

Level 2 Award in Food Allergen Awareness and Control in Catering (RQF)

Who should attend?

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

Subjects Covered

The qualification 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.

Duration

Approximately 5 hours

Assessment

This qualification is assessed by a multiple choice exam paper learner workbook set by HABC and marked by the centre.

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.