



Qualifi Level 2 Award in Food Allergy Awareness (Catering) (AFACC2SFG2014)

Award Specification

May 2016

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- We value and practise equality of opportunity, transparency and tolerance
- We strive for excellence in all we do: locally regionally, nationally and internationally
- We work in partnership with business, the community and other educators
- We encourage and promote research innovation and creativity

Student Commitment

This represents a clear statement of Qualifi Ltd and its partners' intentions to deliver agreed standards for a range of academic and administrative services. It spells out what is expected of you as a student and the contribution that can be made to gain the most benefit from your study time through our courses.

You will get the best out of your study time with Qualifi if you are committed to:

- Preparing for classes and attending punctually
- Completing your work to the best of your ability and submitting it on time
- Not committing plagiarism
- Keeping up to date with course information through email or other channels
- Using the feedback, you are given to improve subsequent work
- Making appropriate use of teaching staff's time
- Taking responsibility for your personal development planning and skills development
- Treating staff, fellow learners and neighbours in the local community with respect at all times

We aim to:

- Start and end all classes on time
- Give you one week's notice of changes to your classes
- Give you feedback on assessed work within 15 working days
- Give you clear, legible and informative feedback on your work
- Be available for timed appointments
- Treat you with respect at all times
- Support you in your preparation for the work place

Supporting Diversity

Qualifi Ltd and its partners recognise and value individual difference and have a public duty to promote equality and remove discrimination in relation to race, gender, disability, religion or belief, sexual orientation and age.

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Award Aims

This unit aims to provide candidates with an awareness and basic understanding of a range of food allergies and how the issue of food allergies can be handled safely during food production and service in a commercial catering environment. Relevant settings include pubs, restaurants, takeaways, cafes, delis, schools, childcare settings, and indeed any other catering setting serving food to the general public including commercial, volunteer and not-for-profit settings.

Award Details

QUALIFI Level 2 Award in Food Allergy Awareness (Catering)

Accredited Endorsed Level 2 award accredited by QUALIFI

QUALIFI is a UK Awarding Organisation regulated by OFQUAL

Award Reference	AFACC2SFG2014
Award Type	Endorsed Award with equivalence at QCF Level 2
QAN	n/a
Guided Learning Hours	6-8 hours
Level	2
Credit value	1
Assessment	Multiple choice examination (online)
Delivery	Video and text online with tutor support
Launched (review)	2014 (2017)

Award Overview

This unit is designed to address basic awareness of food allergies within a professional catering environment, and address basic considerations when planning menus and preventing allergenic cross-contamination within a food preparation or food service area. It is intended to be completed by all staff working with food in both paid and volunteer roles at pubs, restaurants, takeaways, cafes, delis, schools, and any other catering setting serving food to the general public.

This award seeks to address the need for food handlers to be aware of food allergies, how they affect people, and how the issue should be handled by catering staff including those advising and serving customers, those cooking and preparing the food, and those designing menus and ordering ingredients. The award considers recent changes to laws and guidance regarding food allergens including changes to food labelling and producer/seller responsibilities and accountabilities.

This programme incorporates recognised syllabus learning outcomes, guidance from FSA Food Standard Agency, Environmental Health Officers, and appropriate professional bodies.

Entry Requirements

There are no prerequisites for this award. It is advised that learners have a minimum of Level 1 in English and Maths or equivalent.

Progression Routes

QUALIFI Level 3 Award in Food Safety for Supervisors AFS3SFG2013

Award Structure

This award is made up of one mandatory unit. Candidates must successfully complete the assessment for the unit via online multi-choice examination to achieve the award. The award can be gain as a free standing unit qualification or as part of a wider programme of learning.

Assessment Guidance

This award is assessed via a 30 question multiple-choice examination, tested online and with a guide completion time of 1 hour. Successful candidates must answer a minimum of 25 questions out of 30 correctly (83%). Following assessment, the assessment result will be provided to the candidate, and certificates for those who are successful are generated and provided electronically.

Age Range

This award is provided for delivery to learners aged 16+ yrs.

Delivery Information

All learning, tutor support and examination activity is carried out online. There is no fee for additional examination entry, however unsuccessful candidates are encouraged to contact the course tutor for support and advice. Please contact delivery partner The Safer Food Group (East GB Ltd) 0800 612 6784 info@thesaferfoodgroup.com for more information.

Learning Outcomes and Assessment Criteria

Learning Outcome	Assessment Criteria
1. Understand concept of food allergies, and be aware of a range of common food allergies.	1.1 Describe the threat of food allergens, and associated dangers to sufferers 1.2 Identify a range of potential food allergens from common foodstuffs
2. Understand the law relating to food allergies and basic responsibilities for safeguarding customers from the threat of food allergens.	2.1 Identify underpinning food safety law regarding allergenic ingredients changes 2.2 Identify responsibilities of a range of staff within a catering establishment or food production area regarding food allergens.
3. Describe a range of approaches to preventing allergenic cross-contamination or other food allergen related mistakes within a professional catering environment	3.1 Outline appropriate prerequisites for creating a safe food allergy-aware catering environment 3.2 Describe appropriate food production processes and procedures for creating safe allergy free or allergy-aware food 3.2 Describe appropriate approaches to food service and retail for dealing for the sale or service of foods containing allergenic ingredients
4. Understand basic First Aid procedure for dealing with allergenic reaction caused by consumption of (or exposure to) a food allergen (anaphylaxis).	4.1 Identify possible symptoms of a food allergy related incident (anaphylaxis) 4.2 State basic First Aid actions that should be taken in the event of a suspected food allergy related attack (anaphylaxis)

Programme Syllabus

A. Allergens and UK/EU law

Candidates should understand the changes in UK and EU law that went live December 2014, affecting all food sold loose or served out of home, plus associated labelling information that must be supplied with all food products. They should also be aware legal penalties for non-compliance, and the need to develop a robust Due Diligence defence to cover the scenario of a serious food allergy related incident. They should be able to:

- I. Describe the implications the Food Information for Consumers Regulation 1169/2011(EU FIC) with regard to allergenic ingredients or foodstuffs
- II. Give examples of potentially unsafe practices concerning allergenic food ingredients
- III. Explain the term Due Diligence in the context of the use of allergenic ingredients
- IV. State the potential consequences for not following the legal guidance on food allergens on safety and in terms of penalties

B. Introduction to allergens

Candidates should be able to explain the concept of food allergens, including the difference between a food allergy and food intolerance, and symptoms of a food allergy related attack. They should also be able to explain the terms anaphylaxis, Coeliac disease, and the threat of hidden allergenic ingredients. Candidates should be able to:

- I. Define the terms food allergy, food intolerance, Coeliac disease, and anaphylaxis
- II. Describe the symptoms of a serious allergic reaction (anaphylactic attack)
- III. Explain the existence and potential dangers of hidden allergenic ingredients
- IV. Give examples of hidden allergenic ingredients in common foods and dishes

C. The 14 named allergens

Candidates should be aware of the 14 common food allergens as listed by the FSA and FIC Regulation 1169/2011(EU FIC) legislation that come into force December 2014. They should be able to state examples of food where the allergens are commonly found, and suggest non-allergenic replacements as alternative ingredients. Candidates should be able to:

- I. State the 14 named allergenic ingredients listed by regulation 1169/2011 (EU FIC)
- II. State the potential hazards associated with these 14 ingredients to allergy sufferers
- III. Demonstrate an awareness of food allergies not listed by regulation 1169/2011 (EU FIC)
- IV. Give examples of foods/dishes where named allergenic ingredients are commonly found
- V. Suggest a range of alternative ingredients to the use of named allergenic ingredients

D. Recipe writing and ingredient panels

Candidates should understand the importance of appropriate communication regarding allergenic ingredient content, in the form recipes and ingredient panels or ingredient declarations. They should be able to offer simple recommendations for adapting recipes for allergy sufferers. Candidates should be able to:

- I. Understand the vital importance of clear written communication in regard to all aspects of the use of allergenic ingredients in food production and service with the end customer
- II. Describe how to create a simple system to manage the use of allergenic ingredients
- III. Describe the need for and process of creating recipe and customer ingredient information sheets
- IV. Be aware of considerations for adaption of recipes for allergy sufferers

E. Prerequisites (preventing allergenic contamination)

Candidates should understand the importance of prerequisites that must be in place to limit allergenic cross-contamination before any cooking or food service takes place, including appropriate management systems, cleaning, suppliers, delivery methods, and food storage. They should be able to:

- I. Explain the importance of appropriate management systems and operational procedures
- II. State the consequences of failing to apply prerequisites for allergy sufferers
- III. Describe appropriate approaches to cleaning and hand-washing that will reduce or eliminate cross-contamination of allergenic ingredients
- IV. Explain the importance of appropriate suppliers, delivery and storage regimes to limit the threat of food allergens

F. Service considerations (preventing allergenic contamination)

Candidates understand how to identify and control allergenic ingredient threats during the food preparation, cooking and serving or sale processes. They should be able to:

- I. Describe the allergenic considerations and appropriate processes to control allergenic threats during food storage, preparation, cooking and assembly of the dish
- II. Understand the potential implications of a failure in processes during food storage, preparation, cooking and assembly of the dish
- III. Describe appropriate allergenic ingredient and communication considerations for front-of-house staff with the kitchen, and communication with the customer
- IV. State the potential consequences of a failure in communication on allergenic ingredients between staff members, or between a staff member and a customer

G. Emergency first aid

Candidates should understand and describe an appropriate emergency first aid response to a suspected food allergy related incident, varying in severity from a mild reaction to full anaphylaxis. They should be able to:

- I. Identify the symptoms of a potential allergenic attack (anaphylaxis)
- II. Describe an appropriate response to a potential allergenic attack (anaphylaxis)
- III. Understand how and when to use an EpiPen (intravenous adrenaline injection)
- IV. Be aware of the potential consequences of failing to take action in the event of an allergenic attack

Further professional development and training

Qualifi supports UK and international customers with training related to our qualifications. This support is available through a choice of training options offered through publications or through customised training at your centre.

The support we offer focuses on a range of issues including:

- planning for the delivery of a new programme
- planning for assessment and grading
- developing effective assignments
- building your team and teamwork skills
- developing student-centred learning and teaching approaches
- building in effective and efficient quality assurance systems.

You can request customised training through your registered centre in the first instance. If you need to contact Qualifi directly:

Our customer service number: +44 (0) 161 818 9904

or delivery partner

The Safer Food Group Tel **0800 612 6784** info@thesaferfoodgroup.com.