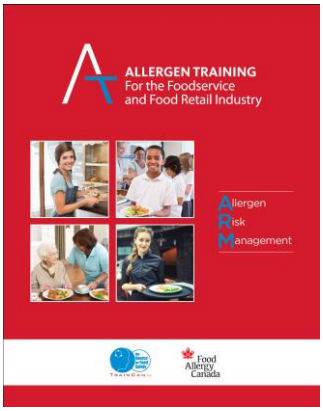

Allergen Training For the Foodservice and Food Retail Industry 2nd Ed.

Course Overview:

While general food safety training courses provide basic information on food allergy, overall, the foodservice and food retail industries still need a more in-depth understanding of the seriousness of food intolerances, food allergies, and anaphylaxis.

Who Should Take the Course?

Any member of the foodservice or retail industry should take this course. You should be aware of the needs of your consumers and what you can do to help meet those needs.

Course Objectives:

The purpose of this course is to teach you important information about managing food allergens in your work environment and help you to understand your role in keeping allergic consumers safe.

The course is presented in 5 sections:

1. Introduction
2. Section 1: Learn
3. Section 2: Prevent
4. Section 3: Plan (Allergen Risk Management (ARM) Plan)
5. Section 4: Respond

Evaluation Process:

At the end of each section there is a test. Participants must pass this test with 100% before they can proceed to the next section. If a participant does not score 100% they can review the section and try the test again. Once all four sections are complete, participants complete a 30 question online exam. A passing score of 75% is required to receive a certificate.

Course Duration:

This online course is self-paced. Participants may leave the course at anytime and can resume where they left off. The duration will depend on the individual participant and their prior knowledge of the subject matter. On average, the course will take between 2 – 3.5 hours to complete.