

Fact Sheet

e-learning



Introduction to Allergens

This e-learning course is suitable for those learners requiring an insight into food allergens and the importance of managing them effectively. It is ideal for anyone in a role that involves the production, storage or service of food. This course is available through the Highfield Learning Management System and gives managers the knowledge needed to monitor, manage and record training activities.



What does it cover?

The course content has been written by experts in the field of food safety. Learners will cover the following topics:

- Introduction to food allergens
- Allergies, intolerances and coeliac disease
- Symptoms of allergic reactions and how to respond
- Allergens legislation
- Food labelling requirements
- The 14 regulated allergens
- 'Free from' claims
- Managing allergens from purchase to service
- Providing allergen information to customers

What will learners achieve?

Subject to the satisfactory completion of this course, learners are given access to an electronic Highfield quality endorsed certificate of completion (in PDF format), which they are able to print and display.

What next?

If you'd like to provide your learners with this e-learning package, simply contact us directly on 0845 226 0350/01302 363 277 or email us at sales@highfield.co.uk.

Alternatively, for further information on our e-learning courses, please visit www.highfieldelearning.com.

