

Highfield Award in Food Allergen Management in Catering Level 2



In a nutshell

It has been designed to provide knowledge and understanding of control of food ingredients, including allergens, at all stages of food purchase and production.

Its topics are regarded by the Foods Standards Agency as being important to maintaining good practice in the production of safe food. It is also 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...

Aimed at learners involved in the purchase, delivery, production and service of food in the catering industry, or who own or manage a smaller catering business.

Course content

The topics on this 7 hour qualification cover a wide range of skills, knowledge and



COURSE INFORMATION LEAFLET

understanding:

- The manager's role in ensuring food ingredients are effectively managed
- Accurate communication of ingredient information from supplier to consumer
- The importance of practical controls to reduce the risk of allergenic contamination
- Methods of managing ingredient controls and procedures

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 3 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 one day course. A formal quote can be issued once we understand your training need but as a guide, we charge £475 (includes all training, feedback and marking) plus additional awarding body fees (circa £25 per learner).

Apply online at www.coleggwent.ac.uk

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