

Course Syllabus

Level 3 Award in Food Allergy Management for Managers & Supervisors

From The Safer Food Group

A. Definitions & threats to health

Candidates should be able to identify the nature and threat of food allergies and intolerances, including the difference between a food allergy and food intolerance, and symptoms of a food allergy related attack. They should also understand the terms anaphylaxis, Coeliac disease, and the threat of hidden allergenic ingredients. Candidates should be able to:

- Identify the terms food allergy, food intolerance, Coeliac disease, and anaphylaxis
- Identify the symptoms of a serious allergic reaction (anaphylactic attack)
- Identify an appropriate emergency response to a suspected anaphylaxis
- identify the existence and potential dangers of hidden allergenic ingredients

B. Laws & legal considerations

Candidates should understand the effect of legislation affecting the production, serving and sale of food containing certain allergenic ingredients, including food labelling laws and the introduction of Natasha's law. They should also be aware of legal penalties for non-compliance. They should be able to:

- Understand the purpose and scope of Food Information for Consumers Regulation FIC 1169/2011 (2014)
- Understand the purpose and scope of the 1990 Food Safety Act in regard to food allergies and intolerances.
- Understand the purpose and scope of The Food Information (Amendment) (England) Regulations 2019 also commonly referred to as Nastasha's law.
- Be aware of the governance model and enforcement process in the UK on food premises with regard to food allergies and intolerances.
- State the potential legal consequences for not following the legal guidance on food allergens and intolerances.

C. Allergenic ingredients

Candidates should be able to identify common food allergens including those named within the appropriate laws and guidelines published by the Foods Standards Agency and Foods Standards Scotland. They should be able to identify examples of food where the allergens are commonly found, and be aware of some non-allergenic replacements as alternative ingredients. Candidates should be able to:

- Identify food ingredients named within allergenic ingredients list published by the Foods Standards Agency and Foods Standards Scotland (14 named allergens).
- Be aware of the existence of food allergies not covered by regulation 1169/2011 (EU FIC)
- Identify foods and food dishes where allergenic ingredients covered by regulation 1169/2011 (EU FIC) are commonly found.
- Be aware of the threat of allergenic foods covered by regulation 1169/2011 (EU FIC) commonly used within other food products but that are not obvious in the foods title in general public knowledge, also referred to as hidden ingredients.

D. Policy & premises management considerations

Candidates should understand the importance of appropriate planning, policies and procedures in controlling the threat of allergenic ingredients. They should be able to:

- Identify the need for a systematic premises-wide approach to dealing with the threat of allergenic ingredients.
- Identify the relationship between the premises 'HACCP plan, and an appropriate premises food allergy documented response (plan).
- identify the stages and appropriate considerations in defining a premises food allergy policy position.
- Identify the scope, purpose and the most important considerations when writing a premises food allergy statement.

E. Allergenic process control

Candidates should understand the importance of appropriate approaches and procedures in working with, and preventing cross contamination of, allergenic ingredients. They should be able to:

- Identify the importance of an appropriate premises-wide response to the threat of food allergies and intolerances and understand the potential impact of an inappropriate or inadequate response.
- Identify appropriate processes and practices to control allergenic threats during food storage, preparation, cooking and assembly of foods.
- Identify appropriate steps in creating and maintaining ingredient declarations for food produced within the premises for immediate or later unpackaged service or hot-holding.
- Identify appropriate steps in creating and maintaining allergenic ingredient labelling for food produced, assembled or repackaged for later sale or service.

F. Communication & customer considerations

Candidates should understand the importance of appropriate communication regarding allergenic ingredient content, in the recipes and ingredient panels or ingredient declarations. They should be able to offer simple recommendations for adapting recipes for allergy sufferers. Candidates should be able to:

- Identify the need for, and appropriate responses to, clear verbal communication regarding the use of allergenic ingredients between front of house staff and the customer, or any person communicating on behalf of vulnerable individuals.
- Identify the need for, and appropriate responses to, clear written and printed signage and communication regarding the use of allergenic ingredients within the premises including with the person communicating on behalf of vulnerable individuals.
- Identify the need for, and appropriate clear and unambiguous communication between front of house staff and rear of house (kitchen) staff.
- Identify examples of inappropriate or inadequate front-of-house communication or operation practices procedures that could endanger health of food allergy or intolerance sufferers.

Accreditation

Level 3 Award in Food Allergy Management
for Managers & Supervisors
QUALIFI Accredited Endorsed Level 3 Award
AFAM3SFG2022 (default online examination)
QUALIFI is a UK OFQUAL regulated Awarding
Organisation.

For more information about this syllabus,
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