

**‘Allergen Awareness Workshop’
Tuesday 27 November 2018
Halifax Hall Hotel, University of Sheffield
CUBO Rate £165 + VAT & Non CUBO Rate £198 + VAT**

Why should you attend?

The aim of this workshop is to raise awareness of the importance of allergens -particularly within the University Sector. University students with food allergies are a highly vulnerable group as they leave home for the first time.

Who should attend?

It is extremely important for University caterers to provide safe food for their customers with dietary requirements and to ensure that the students and their parents are confident that their specific diet can be catered for.

What are the aims of the training session?

The sessions are interactive and will initiate some discussion within the group where we will discuss best practice and share ideas.

How do we book on this course?

Please follow the link below:

[Allergen Awareness](#)

Or alternatively, please contact Lynn Kenny at information@universityhospitality.co.uk or call 0114 222 8983/28907

About the Presenter



Jacqui McPeake has worked for over 25 years in the HE sector, – 20 years at Manchester Metropolitan University. Jacqui has extensive skills and knowledge of soft Facilities Management, including 5 years as a Facilities Manager and 9 years as Head of Catering at Manchester Metropolitan University. Jacqui led her team through major changes which resulted in reducing the significant deficit figure into a modest surplus 1 year ahead of the target. Jacqui is passionate about ensuring that her team were at the forefront of leading best practice in Universities for allergen management. Jacqui also worked with TUCO on a project to introduce a Code of Practice for Allergen Management. Jacqui has also led her team to win the Cost Sector Team of the Year 2017 for their work on Allergen Management and improving the “Free From” offers for students with Food Allergies. This year Jacqui has been awarded the “Free from Hero Award 2018”

Jacqui McPeake now runs her own business as an Allergen and Catering Management Specialist worked also as a Senior Allergen Advisor for Allergen Accreditation.

Programme Facilitator

David McKown FIH, Director of University Hospitality Seminars.

The venue

The course will be held at Halifax Hall Hotel, Endcliffe Vale Road, Sheffield S10 3ER. For further information, please follow the link below:-

<https://www.halifaxhall.co.uk/>

The Programme

DATE/TIME	SESSION	SESSION TITLE
9.30 am	Arrival & Refreshments	Welcome & Introductions
9.45 am		Introduction to the workshop and format of the day
10.00 am		Presentation to include information and relevant video content
11.00 am	Morning refreshment break	
11.15 am		Policies, Procedures and Process to ensure good Allergen Management
12.30 pm	Lunch	
1.15 pm		Interactive group exercise
1.45 pm	Case Studies	What went wrong and what can we learn
2.15 pm	Group exercise	Menus – what can we eat?
2.45 pm		Summary and questions
3.00 pm	Depart	