

ALLERGEN AWARENESS FOR FOOD SAFETY



COURSE DURATION	2 hours
CERTIFICATION	Awareness
QUALIFICATION	N/A
ASSESSMENT	N/A
ADDITIONAL SUBJECTS <i>(and bespoke content)</i>	Additional subjects could add extra time to your course. If you require bespoke content, please get in touch.
RENEWAL	Repeat the course. We provide an email reminder service.
MCG POLICIES <i>(details on request)</i>	MCG has an equality and diversity policy and a robust complaints policy and procedure – we treat all opportunities to improve our service with positivity and respect. Our GDPR privacy policy and general terms and conditions are available to view at www.mcgtraining.co.uk .

CONTENT – HSE and Resuscitation Council content-compliant

- The products and substances most likely to cause food allergy and intolerance
- Recognising the symptoms of an allergic reaction
- Requirements to provide food information for customers on pre-packed and loose food – Natasha’s Law
- Controlling the risks of cross-contamination in the process of food preparation
- When it may be necessary to review risks
- Where to find food allergen information
- Conveying food allergen information to your customers
- Monitoring and review



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Core Values - Quality | Service | Integrity | Communication

Purpose - To teach people how to manage an out-of-hospital medical emergency, prevent injury and promote health and wellbeing, both at work and at home.
Mission Statement – To help organisations build and maintain a positive safety culture and control their own health, safety and wellbeing management systems.