

## Foundation Certificate in Food Allergen Awareness (Level 2) CIEH

This training programme covers the basics of food allergen awareness. It will teach learners about the foods that commonly trigger allergic reactions and the vital information that needs to be communicated to consumers.

This course also covers the legal responsibilities of allergen labelling and allergen declaration which will enable learners to comply with their duties under the EU General Food Law Regulation No.178/2002, the Food Information Regulations 2014 and the Food Safety Act 1990. FIR regulations 2011/1169.

It will also ensure that your employees and business are aware of how to comply with the UK Food Information Amendment, also known as Natasha's Law, which came into effect on 1 October 2021. This requires all businesses in England, Northern Ireland and Wales to provide full lists of ingredients and allergen labelling on foods prepacked for direct sale (PPDS) on the premises.

### Who is this course for?

- Food handlers in all types of food establishments
- Food business operators
- Anyone wanting to learn more about food allergies

### Course overview

This course will develop your knowledge and raise awareness of food allergens.

You will learn about the characteristics of food allergens and intolerances, the importance of allergen management and the requirements of providing correct allergen information to consumers.

### Key facts

- Food allergies, intolerances and Coeliac disease
- The 14 regulated allergens
- Food labelling requirements
- The importance of practical allergen management
- Providing complete and accurate allergen information to consumers
- Our online Serving the Allergic and Food Intolerant Customer course can also act as an annual refresher to ensure that your employees are up-to-date and reminded of the importance of food

**Assessment:** Multiple choice examination. Successful candidates must achieve 14/20.

**Maximum numbers: 12**

**Duration:** - ½ day

### All Training

Expenses for F2F charged as: subsistence, travel, accommodation & mileage (45p per mile).

### To be supplied by organiser

**Venue** – Room suitable for cabaret style

**Equipment** – Projector, screen

**Refreshments and lunch** - for full day training

**Note:** CIEH Food Safety Training is carried by a registered CIEH trainer (STCC) who is qualified to run the training courses listed above