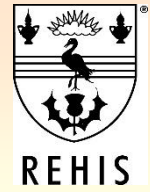


Allergy Awareness Course

Joint Award with REHIS



The Royal Environmental Health Institute of Scotland



As you may be aware, all food businesses are required by law to keep and provide information about 14 key allergens when used as ingredients. Landmark prosecutions for manslaughter, food and health and safety offences and sampling projects by local authority officers are reported more frequently. There have also been civil claims and financial settlements following fatal and 'near miss' reactions to both food and drink.

- The only way someone can avoid getting ill is to make sure they don't eat the foods they are allergic to. If you work with food, it is important to **take food allergy seriously and manage allergen risks**
- This involves having **reliable and safe systems** to know what is in all food you handle and to control cross contamination
- Recent fatal and 'near miss' allergic reactions to foods have led to **reviews of the law** and revised **ways in which people access information** including ordering online for delivery or takeaway
- Allergic people are reacting to increasing numbers of foods - both recognised and less well-recognised allergens
- We are learning more about their reactions and their symptoms, and **lessons learned** can reduce risks for others



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Aim of the course:

To protect increasing numbers of people with food sensitivities by providing those responsible for their care and their food and drink with information and skills.

Learning objectives of the course

- To understand the needs of people with allergies, intolerances and coeliac disease and the challenges of choosing food suitable for them when shopping and eating out
- To know which foods are most likely to cause reactions and which recipes require them
- To understand the legal obligations of supplying food to people with allergies and intolerances
- To understand about related conditions such as asthma, eczema, and allergic rhinitis (eg to pollens, cats, dogs etc)
- To have some insight into the needs of particular groups, babies, young children, teenagers, and the elderly and appreciate who is at greatest risk
- To know how to choose, prepare and serve suitable food for somebody with a food allergy or intolerance
- To understand environmental and other allergy risks in the everyday workplace eg from latex, soap, and cleaning products.

Background

This three hour workshop format was first developed in 2009 by Dr Hazel Gowland of Allergy Action and Graeme Kerr of Allergy and Hygiene Solutions Ltd. Candidates who undertake the course and pass the exam receive the Joint Award (004/2024) of the Royal Environmental Health Institute of Scotland (REHIS).

All those delivering the course are trained and supported by Graeme and Hazel. Hazel provides the materials and delivers a Briefing for a new trainer(s). She also ensures that trainers are kept up to date on allergy issues. Graeme oversees the courses and moderates the assessment. He or Hazel can be available online for the first course delivered by a new trainer to provide initial support.

Trainer Briefings

All prospective trainers attend 2 hours briefing (online) with Graeme and Hazel. They receive a link to the electronic materials including slides, activities, exam templates and forms for managing the training. In addition to the core **Catering for all** content, **Discussion Point** materials will be provided for specific workplaces:

- **Nurseries**
- **Schools and Colleges**
- **Care homes**
- **Hotels and Restaurants**

Ownership and management of the Joint Award

All course materials and course content (Intellectual Property) belong to Allergy Action. Hazel is responsible for updating content and providing new materials and exam templates. They may not be used for other courses or passed to a third party, either on paper or electronically without written consent from Hazel Gowland. They carry REHIS branding in line with REHIS policy and requirements. The right to administer the course in Scotland belongs to Graeme Kerr. The certificates are issued by REHIS. Accepted trainers are required to accept these terms and conditions. Trainers arrange and deliver the courses and notify Graeme of courses booked, dates, venue and numbers of candidates. Trainers receive, print off and mark the exam papers or set up the exams online with Microsoft Forms and retain the candidates' answers. They email the Excel sheet of results to Graeme for submission to REHIS. Hazel undertakes internal verification on selected scanned exam papers and results. Certificates are forwarded to trainers on receipt of payment of the Licence, Certification and Administration Cost.

Briefing session

Prospective trainers attend a briefing session with Graeme and Hazel. This is now online. They are also welcome to request further guidance and support if required.

Registration as a trainer

There are no particular qualifications to deliver the course. Prospective trainers should demonstrate experience in successfully delivering food or health and safety training and a commitment to understanding food allergen management and protecting those at risk. There is a fee of £100 (payable by BACS to Allergy Action) to register as a trainer to be paid before the briefing. Those registered will receive course materials electronically – as above. These are for personal use and should not be shared.

Licence, Certification and Administration Cost

The Licence, Certification and Administration Cost per student is £18 for each person who passes the exam. This is payable to Allergy and Hygiene Solutions Ltd. After completion of a course, results should be emailed to Graeme who passes them to REHIS and authorises the printing of the candidate certificates. REHIS can also provide a group certificate for candidates from the same workplace. There is a small additional fee for this service.

Support for the first course

Graeme or Hazel can be available online by arrangement for the first course delivered by a new trainer to provide support.

Duration

Once they have attended the Briefing and successfully delivered their first course, trainers are approved to deliver the course for 12 months initially. After this, they may be asked to participate in a review and / or attend a further trainer briefing.

Contact:

ALLERGY AND HYGIENE SOLUTIONS LTD: Graeme Kerr

Email: allergyandhygiene@hotmail.co.uk Tel: 07770 896929

ALLERGY ACTION: Hazel Gowland Email: hazel@allergyaction.org Tel: 07751 307531

NB: Trainers understand that they should make it clear that this is not a medical course, and that they cannot sign off training on administering emergency medication. Similarly, candidates are expected to identify allergy risks and implement appropriate controls from the training under supervision in the workplace.