
Highfield Level 3 Award in Food Allergen Management in Catering (RQF)

QUALIFICATION NUMBER: 603/1720/6

WHO REQUIRES THIS QUALIFICATION?

This qualification is aimed at learners responsible for the purchase, delivery, production, and service of food in the catering industry. It is also suitable for those owning/managing a smaller catering business. Learners achieving this qualification will have knowledge and understanding relating to the control of food ingredients, including allergens, at all stages of food purchase and production.

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.

WHAT NEXT?

Individuals achieving this qualification may wish to progress on to the follow:

- Highfield Level 4 Award in Managing Food Safety in Catering

COURSE DATES

BOOK NOW



ALLERGENS FACT SHEET



**QUALIFICATION TIME 10 HOURS,
RECOMMENDED 7 HOURS GLH**



**ASSESSED BY A MULTIPLE-
CHOICE EXAMINATION**

REGULATED BY:

OFQUAL

CCEA

QUALIFICATIONS WALES

WHAT DOES THE QUALIFICATION COVER?

Topics include:

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

WHERE CAN THIS COURSE BE TAKEN?

This qualification can be taken through any Highfield approved training centre



Highfield

Approved Highfield Centre