



Level 2 Award in

Allergen Awareness

Qualification Specification

Qualification Recognition Number: 603/2833/2

ABBE Qualification Code: AwardAAL217

May 2019

Why this document is being revised

This document has been revised by ABBE in May 2019. A summary of the changes made to this document is, as follows:

- New address added to 1.4

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1. ABBE

1.1 Introduction

ABBE, the Awarding Body for Building Education is a forward thinking organisation that offers a range of apprenticeships, qualifications, benefits and support.

ABBE is regulated by Ofqual for the delivery of a range of qualifications. Our qualifications are nationally recognised helping learners to achieve their full potential and ambitions.

The full range of qualifications can be found on our website.

1.2 Mission Statement

Our Values - Quality through Standards: Our aim is to provide a high quality experience by building a strong community of mutual support and trust. We can use our collective talents to build meaningful partnerships to help us all to achieve our goals. ABBE is a recognised Awarding Organisation with strong professional integrity.

Our Vision: Is that every learner is confident, successful and has the opportunity to achieve their full potential.

Our Mission: ABBE Educates, inspires and empowers learners

1.3 Qualification Specification

The aim of this specification is to provide learners and centres with information about the content of this qualification.

This specification is a live document and, as such, will be updated when required. Additional qualification details are available for ABBE approved centres in the ABBE qualification handbook.

1.4 Enquiries

Any enquiries relating to this qualification should be addressed to:

ABBE
Birmingham City University
University House
15 Bartholomew Row
Birmingham
B5 5JU

Telephone: 0121 331 5174
Email: abbeenquiries@bcu.ac.uk
Website: www.abbeqa.co.uk



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2. Qualification Information

2.1 Qualification Purpose

All food handlers have a legal responsibility to ensure that the food they manufacture, sell and/or serve is safe for the consumer to eat; this is particularly true when providing food products to people with food allergies or intolerance.

This qualification has been designed to provide learners with the knowledge about the foods that commonly trigger allergic reactions and develop an understanding of the legal responsibilities of a food handler, in regards to allergen labelling and declaring which allergens are present in your food products.

2.2 Who could take this Qualification?

Anyone who works or wants to work in the food industry.

2.3 Qualification Number

ABBE Level 2 Award in Allergen Awareness: 603/2833/2

2.4 Qualification Level

This qualification has been listed on the Regulated Qualifications Framework (RQF) at: Level 2

2.5 Total Qualification Time

This qualification is allocated Total Qualification Time (TQT) this includes Guided Learning (GL) expressed in hours, which indicates the number of hours of supervised or directed study time and assessment. Credit has also be allocated to this qualification.

- The Total Qualification Time (TQT) for this qualification is: 4
- Guided Learning (GL) for this qualification is: 2
- Credit Value: 1 credit

2.6 Progression

Learners who achieve the ABBE Level 2 Award in Allergen Awareness may progress onto other related qualifications such as; Level 2 Certificate in Food Safety or the ABBE Level 3 Certificate in Managing Hazard Analysis and Critical Control Point (HACCP)

2.7 Age ranges

Pre 16	No
16-18	Yes
18+	Yes
19+	Yes



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2.8 Structure of the Qualification

To achieve this qualification, learners must successfully complete the following unit.

URN	Unit Name	Level
Y/616/8210	Allergen Awareness	2

2.9 Barred Units

Units with the same title at different levels or units with the same content cannot be combined in the same qualification.

2.10 Language

ABBE qualifications and assessment materials will be provided through the medium of English.

2.11 Grading

This qualification is: Pass/Fail

2.12 Pre-course Procedures

This qualification is available to anyone who is capable of reaching the required standards. They have been developed free from any barriers that unfairly restrict access or progression thereby promoting equal opportunities.

There are no pre-entry requirements for this qualification.

2.13 Qualification Review Boards

A Qualification Review Board (QRB) is set up for each qualification; these Boards are drawn from employers, centres, Higher Educational Institutes (HEI) and others with a vested interest in the sector in which the qualification is used. QRB purpose is to ensure that the content of the qualification and the proposed assessment methodology are fit for purpose and are appropriate to meet the requirements of the sector.

QRBs are ongoing and will be scheduled for specific points within the qualification lifetime. During this process, the QRB will consider any feedback received on the performance of the qualification and will consider if the content, structure, purpose and assessment methodology remain appropriate to the needs of the sector. This will help to improve both our qualification and the specification.



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3. Qualification Unit(s)

Unit 1: Allergen Awareness

Unit Reference Number: Y/616/8210

Level: 2

Unit Summary

This unit is aimed at those learners who work the food industry to give them a good level of knowledge and understanding of allergens and how they must be handled in production or preparation and sales, in order to minimise risk to health of food handlers or the consumer.

Assessment Guidance

This unit can be assessed using the following method(s):

- Multiple choice test

Learning Outcome The learner will:	Assessment Criterion The learner can:
1. Understand the symptoms associated with allergens	1.1 List the fourteen most common allergens
	1.2 List the symptoms that can appear when someone has come into contact with food they are allergic to
	1.3 State the British Retail Consortium Global Standard on Food Safety requirements
	1.4 Describe a range of precautionary systems that can be put in place to eliminate the risk of allergic reactions
2. Understand the controls that can be put in place by food manufacturers and food handlers to manage allergens	2.1 Explain how food manufactures manage allergens in: <ul style="list-style-type: none"> • Raw material • Newly developed products • New ingredients • Additives • Processing aids • Finished products
	2.2 Explain how food handlers manage allergens in: <ul style="list-style-type: none"> • Raw material • Newly developed products • New ingredients • Additives • Processing aids • Finished products
3. Understand why separating allergen containing material is essential	3.1 Identify how allergen containing material can be contained to minimise allergic reaction
	3.2 List ways of how dust allergen can spread



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4. Understand food safety hazards and the system that controls them	4.1 Identify food safety hazards
	4.2 Outline the food safety management system Hazard Analysis Critical Control Point (HACCP)
	4.3 Describe why HACCP is a legal requirement
	4.4 Explain why a good HACCP system will prevent and minimise food: <ul style="list-style-type: none"> • Hazards • Waste • Cost
	4.5 Describe how to undertake due diligence
	4.6 Identify why HACCP can help build a 'brand'
5. Understand the pre-requisites of HACCP	5.1 Describe the requirements of the premises
	5.2 State the importance of personal hygiene
	5.3 Describe the principles of the correct hand washing process
	5.4 Summarise the duties, roles and responsibilities when dealing with: <ul style="list-style-type: none"> • Waste management • Pest management
	5.5 Explain why illness reporting is essential
	5.6 Justify why suppliers should be carefully selected
	5.7 State the reasons for stock rotation
6. Understand the principles behind the HACCP plan	6.1 Identify what a HACCP plan should contain
	6.2 List the stages of the HACCP plan
	6.3 Explain the twelve-step logic sequence for HACCP
7. Understand allergen control	7.1 Explain allergen controls for the following: <ul style="list-style-type: none"> • Food manufacturer • Retail • Catering
	7.2 Identify how allergen containing material can be contained to minimise allergic reaction
	7.3 List the stages where cross-contamination may occur
	7.4 Explain how to keep allergen and allergen residue contained to prevent cross-contamination
	7.5 Outline procedures that ensure products are packed and labelled properly
8. Understand the cleaning principles required to minimise allergens	8.1 Explain why it is essential to have a cleaning schedule in place
	8.2 List the colour coding and their uses
	8.3 List the eight stages of the cleaning process
	8.4 Describe other cleaning methods that can be used



	8.5 Explain who should carry out the validation and verification of the cleaning
9. Understand why risk assessment are critical in the food industry	9.1 Explain why risk assessment is critical in the food industry
10. Understand why staff training is vital in the food industry	10.1 Explain why staff training is essential
	10.2 Identify what staff should know about the company's products
	10.3 List the requirements regarding personal hygiene when working with food
	10.4 List the occasions when hand washing is essential
	10.5 Outline why food workers must wear Personal Protective Equipment (PPE)
	10.6 Explain why businesses must formulate company procedures
11. Understand the implications of the Food Information for Consumers Regulation legislation (13 December 2014)	11.1 Outline what was included in the 2014 legislation
	11.2 Explain the aim of this new legislation
	11.3 Identify the range of food this legislation now covers
	11.4 Outline the way food is labelled and how the legislation impacts on this
	11.5 Identify how allergenic ingredients should be displayed on packaging
	11.6 Explain what catering establishment must do since introduction of the legislation
12. Understand what to do if an individual suffers from anaphylaxis	12.1 Identify common triggers for anaphylaxis
	12.2 Identify the process you should go through if someone is suffering from anaphylaxis





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