



## **Allergen Training Basics for the Foodservice and Food Retail Industry**

Food Allergy Canada (*formerly Anaphylaxis Canada*) and TrainCan Inc., are pleased to introduce an innovative employee training program, *Allergen Training Basics for Foodservice and Food Retail Industry*.

This program was jointly developed by Food Allergy Canada and TrainCan, which each bring specific expertise in the areas of food allergen management and food safety training.

### **Food Allergy in Canada- A Growing Concern**

Approximately 2.5 million Canadians self-report at least one food allergy, based on recent research.\* This poses challenges to you, members of the foodservice and food retail industry, as you receive an increasing number of requests to help accommodate allergic consumers. The *Allergen Training Basics* course will help you manage these demands, by providing your staff, the need-to-have resources to improve allergen awareness, training and consumer safety.

### **Course Overview:**

Targeted towards front line employees, the program is designed as an introductory self-study course. It offers a certificate of completion to all employees who are successful in passing the course examination.

The course is divided into three main sections and covers key information about managing food allergens and helping employees understand their role in keeping allergic consumers safe.

### **Section One: LEARN**

- What you need to know about food allergies and intolerances

### **Section Two: PREVENT**

- Stopping problems before they happen

### Section Three: RESPOND

- Understanding your responsibility (“duty of care”)

This course will teach your employees key concepts, such as how to:

- understand the different types of food allergies and intolerances
- identify and control food allergens within the work environment
- properly read and identify ingredients in menu choices, on labels and packages
- identify foods that may contain allergens potentially harmful to allergic consumers
- prevent possible cross-contamination
- effectively communicate with staff and allergic consumers

Food allergies are an ongoing concern for many organizations in the foodservice and food retail industry. Let us help you provide your staff with the training and resources they need to keep allergic consumers safe.

#### **For more information or to purchase this course, please contact:**

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\* L. Soller et al. Overall Prevalence of Self-reported Food Allergies in Canada. *Journal of Allergy and Clinical Immunology* 2012. doi: 10.1016/j.jaci.2012.06.029