

INTRODUCTION TO ALLERGENS

hot

highfield
online training



Legislation introduced in 2014 means businesses need to provide allergy information on all foods sold unpackaged. Our Introduction to Allergens e-learning course has been approved by Allergy UK as meeting the standards required to become a part of the Allergy Aware Scheme. It is ideal for businesses looking to ensure they and their staff are compliant with the legislation.

Areas covered

- Introduction to food allergens, allergies, intolerances and coeliac disease
- Symptoms of allergic reactions and how to respond
- The 14 major allergens
- Allergens legislation + food labelling requirements
- 'Free from' claims
- Managing allergens
- Providing allergen information to customers



Who is it aimed at?

Anyone responsible for the purchase, delivery, production and serving of food in the catering industry. The course can also be used as part of the on-programme element of the new apprenticeship standards, and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.



Key details at a glance



Duration: 1 – 2 hours



Assessment: Multiple-choice questions



Certificated: Yes – Highfield Completion Certificate



Support: support@saferfoodscores.co.uk



Localisation: EU legislation within a UK context, but suitable for businesses that trade with EU and will be subject to the legislation international

Contact us on
hello@saferfoodscores.co.uk



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