

CIEH Level 2 Food Allergen Awareness

Chartered Institute of & Environmental Health

Course Overview

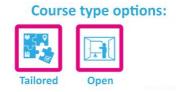
Under the Food Information for Consumers Regulation (December 2014), food business operators have a legal responsibility to provide clear, complete and correct food allergen information to consumers, making it easier for them to make safer choices when buying food or eating out. This regulation applies to all catering and retail businesses that serve or sell both prepacked or loose foods.

This course is aimed at food handlers and other staff involved in food preparation or service who work in the catering industry.

Course Syllabus

This course covers the following subject matter:

- Understanding the impact of food allergy and intolerance
- Identifying, managing and controlling the risks associated with food allergens
- Applying the principles of practical allergen management and developing good practice in the workplace
- Providing allergen information with confidence





frequently asked questions...

The Course

| Course Delivery | This course is available as a Tailored or Open course |
|-----------------------------------|---|
| Accreditation | CIEH Level 2 Award in Food Allergen Awareness |
| Course Length | 4 hours |
| Start / Finish Times | 9.00am – 1.00pm |
| Maximum Group Size | 20 (minimum group size of 10) |
| Tailored to Specific Requirements | Yes - please provide at the booking stage |
| Course Material | CIEH training materials |

Certification

| Is there an Assessment? | Multiple-choice question examination |
|--------------------------------|--|
| Are certificates issued? | Yes |
| Valid for? | 3 year (recommended) |
| When / how are they available? | Available to access from the NUK website upon completion |

The Delegates

| Prior Knowledge / Prerequisites | Must have good understanding of written and verbal English |
|---------------------------------|--|
| Delegate to provide | Everything is provided on the day |

The Venue

| Course Location | At a venue of your choice or a Now u Know Training Centre |
|---------------------------|---|
| Venue Requirements | Please inform us of any mobility concerns |
| Non-NUK Venues | Must have adequate space, seating, lighting, welfare, 240v socket and an external area for practical demonstrations, where applicable |
| Refreshment at NUK Venues | Available on request |

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Course Information For further information contact us on 01782 346300

