Introduction

Increasing numbers of individuals suffer adverse reactions every year from the ingestion of allergens in food. This number could be significantly reduced if people who are involved in the preparation and presentation of food become more aware of the risks to individuals from food allergens. This would help control and lessen the dangers people face with allergies.

Find out more about this course see the guide below for details of how to start making sure all your employees are fully compliant with the law and are trained today.

KDC Certificate in Allergy Awareness and Management

This in -house qualification will provide learners with an understanding of why food allergens need to be controlled and strategies for control, such as keeping and making available information about allergen ingredients, reducing cross contamination, improving communication and providing advice to consumers.

It is recommended that you take this qualification if you are involved in the handling of food in any catering or hospitality setting. Upon completion of this course you will be have knowledge of the processes required to support and maintain full allergy awareness in your establishment so that all your food is safe for consumption.

Who is the course for?

- Food operatives who need to understand the dangers of allergies in food
- Employees within food retail premises dealing with the public

Course Duration

4 hours core training

Course Overview

This course will develop your knowledge and raise awareness of allergy hazards such as; food intolerances and food allergies, why and how an awareness system can be implemented, including what the essential principles of the 14 identifiable allergies as stated by legislation, what they are and what must be done to ensure the food is safe for consumers to eat. You will learn about the analysis and control of allergy and intolerance hazards from production to handling and eating.

You will also learn about the Allergy regulations for the management of food safety, covering the main principles and practises so that you know how to comply with guidelines to successfully identify the 14 allergens in food.

Key facts

- Good Introduction to basics of good allergy management in the workplace

Training outcomes

- Learning objectives, content, discussion and activities for:
- What is the difference between allergies and food intolerances
- Legal requirements of Allergy identification
- Definition of Terms used in Allergy awareness
- Control and identification of the top 14 allergies

Key Benefits

- Supports compliance with food legislation
- Course developed by KDC consultancy food safety professionals
- Puts training control back into the hands of businesses
- Ideal as a refresher of previously learnt skills and knowledge
- Provides opportunity for CPD evidence
- Supports the organisational training structures
- Demand led training – when and where you need it
- On completion, nationally recognised Certificate issued by your chosen provider

Get in touch

To find out more and sign up on the latest courses or request a bespoke course for your employees, you can contact us on;

Telephone: 01624 629491

e-mail: info@kdcconsultancy.co.uk

website www.kdcconsuntancy.co.uk