

Food Safety

Food Allergy

In this course we will explore food allergens and the consequences of food allergy on the human body. We will look at routes of exposure and uncover some important allergen statistics. Furthermore we will look at the law in relation to food allergy, the 14 major allergens and the requirements of both the business and the consumer to act responsibly in the presence of allergens.

In this Module

Videoscribe explainer video, with professional audio (duration: 02:14)

English Subtitles

11 Expanded learning content blocks in the module format

'Check my understanding'
5 Question knowledge check

Top Tips

1. Be knowledgeable about the allergens present in the food you make, serve or sell.
2. Ensure food products are labelled correctly.
3. Know what action to take in the event of an allergic reaction.

