

Highfield Level 3 Award in Food Allergen Management in Catering

QUALIFICATION NUMBER: 603/1720/6

WHO REQUIRES THIS QUALIFICATION?

This course is for learners involved in food purchase, delivery, production, and service in catering, including small business owners. It provides knowledge on controlling food ingredients and managing allergens throughout the purchase and production process.

WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certificating 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



Reserve your place —
Browse [here](#)



+973 33334517



info@heshamabbasforconsulting.com



www.heshamabbasforconsulting.com



ALLERGENS FACT SHEET



QUALIFICATION TIME 10
HOURS; RECOMMENDED 7
HOURS GLH



ASSESSED BY A MULTIPLE-
CHOICE EXAMINATION

REGULATED BY

OFQUAL

WHAT DOES THE QUALIFICATION COVER?

- Accurate communication of ingredients information from supplier to consumer
- Manager's role in ensuring food ingredients are effectively managed
- Importance of practical controls to reduce risk of allergenic contamination
- Methods of managing ingredient controls and procedures

WHAT NEXT?

Highfield Level 4 Award in Managing Food Safety in Catering



Highfield
Approved Centre