

# Level 3 Award in Food Allergen Management

## Who should attend?

This qualification is aimed at individuals responsible for the purchase, delivery, production and serving of food in the catering industry and is also suitable for those who own/manage a small catering business.

Learners successfully achieving this qualification may wish to progress to HABC Level 4 Award in Managing Food Safety in Catering

## Subjects Covered

- The different roles in ensuring that food ingredients and allergens are effectively managed
- Common allergens and intolerances
- Procedures relating to the accurate communication of ingredient information, from supplier to consumer
- Hygiene considerations with regard to allergen and ingredient control and
- Procedures relating to the control of contamination and cross-contamination of allergenic ingredients.

## Duration

1 Day

## Assessment

This qualification is assessed by a learner workbook set by HABC and marked by the centre.