

Highfield Level 2 Award in Food Allergen Awareness and Control in Catering

QUALIFICATION NUMBER: 603/1396/1

WHO REQUIRES THIS QUALIFICATION?

Food handlers and staff in catering must understand food allergens and intolerances, their effects, and how to communicate allergenic information to customers while minimizing cross-contamination risks.

WHY A HIGHFIELD QUALIFICATION?

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

Highfield currently provides around 70% of all regulated food safety qualifications. We're extremely proud to be a Highfield approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

WHERE CAN THIS COURSE BE TAKEN?

This qualification can be taken through any Highfield approved training centre.

BOOK

Next Cohort
Intake Now



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ALLERGENS FACT SHEET



RECOMMENDED 4 HOURS
GUIDED LEARNING; USUALLY
A HALF-DAY CLASSROOM-
BASED COURSE



END-OF-COURSE 15-
QUESTION MULTIPLE-
CHOICE EXAM. PASS MARK
9/15 (60%)

REGULATED BY

OFQUAL

WHAT DOES THE QUALIFICATION COVER?

- Food allergens and foods commonly causing intolerances
- Their characteristics and effects
- Communicating allergenic ingredient information to customers
- Minimising cross-contamination from allergenic ingredients

WHAT NEXT?

- Highfield Level 3 Award in Food Allergen Management in Catering
- Highfield Level 2 Award in Food Safety in Catering



Highfield
Approved Centre