

Allergy Awareness for those Working in the Service Sector

Course Overview

The qualification is suitable for a wide range of learners who wish to develop their knowledge and understanding of allergy awareness. It is designed for those who wish to understand allergies, the causes of allergies and what to do in case of an allergic reaction.

Business Benefits

- Gives assurance that employees are well-trained
- Creates a more motivated and engaged workforce
- Gives employees a high standard of learning
- Furthers personal and professional development

Course Duration

8 - 12 Weeks



success.



speed.



support.

What is the cost?

Due to the availability of government funding, this qualification is available at no cost. Funded places are limited so please book early to secure your place.

Learner Benefits

- Achieve a nationally recognised level 2 qualification
- Furthers personal and professional development
- No need to formally attend a college
- Receive a set of high-quality learner support materials
- Receive support from a dedicated team

Awarding Body

NCFE / CACHE / TQUK

Course Content

Unit 1: Allergens, allergies and intolerances

Section 1: Understand food allergens, allergies and intolerances.

Section 2: Know the methods for allergy diagnosis and treatment.

Section 3: Know the methods for intolerance diagnosis and treatment.

In unit 1, you will learn the background knowledge behind allergies, allergens and intolerances. They will also gain an understanding of how allergies and intolerances are diagnosed and treated.

Unit 2: Food labelling and packaging

Section 1: Understand the importance of food labelling.

Section 2: Understand regulations for food labelling.

Section 3: Understand packaging regulations.

Unit 2 Summary:

In Unit 2, you will look at the different types of food labels and why they are so important in keeping those with allergies safe. You will then come to understand the regulations surrounding food labelling and be able to recognise when a label is incorrect.

Unit 5: Allergy awareness for those working in the service sector

Section 1: Know the signs and effects of allergic reactions

Section 2: Understand how to reduce the risk of an allergic reaction.

In unit 5, all the information is focussed upon the service sector. In this unit, staff will learn how to recognise the signs and symptoms of allergic reactions on different body parts and how to perform first aid on those who have experienced a severe reaction. They will then look at what can be done in order to reduce the risk in terms of food storage, handling and preparation.