



# BVAQ

A Bureau Veritas AsureQuality Joint Venture

## VITAL® 3.0 TRAINING

The VITAL® Program, developed to provide a quantitative risk based approach for food producers to assess the impact of allergen cross contact and to assist in providing appropriate precautionary allergen labelling has been recently updated to VITAL® 3.0.

There have been significant changes with the new release of VITAL® 3.0, including new and updated Reference Doses, updates to the calculators functionality, as well as changes to the training program with the inclusion of the Allergen Risk Review Program.

BVAQ's experienced facilitator has a professional and down-to-earth style that incorporates real-life scenarios to ensure the training is relevant to you and your workplace.



**Jasmine Laci-Lee** is a specialist in food safety management. Jasmine regularly consults with many organisations from the largest global businesses through to single

hospital kitchens. Jasmine provides strategies for managing food allergen and microbiological risks, conducting risk assessments, providing guidance on equipment installations and validations; as well as providing client specific training in food safety risks. Jasmine is proud to be President and Allergen Bureau Board Director, and has contributed to the development of the Allergen Risk Review Website and led the Allergen Bureau Working Group on Agricultural Allergen Cross Contact.

## WHO SHOULD ATTEND THIS COURSE?

Individuals working in food service and food manufacturing facilities involved in: operations / production, production scheduling, food safety and QA managers and Research and Development personnel. The principles of risk profiling and allergen management are applicable to the broader food industry, incorporating raw material providers, manufacturers, co-packers, traders, food service and retailers.

## WHAT AREAS WILL THE TRAINING COVER?

- General Food Allergy, Labelling and Analysis
- Principles of allergen management, including the use of the Allergen Risk Review Website
- VITAL® 3.0 Theory and the scientific approach
- The context in which it should be used, it's application for raw materials, goods for further processing and finished products
- Use of VITAL® 3.0 as a risk assessment and management tool
- Practical examples to work through using the VITAL® 3.0 Online Calculator

## TRAINING DATES

### VIRTUAL TRAINING

February 22<sup>nd</sup> 2023

May 10<sup>th</sup> 2023

June 21<sup>st</sup> 2023

August 9<sup>th</sup> 2023

October 11<sup>th</sup> 2023

### FACE TO FACE TRAINING - ON DEMAND

March 29<sup>th</sup> 2023 Sydney

July 26<sup>th</sup> 2023 Melbourne

September 6<sup>th</sup> 2023 Brisbane

November 15<sup>th</sup> 2023 Melbourne

*Specialised on-site group training is also available*

### FEES AND CONTACT INFORMATION

Virtual Training - \$560 (ex GST)

Face to Face Training - \$700 (ex GST)

*Allergen Bureau member discount available*

For further information please contact:

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## CONTACT

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