Introduction
to Allergens

Legislation introduced in 2014 means businesses need to provide allergy information on all foods sold unpackaged. 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 and their staff are compliant with the legislation.

Areas Covered

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- Safe handling and the storage of food
- Personal hygiene
- Food pests and pest control
- Cleaning and disinfection

Who is it aimed at?

Ideal for employee inductions, existing staff at an introductory level, and low-risk food handlers.

The course can also be used as part of the onprogramme 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

Typical duration:	2 - 3 hours
Assessment:	Multiple-choice questions
Certificated:	Yes - Highfield Completion Certificate
Localisation:	EU legislation within a UK context, but suitable for international businesses that trade with EU and will be subject to the legislation.