

Allergen Awareness



Overview

On the 13th of December 2014, it became compulsory by EU law for all staff handling, packaging and working with food to be able to inform customers of allergens and ingredients. This course ensures that delegates are aware of these latest legal guidelines and that they have the skills and knowledge to confidently provide this information. Delegates will also gain essential understanding of food safety procedures regarding allergens, including correct storage, packaging and labelling of food.

Outline of Programme

- The 14 allergens (and products which contain them).
- Food labelling standards.
- Legislation regarding allergen awareness.
- Selling and displaying food.
- Packaging food.
- Food allergies and allergic reactions.
- Symptoms of allergic reactions.
- Difference between a food allergy and a food intolerance.
- Understanding food allergen awareness in catering.
- Impact of legislation on staff.
- Responsibilities of the operator and the consumer.

Assessment

The allergen awareness training course lasts 3 hours and delegates will receive a certificate upon completion. Delegates may be expected to engage in several group activities and or experienced trainers will be on hand to help guide through these sessions.

Cost

Our courses are competitively priced, and we aim to beat any equivalent training quote.

Important Information

- The training venue should be quiet and undisturbed.
- Staff should not be expected to be on duty.
- Staff attending should remain for the entire length of the session.
- Flexible dates available.
- Please call to book a day that suits you.