



Allergens

Highfield Level 3 Award in Food Allergen Management in Catering (RQF)

This qualification is aimed at learners responsible for the purchase, delivery, production and service of food in the catering industry. It is also suitable for those owning/managing a smaller catering business.

Learners achieving this qualification will have knowledge and understanding relating to the control of food ingredients, including allergens, at all stages of food purchase and production. Topics covered include the manager's role in ensuring food ingredients are effectively managed, accurate communication of ingredient information from supplier to consumer, the importance of practical controls to reduce the risk of allergenic contamination and methods of managing ingredient controls and procedures.

How long will it take me to achieve this qualification?

The total qualification time for this qualification is 10 hours, of which, 7 hours are recommended as guided learning hours.

How is the qualification assessed?

This qualification is assessed through a 30-question multiple-choice examination. The duration of the examination is 1 hour. To achieve a pass grade, learners must score at least 18 out of 30 on the examination. Learners will achieve a distinction grade if they score at least 24 out of 30.

What next?

Individuals achieving this qualification may wish to progress on to the following:

- Highfield Level 4 Award in Managing Food Safety in Catering (RQF)

Where can this course be taken?

Through any Highfield approved training centre.

Qualification Number: 603/1720/6 Credit Value: 1