



Level 2 Award in Food Allergen Awareness
and Control in Catering Course Fact Sheet

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Level 2 Award in Food Allergen Awareness and Control in Catering

Course Aim

This qualification is aimed at food handlers and other staff involved in food preparation and service who work within the catering industry.

It is designed to provide knowledge and understanding of food allergens and foods that commonly cause intolerances, their characteristics and effects, the importance of effectively communicating information regarding allergenic ingredients to customers and how staff can minimise the risk of cross contamination from allergenic ingredients.

Who Should Attend

This course is suitable for food handlers of all levels, including those in a managerial position, full-time, part-time or voluntary role.

Anyone who handles food has a responsibility to ensure that it is safe to eat for the customer. This includes ensuring that they are fully up to date with knowledge of food allergens, including how to identify and control them.

You may work in a restaurant, pub, hotel, takeaway, delicatessen, sandwich shop, childcare setting, care home, school, coffee shop, food manufacturer, food retailer, or a prison. Regardless of where you work, the law applies to everyone.

Course Length

Half 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.

The Content

- The products and substances most likely to cause food allergy and intolerance.
- The cause of food allergy and intolerance
- Recognising the symptoms of an allergic reaction.
- Requirements to provide food information for customers on pre-packed and loose food.
- Allergen hazards and points where cross-contamination can occur in the process of food preparation.
- Controlling the risks of cross-contamination in the process of food preparation.
- The type of food allergen information that should be recorded and how it should be stored.
- When it may be necessary to review risks.
- Where to find food allergen information.
- Conveying food allergen information to your customers.
- Developing and maintaining food allergen awareness.

This qualification is supported by Allergy UK, who regard it as suitable staff training for catering outlets that wish to apply for their Allergy Aware Scheme.

Entry Requirements

Candidates are not required to have any prior knowledge or qualifications in food safety to enable them to attend this course.

However, it is recommended that candidates have a minimum of Level 1 in Literacy/English or equivalent to undertake this qualification. Candidates should be aged 14 or above.

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The Benefits

By attending the course, your employees will understand their legal responsibilities as food handlers with regard to the control of allergen contamination. 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 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 603/1396/1

RQF Yes H/615/6738 (1 Credit)

Delivery Methods

- In-House

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 materials
- All examination fees plus certification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

Assessment Method

Rave Reviews

"A precise and clearly instructed course which included fun and practical team exercises. The training ensured that the importance of the allergen compliances were completely understood. We all now have the confidence to introduce controls into the business.

**Bridget Carter | Catering Manager
Avon Valley Railway**

"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**

Candidates will be assessed by a multiple choice examination, where they must answer at least 9 out of 15 questions correctly.

The examination will take 30 minutes to complete and successful completion will result in a Highfield Level 2 Award in Food Allergen Awareness and Control in Catering certificate.

Refresher Recommendation

It is recommended that all candidates who achieve the Level 2 Award Food Allergen Awareness and Control in Catering refresh their qualification every three years.

Suggested Progression

Level 3 Award in Food Safety

Our Promise

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Environmental



Train the Trainer

Training - Consulting - Supporting