



Allergy Aware Scheme

The EU Food Information Regulation legislation came into effect in December 2014:

- Regulation applies to all catering establishments
- All caterers are required to provide information to their customers regarding top 14 allergens contained in the menu available.

In 2016 we ran a survey to understand the experience of people affected by allergy, when eating out:

- When dining out with friends or family, 67% of people affected by food allergy stated that they decide where to eat
- 92% of people affected by food allergy would feel more confident eating out at an Allergy UK accredited restaurant

How the scheme works:

- Self-Assessment Audit – in liaison with AUK
 - Staff training
 - Suppliers
 - Purchase and delivery of orders
 - Storage of goods (including Dry/Ambient Chilled/Frozen)
 - Handling and preparation
 - Order taking and front of house
- Site audit – carried out by independent Food Safety Expert.
- Allergy Aware Scheme License Agreement - which is annually renewable.

Training requirements:

Whilst we recommend the following levels of training for staff as the 'Gold Standard', we understand this may not be realistically achievable, the minimum requirement for all staff training is the e-learning modules 1 & 2 from Highfield Qualifications, available from Allergy UK.

Kitchen Management Staff:

- Level 3 Food Safety
- Level 2/3 Food Allergy training

Remaining kitchen staff (e.g. head chef, catering manager etc.):

- Level 2 Food Safety
- Level 2/3 Food Allergy training

All staff:

- Level 1 basic allergen training (the online free FSA course is accepted), e-learning modules 1 & 2 from Highfield Qualifications,

We recommend the Highfield (regulated by Ofqual) and RSPH courses.