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# Allergens

### Highfield Level 3 International Award in Food Allergen Management

This qualification is designed for learners who are involved in the purchase, delivery, production and serving of food in the catering industry, it is also suitable for those owning/managing a smaller catering business.

This qualification covers: food allergy and food intolerance and the responsibilities to effectively manage these, characteristics of food allergies and food intolerance, procedures relating to the accurate communication of ingredient information, from supplier to consumer, hygiene considerations with regard to allergen and ingredient control and procedures relating to the control of contamination and cross-contamination of allergenic ingredients.

#### How long will it take me to achieve this qualification?

7 hours or 1 day

#### How is the qualification assessed?

It is assessed by a multiple-choice examination, where the learner must answer at least 18 out of 30 questions correctly. The examination will take a maximum of **1 hour** to complete.

#### What next?

Individuals achieving this qualification can progress onto the Highfield Level 4 Award in Health and Safety in the Workplace (RQF). This qualification is ideal for those wishing to work in management.

#### Where can this course be taken?

Through any Highfield approved training centre.

www.highfieldinternational.com

## How much does this qualification cost?

The cost per candidate is based on the number of registrations purchased.

1-49:	117.00 AED
50-99:	111.00 AED
100-249:	104.00 AED
250+:	91.00 AED

