

# Qualification Specification

---

## QNUK Level 2 Award in Food Allergen Awareness in Catering (RQF)

603/5375/2

## Contents

1. Introduction .....	1
2. Contact Us.....	1
3. Version Number .....	1
4. Qualification Objective .....	2
5. Geographical Coverage of this Qualification .....	2
6. Benefit for Learners.....	2
7. Progression .....	2
8. Recognition of Prior Learning .....	2
9. Qualification Information .....	2
10. Qualification Structure .....	2
11. Learner Entry Requirements.....	3
12. Delivery.....	3
12.1. Venue Requirements.....	3
12.2. Equipment Requirements.....	3
12.3. Blended Learning.....	3
12.4. Trainer to Learner Ratio.....	3
13. Centre Personnel Requirements.....	3
14. Assessment Requirements .....	4
14.1. Multiple-Choice Question Paper .....	5
15. Moderation .....	5
16. Reasonable Adjustments.....	5
17. Results .....	5
Appendix 1: Units .....	6
Appendix 2: Specimen Assessment Material .....	8

## 1. Introduction

Qualifications Network Limited (QNUK) is an Awarding Organisation recognised and regulated by the Office of Qualifications and Examinations (Ofqual) in England, the Council for Curriculum, Examinations and Assessment (CCEA) in Northern Ireland and Qualifications Wales.

This specification outlines key information required by users of this qualification to ensure they can make an informed decision about the suitability of the qualification they are taking or proposing to take for the purposes that they intend to use it.

## 2. Contact Us

Please get in touch if you need any advice or guidance with this qualification.

### Head Office:

Qualifications Network  
First Floor Offices  
86A Lancaster Road  
Enfield  
Middlesex  
EN2 0BX

Email: [centres@qnuk.org](mailto:centres@qnuk.org)

Tel: 020 3795 0559

## 3. Version Number

Centres should make sure they are using the most up to date document by checking the footer which will confirm the current version number.

Version 2: April 2020 – new qualification template applied

Document owner	Qualifications Manager
Date last updated	16/09/2020
Next review	16/09/2021
Status	Approved
Version	2
Document control number	QS L2FAA

## 4. Qualification Objective

This qualification provides learners with the knowledge required by food handlers in relation to food allergens and how to minimise the risks to consumers through effective food handling, labelling and provision of information. This is a qualification that supports a role in the workplace.

## 5. Geographical Coverage of this Qualification

This qualification is available in England and internationally.

## 6. Benefit for Learners

This qualification provides the underpinning knowledge of the safe handling of food and other controls used in minimising the risks associated with food allergens.

## 7. Progression

Learners could progress to the:

- QNUK Level 2 Award in Food Safety for Catering (RQF)
- QNUK Level 3 Award in Food Safety for Catering (RQF)

## 8. Recognition of Prior Learning

QNUK are unable to accept requests for recognition of prior learning (RPL) for this qualification.

## 9. Qualification Information

Qualification Number (QN)	603/5375/2
Learning Aim	60353752
Total Qualification Time (TQT)	4
Guided Learning Hours (GLH)	4
Credit value	1
Level	2
Validity	3 years
Assessment	Invigilated MCQ paper
Achieving the qualification	Learners must achieve the mandatory unit

## 10. Qualification Structure

Unit No.	Unit Title	Level	Credit	GLH
<b>Mandatory units</b>				
L/617/9057	Food allergen awareness and control in a catering environment	2	1	4

The learning outcomes for the qualification may be found in Appendix 1. The Assessment Guidance details the assessment criteria which are used to determine if a learner has met the requirements of the learning outcomes. Further depth of coverage is also provided in the Assessment Guidance.

## 11. Learner Entry Requirements

There are no specific recommended prior learning requirements for this qualification. Entry is at the discretion of the centre; however, learners should be aged 14 years and over to take this qualification.

Due to the language of the assessment, it is recommended that learners have sufficient command of the English language in order to understand the assessment and to undertake the recommended assessment methods.

There are no other pre-requisites for this qualification.

## 12. Delivery

This qualification is typically delivered in a face-to-face format over a half-day period for new learners. Learners should complete the qualification within 2 weeks.

### 12.1. Venue Requirements

The training venue should be suitable for learning and meet all relevant Health and Safety requirements.

### 12.2. Equipment Requirements

There are no specific equipment requirements for this qualification. Assessors may wish to ensure they provide suitable examples of allergen files, menus, food labels etc

### 12.3. Blended Learning

Blended learning is acceptable for this qualification provided suitable controls are in place to ensure learners complete all elements.

Virtual learning can be used for the delivery of this qualification. Assessments should still take place in a controlled environment.

### 12.4. Trainer to Learner Ratio

The maximum Trainer to learner ratio for this qualification is 1:20 for classroom based training.

## 13. Centre Personnel Requirements

This qualification is delivered by suitably qualified trainers.

All those who deliver and assess this qualification must:

1. Hold a Degree or DipHE in a related subject such as:
  - a. Food Science
  - b. Environmental Health
  - c. Home Economics
  - d. Microbiology; or
2. Hold a HNC/D in a related subject (as outlined above); or
3. Hold a Level 4 regulated qualification in Food Safety; or
4. Hold a Level 3 or 4 regulated qualification in Food Safety **AND** have suitable CPD in managing allergens in a food related environment or
5. Hold a Graduate Diploma in Food Science and Technology of the Institute of Food Science and Technology
6. Hold one of the following qualifications or their recognised equivalent:

- a. Cert Ed/PGCE/B Ed/M Ed
  - b. CTLLS/DTLLS
  - c. PTLLS
  - d. Further and Adult Education Teacher's Certificate
  - e. IHCD Instructional Methods
  - f. IHCD Instructor Certificate
  - g. S/NVQ level 3 in training and development
  - h. S/NVQ level 4 in training and development
  - i. TQFE (Teaching Qualification for Further Education)
  - j. English National Board 998
  - k. Nursing mentorship qualifications
  - l. NOCN Tutor Assessor Award
  - m. Level 3 Award in Education and Training (QCF/RQF)
  - n. Level 4 Certificate in Education and Training (QCF/RQF)
  - o. Level 5 Diploma in Education and Training (QCF/RQF)
  - p. Accredited Qualifications based on the Learning and Development NOS 7 Facilitate Individual Learning and Development
  - q. Training Group A22, B22, C21, C23, C24
  - r. SQA Accredited Planning and Delivering Learning Sessions to Groups
  - s. CIEH professional Trainers Certificate
7. Show current evidence of continuing professional development in teaching, assessment and the subject matter.

### Internal Quality Assurance Requirements

Each centre must have access to a suitably qualified IQA. The IQA cannot verify the delivery or assessment of individual learners or cohorts of learners where the IQA has been involved in the delivery or assessment of the qualification for those learners.

All those who are involved with the quality assurance of these qualifications **internally** must:

1. have up-to-date working knowledge and experience of best practice in assessment and quality assurance;
2. meet the delivery staff requirements for this qualification:
3. hold one of the following internal quality assurance qualifications or their recognised equivalent:
  - a) Level 4 Award in Internal Quality Assurance of Assessment Processes and Practice (QCF/RQF); or
  - b) Level 4 Certificate in Leading the Internal Quality Assurance of Assessment Processes and Practice (QCF/RQF); or
  - c) V1 Conduct internal quality assurance of the assessment process; or
  - d) D34 Internally verify the assessment process; and
4. show current evidence of continuing professional development in assessment, quality assurance and the subject matter.

## 14. Assessment Requirements

Learners are assessed for this qualification through:

### 14.1. Multiple-Choice Question Paper

The MCQ paper will be taken under examination conditions, i.e. learners will sit a minimum of 1.25 metres apart, will not confer during the examination and no electronic devices (such as mobile phones) or books, including dictionaries, will be permitted.

Language of assessment	English
Duration	30 minutes
Pass mark	70% (11/15)
Grading	Pass/Fail

Example MCQs are included at Appendix 2.

## 15. Moderation

The level of external moderation required for this qualification will be risk based and in line with the Centre Assessment Standards Scrutiny Strategy applicable to this qualification.

There may be situations within the centre devised assessment methodology that require observations, in these situations QNUK EQA Department will also require to conduct verification visits to ensure the accuracy and consistency of assessment decisions.

QNUK EQA Department will advise the centre of the required levels of moderation/verification to anticipate for this qualification upon centre approval for delivery.

## 16. Reasonable Adjustments

Learners are required to complete the assessment in a manner appropriate to the purpose of the qualification.

The prescribed assessment methods for this qualification should not unfairly disadvantage learners who would otherwise be able to demonstrate competence in line with the purpose of the qualification. Learners should contact their centre to discuss reasonable adjustment if they feel prescribed assessment methods would disadvantage them.

## 17. Results

The centre is required to submit learner results within 10 working days of assessment to Qualifications Network UK for moderation. We will issue verified results and appropriate certification to the approved centre within 7 working days of receiving the results. Centres will forward results and/or certificates to learners, who can expect to receive them within 20 working days of taking the assessment. If learners have not received results and/or certificates within 25 working days, they should contact the centre in the first instance.

## Appendix 1: Units

### Unit 1 Food allergen awareness and control in a catering environment (L/617/9057)

#### Unit Summary

This unit develops understanding of the principles of controlling the risk associated with food allergens within a catering environment.

1. The learner will: Understand the consequences related to food allergens, intolerances and other relevant health needs		
Assessment Guidance		Types of Evidence
1.1	Learners should understand <b>The difference between allergies, intolerances and coeliac disease</b> including the difference between allergy and intolerance. <b>Allergy</b> –The body’s immune systems response to certain foods causing symptoms that may be life-threatening <b>Intolerance</b> – A difficulty digesting certain foods and having an unpleasant physical reaction to them. <b>Coeliac disease</b> – a common digestive condition where the small intestine becomes inflamed and unable to absorb nutrients. This is caused by an adverse reaction to gluten which is found in wheat, barley and rye.	MCQ
1.2	Learners will be able to identify <b>Common foods that are related to allergies, intolerances and coeliac disease</b> . Including the 14 common allergens as outlined in Annex II of Regulation (EU) 1169/2011. They will know that intolerances commonly include, gluten, wheat and lactose. They will also know that coeliac disease is related to gluten.	MCQ
1.3	Learners will know <b>Common symptoms related to allergies, intolerances and coeliac disease</b> . Including common symptoms related to mild and life-threatening allergic reactions. They will also identify typical symptoms of an intolerance and their onset times.	MCQ
1.4	Learners will understand <b>Reasons why food business operators need to identify and control food allergens</b> including the relevant UK and EC legislation. They will understand that there is a legal requirement to provide information about food allergens. Learners will understand the importance of reducing the risk of legal action, civil claims, bad reputation and product recall.	MCQ

2. The learner will: Understand the importance of controlling food allergen risks		
Assessment Guidance		Types of Evidence
2.1	Learners will understand <b>food allergen hazards that may cause cross-contamination in food preparation or handling</b> including hazards such as: hand and food contact surfaces, food packaging, contamination vehicles to include hands, clothes, utensils and other equipment. Cross contamination may also occur during delivery, storage or serving of food.	MCQ
2.2	Learners will understand <b>methods of control in relation to the risks of food allergen cross-contamination</b> including how to control the risk of food allergen cross contamination, to include: inspection of deliveries, hygiene controls, hand washing, staff awareness and training.	MCQ



3. The learner will: Understand how to provide food allergen information		
Assessment Guidance		Types of Evidence
3.1	Learners will <b>Know where to obtain information related to food allergens</b> including where to obtain information related to food allergens, to include: product labels, recipes, delivery notes, awareness of common dishes that may contain hidden allergens.	MCQ
3.2	Learners will understand <b>how food allergen information is best made available to consumers including</b> how food allergy information is best made available to consumers. Allergy advice is best provided in writing, via menus, menu boards and food labels. Verbal information should be consistent.	MCQ

## Appendix 2: Specimen Assessment Material

**1** Which of the following is most likely to contain an ingredient that will affect an individual with coeliac disease?

- A** Satay Chicken
- B** Spaghetti bolognaise
- C** Chicken tikka masala
- D** Shepherd's pie

**2** Which of the following is the most effective way that a restaurant can communicate information related to allergens, to customers?

- A** Provide it on the restaurant website
- B** Provide the information on menus and signage
- C** Ask staff to answer any questions they may receive related to allergens
- D** Provide a list on a recorded telephone message

**3** What action should be taken if, after being prepared, a customer states that their chicken burger should have no mayonnaise?

- A** The chef should remove the mayonnaise and serve the burger
- B** The customer should be made to pay for two meals
- C** The burger should be prepared again without mayonnaise
- D** The chicken and mayonnaise should be replaced but other ingredients can be reused