

All complete course outlines and details can be found at www.fatc.co.uk/services

Caroline Benjamin & Sally Trice produced all the resources for the [RSPH Level 2 Award in Identifying and Controlling Food Allergy Risks](#) – our workshops are of the same high quality and the content and exercises can be tailored toward the business / sector we are training, the workshops can be further adapted including policies and procedures for your business as appropriate.

In addition, the workshop in-house course could be accredited for your business at an additional cost and could be rolled out to management staff to cascade to their teams in conjunction with the Allergy Introduction booklet. Cost available on request appropriate to content.

What' s NEW

Allergen Management for Senior Leadership Teams

For a detailed outline [please click here](#)

We have developed a bespoke workshop up to 3 hours for senior leadership team to ensure allergen management is a high focus.

The workshop will include examples which may have occurred inhouse and actual serious case studies, including a recording of a witness impact statement, their experience, and how it has impacted their life, years after the event.

The session is built with interactive exercises to encourage discussion and the sharing of experiences and best practice among the attendees, including communication and near miss reporting, and how gateways and positive no blame culture of reporting should be encouraged to keep the customer and business safe.

Allergen Management in Schools Workshop - Online & F2F

For a detailed outline [please click here](#) (pdf format).

This course is aimed at all levels of staff within an education or nursery setting, including admin and governors involved with the creation of policies and HACCP. The course is of a Level 1 induction standard. It would be beneficial to have catering staff on the training, however they also need to attend level 2 or level 3 training dependent on their role.

The course covers the basics for your staff to ensure they keep children and staff safe with food hypersensitivities, and alleviate the fears of their carers, creating an inclusive environment

Training Talks

We can also run interactive 1 hour webinar or face to face tailored talks for medical students and teacher training students to give them a basic knowledge of allergies, intolerances and coeliac disease and the basics of allergen management and controls for cross contamination

Costs available on request

Induction Training - F2F/Online (Zoom or Teams 1.5 hours)

This training can be used as an induction session for your new or existing staff, it can take place either face to face or online – A recording of the online session can be retained for future use as appropriate

Standard session is off the shelf, or a bespoke session can be tailored as appropriate to the business, additional fee applicable for tailoring training

A PowerPoint is available for purchase along with a workbook for 1:1 session – this training could be carried out by your own staff after attending a level 3 Allergy awareness session.

Workshop standard (level 2 equivalent) Please [click the link](#) to review course outline

The training would consider the standard policies for the company and include sections as per option 2 & 3 as standard. The training would go into greater detail on cross contamination and communication both internally and externally with the customer.

The course would have in-house branded certification for attendees on passing the final test and can be tailored to your businesses processes and Procedures.

Attendees: 24 maximum depends on staff level, special learning needs for employees and languages of the attendees

Duration: 3.5/4 hours with practical exercises to help the attendees find solutions to issues within their own place of work, thus allowing participants to give feedback on how to adapt their specific restaurants' policy to align with the company policy.

Standard workshop – Discounts available for 2 sessions in a 24-hour period - handouts, booklet & letter/certificate of attendance.

Bespoke Training

Additional fee to develop dependent on scope of changes, Additional costs; Design and printing of materials and certification would be subject to quotes

Acceptable for [Allergen Accreditation Scheme](#)

Allergen Management for Hospitality made Easy! – Online/face to face

For a detailed workshop outline [please click here](#) (pdf format)

We have developed this 4-hour workshop to help your management teams develop and strengthen their allergy knowledge and procedures.

We will take you step by step through the areas which are beneficial for a safe customer journey from booking to departure and online feedback. We look at communication and managing customer issues including near misses.

With interactive exercises and videos to encourage discussion and the sharing of best practice among the attendees.

Accredited Training

HABC – Level 2 Award in Food Allergen Awareness and Control in Catering (RQF)

For a detailed workshop outline [please click here](#) (pdf format)

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.

Subjects Covered

The qualification is designed to provide knowledge and understanding of:



- food allergens and foods that commonly cause intolerances,
- their characteristics and effects,
- the importance of effectively communicating information regarding allergenic ingredients to customers, and
- how staff can minimise the risk of cross-contamination from allergenic ingredients.
- Duration

Approximately 5 hours up to 16 attendees

Assessment - This qualification is assessed by a multiple-choice exam paper.

Acceptable - Allergy UK - [Allergen Aware Scheme](#) & [Allergen Accreditation Scheme](#)

Note: We can also offer the half day CIEH Level 2 Allergen Awareness training course, syllabus similar to HABC. **Acceptable for Allergy UK - [Allergen Aware Scheme](#) & [Allergen Accreditation Scheme](#)**



Level 3 Award in Food Allergen Management

For a detailed workshop outline [please click here](#) (pdf format)

Who should attend? This qualification is aimed at individuals responsible for the purchase, delivery, production and serving of food in the catering industry and is also suitable for those who own/manage a small catering business.



Subjects Covered

- The different roles in ensuring that food ingredients and allergens are effectively managed
- Common allergens and intolerances
- Procedures relating to the accurate communication of ingredient information, from supplier to consumer
- Hygiene considerations with regard to allergen and ingredient control and
- Procedures relating to the control of contamination and cross-contamination of allergenic ingredients.

Duration: 1 Day up to 15 attendees

Assessment: This qualification is multiple choice paper marked by the centre.

Acceptable - Allergy UK - [Allergen Aware Scheme](#) & [Allergen Accreditation Scheme](#)

Expenses All Training

Expenses for F2F charged as is, subsistence, travel, accommodation, parking and mileage charged at .45 per mile

To be supplied by organiser

Venue – Room suitable for cabaret style

Equipment – Projector, screen (by arrangement projector maybe able to be supplied)

Refreshments and lunch for full day training

Special Education requirements

Please let us know when booking if delegates registered require special requirements to take the exam, if either English is not the first language or they have dyslexia. In this case we can ask for special circumstances which could be to provide a reader and 2nd invigilator (or exam taken after the main exam as appropriate. There may be additional costs and we a reader may need to be provided by the organisation booking the training.

Please note: it will be less costly if we are made aware at the time of booking rather than a retake – costs available on request