

Allergens & Co

Contents include	This webinar will cover topics such as food intolerances and allergies, the 14 main allergens, allergen-free processes, alternative foods and practical implementation on the menu and in discussions with guests.
Learning objectives	<p>The participants ...</p> <ul style="list-style-type: none"> ... know about the legal basis with regard to the Allergen Regulation of the European Union. ... can explain the difference between allergies and intolerances. ... know what to look out for with the most common intolerances. ... adhere to rules when handling food in terms of storage and processing to avoid any problems. ... are aware of the importance of separating food during processing. ... can label allergens in accordance with the guidelines. ... can advise guests and provide information. ... can incorporate alternative products into meal planning. ... can design allergen-safe work processes. ... can act safely in emergencies.
Graduation	Digital knowledge check (80 % success threshold) with personal certificate on our learning platform https://trauner-akademie.at

2 Pillars	Live webinar	2 teaching units (TU) of 50 minutes each
	E-Content	1 WBT learning path (Web Based Training) with around 60 minutes of learning time

Structure	Training block 1	<p>General:</p> <ul style="list-style-type: none">  Legal basis  Allergies  Food intolerances  Rules for handling food  Storage and preparation
	Training block 2	<p>The 14 main allergens in detail:</p> <ul style="list-style-type: none">  Allergens and their occurrence  Hidden allergens  Menu planning  Allergen-free alternatives  Practical implementation on the menu and buffet  Communication with guests  Dealing with critical situations and emergencies