

## Highfield Award in Food Allergen Awareness and Control in Catering Level 2



### In a nutshell

Food intolerances can cause real issues to many people in terms of their health. It's therefore appropriate that food handlers are aware of the issues around allergens, intolerances and the legislation designed to protect the public.

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.

### This course is for...

For food handlers and other staff involved in food preparation service within the catering industry.

### Course content

The topics on this 4 hour qualification cover a wide range of skills, knowledge and



## COURSE INFORMATION LEAFLET

understanding:

- Knowledge and understanding of the most common trigger foods
- The characteristics and effects of intolerances
- The importance of effectively communicating information regarding allergenic ingredients to customers

Learners will complete a multiple-choice exam.

### **Entry Requirements**

There are no prerequisites for this qualification, although it is recommended that learners already hold a Level 2 Award in Food Safety or equivalent.

### **Additional information**

This qualification is delivered on an employer's site for a group of their employees, not on campus for individuals to attend. Delivery dates are agreed in advance with the employer.

This is a four hour course. A formal quote can be issued once we understand your training need but as a guide, we charge £275 (includes all training, feedback and marking) plus additional awarding body fees (circa £11 per learner).

Apply online at [www.coleggwent.ac.uk](http://www.coleggwent.ac.uk)

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