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HQ Food Allergens Awareness

Course Introduction

Endorsed by Highfield Awarding body for Compliance (HABC), this e-learning course is suitable for those learners requiring an insight into food allergens and the importance of managing them effectively. It is ideal for anyone in a role that involves the production, storage or service of food. This course is available through the Highfield Learning Management System and gives managers the knowledge needed to monitor, manage and record training activities.

Course Topics

- Characteristics and consequences of food allergies and intolerances
- Identifying and controlling contamination from allergenic ingredients
- Accurate communication of allergen information to consumers
- Assessment

Course Benefits

Learners gaining this qualification will know and be able to apply the knowledge relating to the control of food ingredients, including allergens, at all stages of food purchase and production. They will understand the process for ensuring that accurate ingredient information is available for consumers at the point of sale and service and the importance of communication at all stages.

Assessment Method

Multiple choice

Qualification Expiry

12 months