

Do you understand all the ingredients and potential risk to the food you are preparing? Improve your knowledge of food allergens and know exactly what is in your food to make sure you keep everybody safe. Protect your business, your customers and yourself.

What is the objective of this qualification?

Building on a basic understanding of food safety, this qualification is intended to provide food handlers working in catering and retail, with the essential practical knowledge to enable them to assist in reducing the risk to customers who are affected by allergens.

It is designed to provide knowledge and understanding of food allergens and foods that commonly cause intolerances, their characteristics and effects, the importance of effectively communicating information regarding allergenic ingredients to customers, and how staff can minimise the risk of cross-contamination from allergens.

How is the qualification assessed?

This qualification is assessed by a multiple-choice question examination. The examination consists of 20 questions that must be completed within 45 minutes. Successful learners must achieve a score of at least 12 out of 20 (60%). Learners will achieve a distinction at 16 out of 20 (80%).

How long will it take me to achieve this qualification?

The total recommended training time for this qualification is 5 hours, which may be adjusted in accordance with learners' needs and/or local circumstances.

Why a Highfield approved centre?

This qualification can only be provided by a Highfield registered training centre which has implemented the essential systems and policies to ensure the standard and integrity of the training and which is subjected to rigorous quality assurance procedures and audits to provide learners with the confidence in the value and recognition of the qualification.

Why a Highfield qualification?

Highfield is the leading provider of regulated compliance qualifications in the UK, certificating over 350,000 learners a year.

Highfield is also one of the leading international awading organisations and has offices in Dubai.

We're extremely proud to be a Highfield approved centre and offer you international qualifications that will enhance your career prospects.



