



## Principles of Food Allergen Awareness and Control

This one day course focuses on identification of allergens. Participants will be able to identify cross-contamination opportunities in the food manufacturing environment, how to control them and the necessary record-keeping and communication with consumers.

Cost: £150 per person

Read more here - [Food Innovation Service Information](#)

### Key facts

**Course title:**  
Principles of Food Allergen Awareness and Control

**Locations:**  
Duchy College Stoke Climsland, Duchy College Stoke Climsland

**Start date:**  
24-05-2019

**Course length:**  
1 day

### Choose from these course options

Course Title	Location	Start	Length
Principles of Food Allergen Awareness and Control	Duchy College Stoke Climsland	TBC	1 day
Principles of Food Allergen Awareness and Control	Duchy College Stoke Climsland	24-05-2019	1 day

To find out more call 0845 22 32 567 or email [enquiries@cornwall.ac.uk](mailto:enquiries@cornwall.ac.uk)



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