



Hospitality and Catering

Allergens in Hospitality and Catering

Lesson 6

This course is ideal for all people working in hospitality and catering or wanting to work in the industry as it gives the learner in depth knowledge of allergens and how to control them.





Only a small amount of an allergen can cause a major problem for someone with an allergy so it is vital that a food business is kept clean to a level which removes or reduces the potential for any allergen cross contamination to occur.





Cleaning procedures are followed to make sure no cross contamination from allergens occurs. The order in which areas are cleaned will also ensure no cross contamination occurs.



Some allergens can become an airborne risk, so it is important that there is enough extraction and ventilation.

Extraction ventilation systems move air and particles out of the work area.



There is specific cleaning equipment which is used to only clean allergens.

This equipment is colour coded to distinguish it from other cleaning equipment.

It should be single use or be able to be cleaned effectively after use.



There should be an allergen spillage procedure which must be followed should any allergen spillages occur. The person cleaning the spillage must be trained on how to do this correctly.

Any contaminated products or ingredients should be disposed of safely.





Revision Activity 6

Why should a food business have sufficient extraction and ventilation?