4 P’s
   3. Allergen specific CGMPs
   4. Sanitation
   5. Food Contact Surfaces
   6. Yeast
   7. Packaging
   8. Storage and labels