

INTRODUCTION TO ALLERGENS

HIGHFIELD ELEARNING

FACT SHEET

- Quick and Easy
- Flexible and Accessible
- Saves Time and Money
- Audited and Approved
- Accredited Option
- Bite-Size Sessions
- No Social Distancing



KEY DETAILS AT A GLANCE

| | |
|---------------|--|
| Duration | 1 - 2 hours |
| Audience | New starters, Introductory level staff, low-risk food handlers |
| Prerequisites | No prior knowledge needed |
| Certificated | Yes - Highfield Completion Certificate |
| Compatibility | Laptop/Desktop PC Internet Explorer 11 Microsoft Edge Google Chrome Mozilla Firefox Apple iMacs/Macbooks Safari Google Chrome Mozilla Firefox iPads Safari Google Chrome for Tablets Android/Windows based tablets Internet Explorer 11 Google Chrome for Tablets Mozilla Firefox Microsoft Edge |

NOTE: Enabling JavaScript and a stable broadband connection are required.

ABOUT THE COURSE

This 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 control allergenic hazards from purchase to sale and their staff are compliant with the legislation.

It is aimed at anyone responsible for the purchase, delivery, production and serving of food in the catering industry.

AREAS COVERED

The modules included in this course include:

- Introduction to food allergens
- Allergies, intolerances and coeliac disease
- Symptoms of allergic reactions and how to respond
- The 14 major allergens
- Legislation relating to allergen control
- Free from claims
- Managing allergens
- Providing allergen information to customers

ASSESSMENT AND CERTIFICATION

Candidates will be assessed by a series of multiple-choice questions upon the completion of each of the modules. Subject to satisfactory completion, candidates are given access to an electronic Highfield quality endorsed certificate of completion (in PDF format), which they are able to print.

WHAT NEXT?

If you'd like to purchase this eLearning course, call us on:

01452 502113

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www.envesca.co.uk



help@envesca.co.uk



01452 502113