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Lancaster &
Morecambe
College

Food Allergen Awareness Level 2

- Full day course
- Ofqual regulated
- Refresher training recommended every 3 years

10 May, 12 July, 2 September, 11 November • 9:30am - 4pm

The Quallsafe Food Allergen Awareness (Level 2 RQF) qualification enables you to attain knowledge of food allergens and food intolerances, alongside the importance of good practice so that safe food is produced and sold.

This regulated and nationally recognised qualification has been specifically designed for people who are working in, or preparing to work in a food handling, food retail or food manufacturing role.

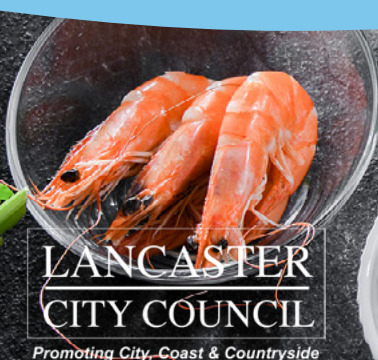
On completion of this course you will gain a strong understanding of food allergens and food intolerances, the effects these can have on individuals, how to control cross-contamination from allergenic ingredients and how to provide accurate food allergen information.

What's Covered?

- Identify the difference between food allergy, food intolerance and coeliac disease
- Identify foods that are related to allergies, intolerances and coeliac disease
- Recognise common symptoms of coeliac disease, food intolerances and allergic reactions and know what to do if someone suffers a severe allergic reaction
- Identify responsibilities of food businesses in relation to food allergens and the consequences of non-compliance
- Identify responsibilities of food handlers in relation to food allergens
- Identify food allergen cross-contamination risks and methods of control
- Recognise where food allergen information can be found
- Outline how allergen information can be provided effectively

For further information contact

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LANCASTER
CITY COUNCIL

Promoting City, Coast & Countryside