

Food Allergy Awareness

Introduction

This engaging course will provide excellent understanding of the impact food allergies have on a person, how to ensure businesses adhere to the legal requirements, what those requirements are, what type of foods can cause a reaction, and how to help someone who is suffering.

The course is split into two modules, the first focusing on the causes and effects of a food allergy, and the second module focusing on safety and law. After completing the course you will have a thorough understanding of food allergies, and what your role is in preventing a reaction it and following regulations.



Audience

This food allergy awareness course is aimed at food handlers and anyone working in a role that involves contact with food, or the management of such people.

Objectives

In this course you will learn:

- What a food allergy is
- How to identify an allergic reaction
- What foods are most likely to cause a reaction
- The dangers of hidden food allergens
- What food intolerance is
- The current regulation in regard to allergen information for pre-packed and unpackaged foods
- Some rules to implement in order to comply with these regulations
- Ways to avoid cross-contact
- How to prepare for, spot, and respond to anaphylaxis
- How to respond when you don't know if a reaction is allergy or asthma

Modules

This course contains the following modules:

Module name

- Causes and effects
- Safety and the law

Content

This course is split into two modules:

- Causes and Effects
- Safety and the Law

Upon successful completion of this course you will be automatically awarded a certificate containing the course name, completion date, CPD hours and learning objectives.