



# Food allergen training for the foodservice and food retail industry

More than 3 million Canadians are affected by food allergy, with up to 59% of families living with food allergy dining out at least 1-2 times per week\*.

As the number of individuals impacted by food allergies is growing, you may be seeing an increase in food allergy related questions and requests from your consumers.


**Take action.** Equip your staff with the training and resources needed to provide safe meal options to your consumers with food allergies with our self-guided course, *Allergen Training for the Foodservice and Food Retail Industry*.

## Questions? Contact us.

**FOOD ALLERGY CANADA**

 [foodallergycanada.ca](http://foodallergycanada.ca)

 [info@foodallergycanada.ca](mailto:info@foodallergycanada.ca)

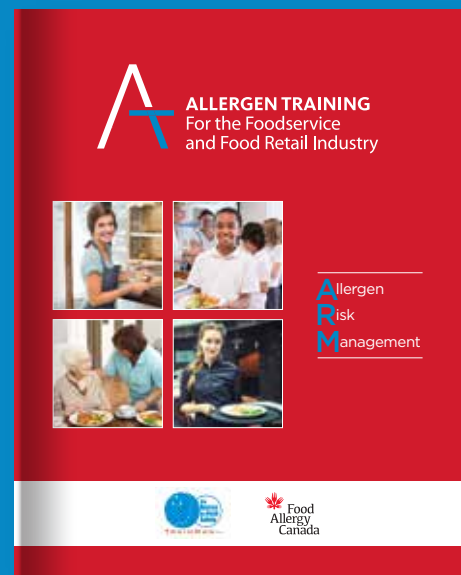
 1 866 785 5660

**TRAINCAN, INC.**

 [traincan.com](http://traincan.com)

 [info@traincan.com](mailto:info@traincan.com)

 416 447 9588 or 1 888 687 8796



This training program is geared towards both front-line employees and management staff. Your staff will learn about:

- Common food allergens and current labelling practices in Canada
- How to minimize the risk of cross-contamination and how to communicate with consumers with food allergies
- Elements of a successful Allergen Risk Management (ARM) plan
- Operational best practices

Also included are case studies to test the understanding of the course concepts and a Certificate of Completion for those who pass the course examination.

Order the course at  
[traincancampus.com/RegisterFAC.php](http://traincancampus.com/RegisterFAC.php)

DEVELOPED BY



\*Source: Food Allergy Canada 2016 Dining Out Survey with 1,446 respondents