

Level 3 Award in Food Allergen Management for Caterers

**13th May 2020 or
12th October 2020**

Who is the Qualification Aimed at?

A variety of supervisors and managers in catering, including those responsible for;

- the sourcing, purchase, delivery and storage of raw materials
- Menu planning and design
- Kitchen supervision
- And also the owner/managers of smaller catering businesses

This Qualification Learning Outcomes.

By the end of the course, successful delegates will;

- Understand the different roles in ensuring that food ingredients and allergens are effectively managed.
- Understand the procedures relating to the communication of ingredient information from supplier to consumer. Accurate information, communication methods and staff training
- Understand the importance of implementing practical controls to prevent contamination, and cross-contamination from allergenic ingredients
- Understand procedures relating to the control of contamination and cross contamination of allergenic ingredients.
- Understand the HACCP-based methods for managing ingredient controls and procedures. Risks, control systems, monitoring, corrective actions, verification and review

Supplementary Information

Guided Learning Hours: a total of 10 hours, covered by some pre-course work and one classroom day (09:00-16:30)

Assessment Format: Delegates will need to complete a 30-question, multiple choice test of the course syllabus. Pass mark is 18 marks, distinction is 24 marks.

Candidate Requirements; Level 3 is roughly equivalent to “A” level study. Candidates require good functional skills (particularly written English), a degree of academic ability, and the time and motivation to complete pre-course work. Attitude is important here, with a willingness to take on-board new or revised management activities to achieve above average performance

Prior experience with food safety is essential, e.g. through Level 2 Award in Food Safety

Venue; central Norwich, at our state-of-the-art No8 Thorpe Road training venue.

Course Tutors: Sarah Daniels is a Chartered Environmental Health Practitioner, having spent over 30 years in the profession. The RedCat Partnership has been providing food safety training & Consultancy in Norfolk, East Anglia & nationally for over 20 years.

How to book: contact us and we'll send a booking form.

Course cost: £185.00 + Vat; inclusive of all training materials, course book and refreshments (including a light lunch).

Other services we can offer.....

Check out our website for current programme of courses;

- ◆ Certificated food safety courses from Levels 1 to 4
- ◆ Certificated HACCP courses from Level 2 to 4
- ◆ Allergen Management Levels 2 and 3
- ◆ Specialised courses such as auditing and inspection skills etc.
- ◆ Bespoke training; what do you need? Our place or yours?
- ◆ Food Safety consultancy; we specialize in food safety management systems based on HACCP, auditing, investigation, etc. either as a part of your HACCP team as a one-off service

Registered Company No. 4306733

8 Thorpe Road, Norwich, Norfolk, NR1 1RY

CONTACT

The RedCat Partnership Ltd

8 Thorpe Road, Norwich, NR1 1RY

T: 01603 473732

E: info@redcatpartnership.co.uk

W: www.redcatpartnership.co.uk

The
RedCat
Partnership
Health and Safety Consultants