## MANAGEMENT FOR FOOD MANUFACTURERS Training Course













# NODULE 4

### **Self-Evaluation**

Answers



### **QUESTIONS AND ANSWERS**

- a.Only Quality Assurance
- b.Only Research & Development
- **C.**Only Purchasing
- d.All departments / functions

#### 2. The allergen management team should oversee the development, implementation, review and update of the facility's ACP

- a.True b.False
- **3.**Please select the correct statement:
  - a. Employees from all departments should receive training on allergen management
  - b.Only employees directly handling allergens should receive training on allergen management



#### **1.**Which of the following department(s) / function(s) should be involved in allergen management?

### **QUESTIONS AND ANSWERS**

- 4. Please select the correct statement: a.Allergen management should consider allergen risks throughout the entire supply chain b.Allergen management should only consider allergen risks within the manufacturing facility
- **5.**Allergen training can and should be adapted to the roles of different employees a.True b.False
- **6.**When developing or reformulating products, if new allergenic ingredients do not play an important functional role, it is recommended to consider non-allergenic alternatives to reduce allergen risks a.True b.False

