

Title:	FDQ Practical Allergen Awareness Certificate
Learner outcomes	Assessment Criteria
The learner will:	The learner can:
<b>1. Understand the definition and symptoms of an allergy</b>	1.1 Describe how an allergic reaction occurs and recognise the prevalence of allergies within the UK population.  1.2 Distinguish between the symptoms of an allergic reaction and those of anaphylaxis  1.3 State the immediate treatment procedure following a recognised allergic reaction
<b>2. Understand which foods are classed as allergens</b>	2.1 State main food allergens along with potential food allergens  2.2 Identify which allergens require control and labelling on food packaging
<b>3. Understand why we need to control allergens</b>	3.1 Outline the consequences of not controlling allergens for the consumer and the company  3.2 Explain the legal responsibilities of a company regarding allergenic foods  3.3 Outline the importance and purpose of the Global Standard for Food Safety in reference to allergen control
<b>4. Understand how to control allergens on site</b>	4.1 Describe the measures taken to control allergens on site
<b>5. Understand how to avoid cross-contamination</b>	5.1 Define the process of cross-contamination  5.2 Describe the measures taken to avoid cross-contamination  5.3 Recognise the responsibility of all members of workforce in the control of cross-contamination

## Additional information about the module

Module purpose and aim(s)

This module supports workforce and/or vocational development for those who need to understand the principles of practical allergen awareness in a food business or in a learning environment.

The module is designed for use primarily by those working in Quality Assurance, Food Safety or HACCP teams or Technical roles in the Food Industry and others who carry out these workplace activities.

It is also designed for those who plan to enter the food and drink industry or employees who wish to expand on their existing knowledge and understanding.

Test requirements

This module is designed to give a broad understanding of why and how to control allergens in a food manufacturing environment.

The learner must demonstrate their knowledge and understanding through use of a practical allergen workshop exercise.