



Hospitality and Catering

Allergens in Hospitality and Catering

Lesson 7

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.





In a food business allergens can pose a large risk if they are not managed effectively. Every food business will have a system in place which manages allergens and minimises any risk of allergen contamination.





Training

All staff must undertake allergen training to ensure they understand the consequences of someone who has allergies eating an allergen by mistake.

All training records are kept by management for due diligence purposes.



Staff allergen training includes:

- Cross contamination
- Importance of handwashing
- Clothing and personal protective equipment (PPE) requirements
- Waste control of allergens
- Cleaning procedures
- Allergen equipment



Staff should fully understand and follow the company procedures when preventing cross contamination from occurring.



Staff will be trained on how to wash their hands effectively and the importance of washing hands after handling or working with allergens.





There will be training given to staff on how to dispose of allergenic products/ingredients safely. This involves making sure the products are in sealed bags/containers which cannot contaminate any other products.





Staff will be trained on how to clean after allergens and understand the importance of doing this to prevent any contamination.





Staff will be trained on which equipment and utensils are to be used for allergen use only.

A colour coding system is used to identify the equipment/utensils required for allergens.



Revision Activity 7

Name two things that are included in staff allergen training?