



Level 3 Award in Food Allergen Management in Catering Course Fact Sheet

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Course Aim

The aim of this one day course is to ensure that you or your managers have the knowledge and understanding relating to the control of food ingredients, including allergens, at all stages of food purchase and production.

You will learn the different roles in ensuring that food ingredients and allergens are effectively managed. In addition, you will understand the importance of accurate communication of ingredient information, from supplier to consumer.

Who Should Attend

This course is suitable for all those responsible for the purchase, delivery, production and service of food in the catering industry. It is also suitable for those owning or managing a smaller catering business.

Course Length

One day

Accredited By

This course is accredited by Highfield Qualifications and sits on the Regulated Qualifications Framework (RQF). **This course is also available as a non-accredited option.**

Entry Requirements

It is strongly advised that candidates undertaking this qualification already hold the Level 2 Award in Food Safety or the Level 2 Award in Food Allergen Awareness certificate.

However, it is recommended that candidates have a minimum of Level 2 in Literacy/English or equivalent to undertake this qualification. Candidates must be aged 16 or above.

The Content

- The different roles in ensuring that food ingredients and allergens are effectively managed.
- Responsibilities of both employers and employees.
- The characteristics of common food allergens.
- The symptoms of an allergic reaction.
- The procedures relating to the accurate communication of ingredient information, from supplier to consumer.
- Methods of obtaining ingredient information from suppliers.
- Allergen and ingredient labelling and how to provide information to customers.
- The importance of staff training with regard to allergen and ingredient control.
- How to maintain high standards of personal hygiene to prevent allergenic cross-contamination.
- Effective cleaning methods to prevent the risk of control cross-contamination.
- Effective waste disposal procedures.
- Procedures for checking deliveries from suppliers.
- The safe storage of ingredients in order to reduce allergenic contamination.
- Managing the design and workflow to aid the control of allergens.
- Methods for identifying and controlling food ingredients from purchase to service.
- Monitoring and recording ingredient control procedures.
- The corrective actions to take should an allergen contamination occur.
- Methods for evaluating food ingredient controls and procedures.

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The Benefits

By attending the course, you or your employees will know how to control food ingredients, including allergens, at all stages of food purchase and production.

They will understand the process for ensuring that accurate ingredient information is available for customers at point of sale and service. They will be able to identify common food allergens and the symptoms of an allergic reaction.

On returning to the workplace, they will be able to recognise risks associated with food allergies and food intolerance and implement and manage the controls needed to prevent the risk of allergen contamination in food.

You will be able to demonstrate compliance with legislation and prove due diligence through training records and certificates. In addition, you, your business, your employees and your customers will be protected.

OFQUAL Accredited Yes 603/1720/6

RQF Yes D/615/7614 (1 Credit)

What Is Included

- Training in a friendly and relaxed learning environment
- Envesca's proven track record of fantastic results
- Knowledge and guidance from experienced time-served trainers
- Course book
- Refreshments throughout the course during public courses
- All examination fees plus certification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

Rave Reviews

"Thank you Envesca for the allergen awareness training course my staff and I attended, it was very informative and easy to understand. The trainer made the course fun and managed to keep us all interested throughout. We have used Envesca in the past for training and have always had top quality training, once again they have excelled themselves."

Nikki Harris | Catering Manager
The Dean Academy

Delivery Methods

- In-House
- Public Courses

Assessment Method

Candidates will be assessed by a multiple choice examination, where they must answer at least 18 out of 30 questions correctly. Candidates who score 24 or more will achieve a distinction grade.

The examination will take 1 hour to complete and successful completion will result in a Highfield Level 3 Award in Food Allergen Management in Catering certificate.

Refresher Recommendation

It is recommended that all candidates who achieve the Level 3 Award Food Allergen Management in Catering refresh their qualification every three years.

Suggested Progression

Level 3 Award in Food Safety in Catering
Level 3 Award in HACCP in Catering

Our Promise

"To make every Envesca Experience Outstanding"

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