



## Level 3 Award in Food Allergen Management (RQF)

### Who should attend?

This qualification is aimed at individuals responsible for the purchase, delivery, production and service of food in the catering industry and is also suitable for those who own/manage a small catering business. Ideally candidates should have a current certificate equivalent to Level 2 in Food Safety and a recognised certificate of training in Food Allergen Awareness. Personal photographic ID is necessary for this qualification.

Students successfully achieving this qualification may wish to progress to HABC Level 4 Award in Managing Food Safety in Catering.

### Subjects Covered

- Control measures to minimise the risk of allergenic contamination and cross-contamination at all stages of the food chain, from supply to service.
- The importance of accurate and effective communication of ingredient information to the consumer and ways to manage this in your business.
- How to implement an effective allergen management system based on risk assessment.

### Duration

10 Hours of which 7 are recommended as guided learning hours

### Assessment

This qualification is assessed by a multiple choice question paper which is marked by the centre. The pass mark is 20/30 with a distinctions credit for a pass mark of over 25/30.

*This qualification is supported by Allergy UK, who regard the qualification as suitable staff training for catering outlets that wish to apply for their Allergy Aware Scheme.*

