

Food Allergy Awareness

E-Learning

This course provides an understanding of the importance of food allergens within the workplace and reducing cross contamination.

35 minutes



Online Learning



Institution of Occupational
Safety and Health

About the course

This Food Allergy Awareness course is part of our Food Hygiene bundle, with the aim to you to work towards compliance with legislation. One in three people with known allergies have reported having an allergic reaction within restaurants. With this in mind all staff should understand the importance of the 14 major allergens, the dangers of them and how to avoid cross contamination.

Available in over 35 languages

Our courses are machine translated* into a variety of popular International languages, so regardless of location or language preference, we've got you covered. Our machine translated content includes the translation of course transcripts and test questions.

*Content which is not English may be machine translated and is for assistive purposes only. We cannot guarantee the accuracy of translations.

Who should attend

This training is essential for those producing, selling or handling food.

Course syllabus

The course modules cover:

- What are allergens?
- The laws regarding food
- Cross contamination and how to avoid it.

Certification

Delegates will receive a HSS printable certificate in Food Allergy Awareness upon completion of the course.

This course is approved and accredited by IOSH.

For General Queries

Contact our customer services team:

workplace-training@sja.org.uk

Or call us on

0344 770 4800

Lines are open Mon-Fri 8.30am-5.30pm

Course brought to you by St John Ambulance in partnership with IHASCO and HSS training.

