

RSPH Level 2 Award in Identifying and Controlling Food Allergy Risks

Increasing numbers of individuals suffer adverse reactions every year from the ingestion of allergens in food, and 10 deaths a year are due to anaphylaxis. This number could be greatly reduced if more people involved in the production, preparation and serving of food were aware of the risks to people from food allergens and how to control these risks.

This qualification will provide learners with an understanding of why food allergens need to be controlled and strategies for control, such as keeping and making available information about allergen ingredients, reducing cross contamination, improving communication and providing advice to consumers

Who should attend?

If you are involved in the handling of food in any catering or hospitality setting then it is recommended that you take this qualification.

Delivery

The course is one day face to face assessed course. Assessment is made via a multiple-choice examination. The course can be delivered on a place by place basis dependent on available courses or can be delivered in-house up to a maximum of 20 delegates per course.

Course Content

- Introduction to food allergies, intolerance and Coeliac disease
- The EU food allergy labelling law – EU FIR 1169/2011
- The 14 allergens and more besides (Annex ii)
- Cross contamination – areas of risk
- Communication and customer service

Summary of Learning Outcomes:

To achieve this qualification a candidate must:

1. Understand why food allergens need to be controlled, by being able to meet the following assessment criteria

1.1 Identify symptoms produced by ingestion of allergens in food

1.2 Outline why Food Business Operators need to identify and control food allergens

1.3 Identify foods that commonly cause adverse reactions.

2. Know how to protect people with food allergies and intolerances from adverse reactions, by being able to meet the following assessment criteria:

2.1 Identify food allergens in dishes and products

2.2 Identify routes of food allergen cross contamination and methods of control

2.3 State how communication can reduce the risk of adverse reactions.

Contact us now for more information or to discuss any aspect of the course.

Email consultancy@fatc.co.uk or call 07732 637292. www.fatc.co.uk

