



QUALIFI

An **Ofqual** Recognised UK
Awarding Organisation

QUALIFI Level 3 Award in Food Allergy Management for Managers & Supervisors

**AFAM3SFG2022
Award Specification
February 2022**

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About QUALIFI & this Award

QUALIFI is a leading UK and International Awarding Organisation offering Academic and Vocational qualifications up to and including post-graduate level. **It is recognised by Ofqual, the government's regulator of qualifications (RN5160)**, and by QiW (Regulator of qualifications for Wales) and CCEA (Regulator of qualifications for Northern Ireland). QUALIFI is a signatory partner of the BIS international commitment of quality. For full details of QUALIFI's recognition in the UK please visit <http://qualifi.net/ofqual-recognition/>

Successful completion of this leads to an **Accredited Endorsed Award**, studied and examined online and certificated electronically in accordance with agreed OFQUAL operating procedures. This award is accredited and certificated by QUALIFI with equivalence at Level 1, 2 or 3 as detailed and maps and/or exceeds all professional standards detailed.

All delivery partners are regularly audited, and permanent and verifiable learner study and achievement data is held on every learner. For more information contact QUALIFI or the delivery partner's Responsible Officer for Awards and Examinations using the details included at the end of this Award Specification document.

QUALIFI Ltd Mission Statement

WE PROMOTE ACCESS TO EXCELLENCE ENABLING YOU TO REALISE YOUR POTENTIAL

- 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 workplace

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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QUALIFI Level 3 Award in Food Allergy Management for Managers & Supervisors (AFAM3SFG2022)

Award Aims

This unit aims to provide candidates with an awareness and 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. It is aimed at Operators, Managers and Supervisors of food premises. Relevant settings include pubs, restaurants, takeaways, cafes, delis, food retailers, schools, institutions, childcare settings, and indeed any other catering setting producing and/or serving food to the general public.

Award Details

QUALIFI Level 3 Award in Food Allergy Management for Managers & Supervisors. (AFAM3SFG2022). Accredited by QUALIFI, an Ofqual, CCEA & QIW Recognised Awarding Organisation

Award Reference	AFAM3SFG2022
Formerly (if applicable)	n/a
Award Type	Endorsed Award with equivalence at QCF Level 3
QAN	n/a
Guided Learning Hours	8 hours (guide)
Level	3
Credit value	1
Assessment	Multiple choice examination (online)
Delivery	Video and text online with tutor support
Launched (next review)	2021 (2025)

Jason Goodyear

Chief Executive QUALIFI



Award Overview

Updated to incorporate latest standards including PPDS (also referred to as Natasha's Law), this unit is designed to address basic awareness of food allergies for Food Handler staff within a professional catering environment including preventing allergenic cross-contamination within a food preparation or food service area. It is intended to be completed by all Food Handler 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 serving and ordering on behalf of vulnerable groups, and those preparing the food. The award considers recent changes to the law 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, Food Standards Scotland, Environmental Health Officers, and appropriate professional bodies.

Entry Requirements

There are no prerequisites for this award although Level 2 Food Allergy awareness for Food Handlers and Servers is recommended.

Progression Routes

N/A

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 gained as a free standing unit qualification or as part of a wider programme of learning.

Assessment Guidance

This award is assessed via a 20 question multiple-choice examination, tested online and with a guide completion time of 45 minutes. Successful candidates must answer a minimum of 16 questions out of 20 correctly (80%). 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@ for more information.

Learning Outcomes and Assessment Criteria

Learning Outcome	Assessment Criteria
1. Understand the characteristics of food allergies and intolerances, and the associated threats to health they pose to food allergy sufferers.	<p>1.1 Describe the characteristics of food related allergies and intolerances and their effect on the body.</p> <p>1.2 Identify common symptoms of allergic reactions and intolerances.</p> <p>1.3 Identify a range of foods and ingredients commonly associated with food allergies and intolerances, and dishes they can be found in also referred to as hidden ingredients.</p>
2. Understand the law relating to food allergies and intolerances produced for consumption by members of the public, and the basic associated responsibilities of people employed in food production and/or service roles in the UK.	<p>2.1 Identify the purpose and extent of laws that affect food allergies and intolerances for foods produced, served at, or sold from UK premises to members of the general public.</p> <p>2.2 Identify legal and practical responsibilities of staff working within a food production/food service premises with regard to food allergies and intolerances including labelling and signage.</p>
3. Understand procedures for controlling the threat of allergenic ingredients within the premises through appropriate planning, practices and communication with the customer.	<p>3.1 Identify appropriate content for inclusion in a food premises food allergy policy and associated customer statement.</p> <p>3.2 Identify supervisory priorities in the provision of food handling processes for the preparation of allergy free foods.</p> <p>3.3 Identify supervisory priorities for communicating about the use of allergenic ingredients in foods produced within, consumed within or sold from a food premises.</p>

Programme Syllabus

A. Definitions & threats to health

Candidates should be able to identify the nature and threat of food allergies and intolerances, including the difference between a food allergy and food intolerance, and symptoms of a food allergy related attack. They should also understand the terms anaphylaxis, Coeliac disease, and the threat of hidden allergenic ingredients. Candidates should be able to:

- I. Identify the terms food allergy, food intolerance, Coeliac disease, and anaphylaxis
- II. Identify the symptoms of a serious allergic reaction (anaphylactic attack)
- III. Identify an appropriate emergency response to a suspected anaphylaxis
- IV. identify the existence and potential dangers of hidden allergenic ingredients

2. Laws & legal considerations

Candidates should understand the effect of legislation affecting the production, serving and sale of food containing certain allergenic ingredients, including food labelling laws and the introduction of *Natasha's law*. They should also be aware of legal penalties for non-compliance. They should be able to:

- I. Understand the purpose and scope of Food Information for Consumers Regulation FIC 1169/2011 (2014)
- II. Understand the purpose and scope of the 1990 Food Safety Act in regard to food allergies and intolerances.
- III. Understand the purpose and scope of The Food Information (Amendment) (England) Regulations 2019 also commonly referred as *Nastasha's law*.
- IV. Be aware of the governance model and enforcement process in the UK on food premises with regard to food allergies and intolerances.
- V. State the potential legal consequences for not following the legal guidance on food allergens and intolerances.

C. Allergenic ingredients

Candidates should be able to identify common food allergens including those named within the appropriate laws and guidelines published by the Foods Standards Agency and Foods Standards Scotland. They should be able to identify examples of food where the allergens are commonly found, and be aware of some non-allergenic replacements as alternative ingredients. Candidates should be able to:

- I. Identify food ingredients named within allergenic ingredients list published by the Foods Standards Agency and Foods Standards Scotland (14 named allergens).
- II. Be aware of the existence of food allergies not covered by regulation 1169/2011 (EU FIC)
- III. Identify foods and food dishes where allergenic ingredients covered by regulation 1169/2011 (EU FIC) are commonly found.

- IV. Be aware of the threat of allergenic foods covered by regulation 1169/2011 (EU FIC) commonly used within other food products but that are not obvious in the foods title in general public knowledge, also referred to as *hidden ingredients*.

D. Policy & premises management considerations

Candidates should understand the importance of appropriate planning, policies and procedures in controlling the threat of allergenic ingredients. They should be able to:

- I. Identify the need for a systematic premises-wide approach to dealing with the threat of allergenic ingredients.
- II. Identify the relationship between the premises 'HACCP plan, and an appropriate premises food allergy documented response (plan).
- III. identify the stages and appropriate considerations in defining a premises food allergy policy position.
- IV. Identify the scope, purpose and the most important considerations when writing a premises food allergy statement.

E. Allergenic process control

Candidates should understand the importance of appropriate approaches and procedures in working with, and preventing cross contamination of, allergenic ingredients. They should be able to:

- I. Identify the importance of an appropriate premises-wide response to the threat of food allergies and intolerances and understand the potential impact of an inappropriate or inadequate response.
- II. Identify appropriate processes and practices to control allergenic threats during food storage, preparation, cooking and assembly of foods.
- III. Identify appropriate steps in creating and maintaining ingredient declarations for food produced within the premises for immediate or later unpackaged service or hot-holding.
- IV. Identify appropriate steps in creating and maintaining allergenic ingredient labelling for food produced, assembled or repackaged for later packaged sale or service.

F. Communication & customer considerations

Candidates should understand the importance of appropriate communication regarding allergenic ingredient content, in the 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. Identify the need for, and appropriate responses to, clear verbal communication regarding the use of allergenic ingredients between front of house staff and the customer, or any person communicating on behalf of vulnerable individuals.
- II. Identify the need for, and appropriate responses to, clear written and printed signage and communication regarding the use of allergenic ingredients within the premises including with the person communicating on behalf of vulnerable individuals.
- III. Identify the need for, and appropriate clear and unambiguous communication between front of house staff and rear of house (kitchen) staff.

- IV. Identify examples of inappropriate or inadequate front-of-house communication or operation practices procedures that could endanger health of food allergy or intolerance sufferers.

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.