

# INTRODUCTION TO ALLERGENS



Our Introduction to Allergens e-learning course has been approved by Allergy UK as meeting the standards required to become a part of the Allergy Aware Scheme. It is ideal for businesses looking to ensure they control allergenic hazards from purchase to sale and their staff are compliant with the legislation.

## Areas covered

- Introduction to food allergens, allergies, intolerances and coeliac disease
- Symptoms of allergic reactions and how to respond
- The 14 major allergens
- Legislation relating to allergen control
- 'Free from' claims
- Managing allergens
- Providing allergen information to customers



## Who is it aimed at?

Anyone responsible for the purchase, delivery, production and serving of food in the catering industry. The course can also be used as part of the on-programme element of the new apprenticeship standards, and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.



## Key details at a glance



**Duration:** 1 – 2 hours



**Assessment:** Multiple-choice questions



**Certificated:** Yes – Highfield Completion Certificate



**Support:** 01302 363277  
support@highfield.co.uk



**Translation:** Details available on request



**Localisation:** EU legislation within a UK context, but suitable for international businesses that trade with the EU and will be subject to the legislation