

# Fact Sheet: Allergens



## HABC Level 3 Award in Food Allergen Management for Caterers

This qualification covers:

- The different roles in ensuring that food ingredients and allergens are effectively managed;
- Common allergens and intolerances;
- Procedures relating to the accurate communication of ingredient information, from supplier to consumer;
- Hygiene considerations with regard to allergen and ingredient control; and
- Procedures relating to the control of contamination and cross-contamination of allergenic ingredients.

### How long will it take me to achieve this award?

This qualification is usually achieved by taking a one-day classroom-based course. However, it can also be achieved through a variety of other methods including blended and distance learning, as long as the recommended learning hours are completed.

### How is the qualification assessed?

This qualification is assessed by a learner workbook set by HABC and marked by the centre.

### What next?

- Learners successfully achieving this qualification may wish to progress to:
- HABC Level 4 Award in Managing Food Safety in Catering.

### Where can this course be taken?

Through any HABC approved training centre.

