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HQ Level 3 Allergen Management for Caterers

Course Introduction

The Level 3 Award in Food Allergen Management for Caterers is a qualification aimed at all those responsible for the purchase, delivery, production and serving of food in the catering industry.

The qualification is also suitable for those owning/managing a smaller catering business.

Course Topics

- The Allergens
- Legislation and Guidance
- Prerequisites of Good Hygiene Practice and Allergen Control
- Practical Control Measures from Supplier to Consumer
- Staff Training
- Allergen Policies and Verification Methods

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 point of sale and service and the importance of communication at all stages.

Assessment Method

Open Response Workbook

Qualification Expiry

Lifelong