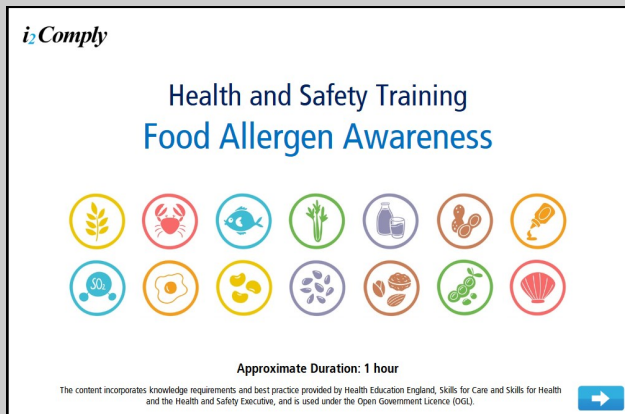


ENGAGING, RELEVANT, COST EFFECTIVE TRAINING

Food Allergen Awareness

£15
ONLY

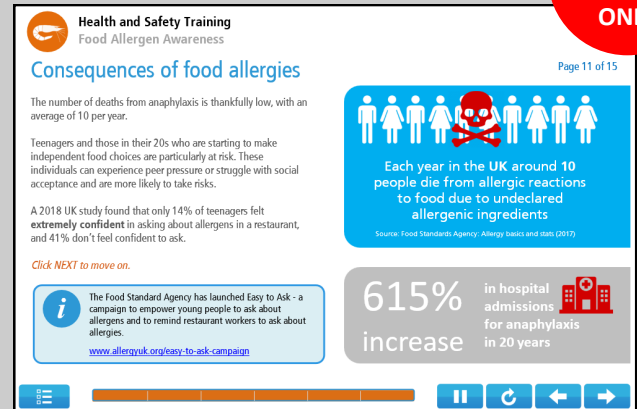


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Health and Safety Training
Food Allergen Awareness

Approximate Duration: 1 hour

The content incorporates knowledge requirements and best practice provided by Health Education England, Skills for Care and Skills for Health and the Health and Safety Executive, and is used under the Open Government Licence (OGL).



Health and Safety Training
Food Allergen Awareness

Consequences of food allergies

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The number of deaths from anaphylaxis is thankfully low, with an average of 10 per year.

Teenagers and those in their 20s who are starting to make independent food choices are particularly at risk. These individuals can experience peer pressure or struggle with social acceptance and are more likely to take risks.

A 2018 UK study found that only 14% of teenagers felt extremely confident in asking about allergens in a restaurant, and 41% don't feel confident to ask.

Click NEXT to move on.

The Food Standard Agency has launched Easy to Ask - a campaign to empower young people to ask about allergens and to remind restaurant workers to ask about allergies.
www.allergyuk.org/easy-to-ask-campaign

Each year in the UK around 10 people die from allergic reactions to food due to undeclared allergenic ingredients
Source: Food Standards Agency: Allergy, basics and stats (2017).

615% increase in hospital admissions for anaphylaxis in 20 years

This Food Allergen Awareness training course is designed to help learners identify fourteen important food allergens, recognise the common signs of an allergic reaction, understand why foods containing allergens must be handled carefully and understand what people who work in a food business must do to protect people from harm due to allergens in food.

This training is relevant to everyone whose role involves handling or preparing food or anyone who wants to learn about food allergies.

The approximate duration of this training is 1 hour.

PURCHASING FOR YOUR ORGANISATION

If you are buying for your organisation rather than for yourself, it is simple for you to add learners, assign training and print certificates. You will have a dashboard to monitor learner progress and attainment.

Our training licences **don't expire** and are only assigned to a learner the first time they launch the training. Substantial discounts are applied to bulk purchases and annual licences are also available.

The course has been accredited by the CPD Certification Service and approved by RoSPA.

The assessment is generated from question banks so that the questions change each time a candidate takes the assessment – making the training suitable for initial and refresher training.

There is no limit on the number of attempts at the assessment and informative feedback is given so candidates can learn from their incorrect responses. A certificate with the CPD and RoSPA logo, is available for download on successful completion of the assessment.

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Food Allergen Awareness

INTRODUCTION TO ALLERGENS

- What an allergy is and what happens in your body when you are exposed to an allergen.
- The types of things people can be allergic to.
- The distinction between food allergy, food intolerance and Coeliac's disease.
- The lack of a cure for food allergy.
- How common food allergies are.

CONSEQUENCES OF FOOD ALLERGIES

- What people can be allergic to.
- The common allergy symptoms.
- What you should do in the event of anaphylaxis.

PROVIDING ALLERGEN INFORMATION TO CONSUMERS

- The UK Food Information Regulations.
- How information about pre-packed and non-pre-packed food should be presented to consumers.
- The 14 key allergens that you must inform consumers about.
- The penalties for failure to comply with the regulations.

HOW TO AVOID CROSS-CONTAMINATION

- Management strategies to reduce the risk of cross-contamination of allergens.
- What staff training must be carried out.
- The importance of good storage, equipment cleaning and personal hygiene.