

Food Allergy Awareness Training

For more information, visit our [Food Allergy Awareness Training](#) webpage.

COURSE CONTENTS

This training course is broken down into 3 sections

- 1 What are Allergens?
- 2 The Laws Regarding Food
- 3 Cross Contamination and How to Avoid It

LEARNING OUTCOMES

- ✓ Learn about the 14 major Food Allergens and their labelling
- ✓ Understand and work towards compliance with the Food Information Regulations and understand the laws surrounding food
- ✓ Learn how to avoid cross contamination

ABOUT THIS COURSE

This **Food Allergen Training** programme has been written for people who work with food; whether it's **food production, processing, packaging, distribution, food retail or catering**.

Anyone who works with food needs to know about allergens and allergen labelling. They particularly need to be aware of the changes to the rules which were introduced in December 2014. In the UK it's estimated that **2 million** people have an allergy to foods, and over the last 15 years hospital admissions for food allergies have increased by **500%**.

As **there is no cure for food allergies**, they must be managed and the only way to do this is to avoid the foods which cause the allergy. It is therefore important that people with food allergies can easily find out which products contain the ingredients they are allergic to. In order to comply with the **new EU FIC Regulations**, everyone working in the food industry is required to understand how to make this information readily available to consumers should they need to know.

Our Food Allergy Awareness training course is the perfect online course for anyone working with food - It's **engaging, cost-effective** and it **only takes 35 minutes to complete!**

See also:

- [Food Safety and Hygiene Training - Level 1](#)
- [Food Safety and Hygiene Training - Level 2](#)
- [HACCP Training](#)