



## **Level 2 Award in Food Allergen Awareness and Control in Catering (RQF)**

### **Who should attend?**

The qualification is aimed at food handlers and other staff involved in food preparation and service who work within the catering industry.

Individuals achieving this qualification can progress to other food safety and allergen related qualifications, such as the Highfield Level 3 Award in Food Allergen Management in Catering (RQF) and the Highfield Level 2 Award in Food Safety in Catering (RQF).

### **Subjects Covered**

This qualification is designed to provide knowledge and understanding of:

- A food allergy and a food intolerance and foods that commonly cause them.
- The characteristics and effects of a food allergy and a food intolerance.
- The importance of effective communication to customers regarding allergenic ingredients in food.
- How staff can minimise the risk of cross-contamination from allergenic ingredients to non-allergenic ingredients in a catering environment.

### **Duration**

Approximately 4.5 hours

### **Assessment**

Personal photographic ID is required for this exam e.g. passport, driving licence etc.

This qualification is assessed by a multiple choice examination set by HABC (the Awarding Body) and marked by the centre. The pass rate is 60% (9/15 correct answers). Candidates will be notified of their results by email and certificates will be posted by First Class Mail.

*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.*

