



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

Course type options:



Tailored



Open

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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