

## The Purple Allergen Plan

This workshop was developed by Jacqui McPeake, the programme is aimed at all catering staff to enhance their allergen awareness. The programme will increase their knowledge of allergen management and will offer practical solutions to managing allergens in their workplace.



This programme which has 6 modules is delivered as a workshop and if required the modules can be adapted to suit the business dependent on their key focus. The content may vary depending on the depth of the learner's starting knowledge.

### **Entry requirements**

Learners on this programme will be a minimum of 18 years of age and will be working in or have had experience of a catering environment.

### **Content**

- Introduction
- **P**olicy - does the business have an allergen policy.
- **U**nderstanding of "how to manage allergens in a busy workplace".
- **R**isks assessments & control measures
- **P**rocess management
- **L**egal responsibilities
- **E**ngagement covering positive allergen communication culture.
- **Q**uiz to test the knowledge learnt.

### **Who should attend?**

This workshop is a general introduction to allergen awareness and is suitable for all levels within a hospitality business from management, chefs, servers, bar staff, housekeeping and room service events teams, cleaning, and store persons.

### **Delivery**

The workshop is delivered face to face up to 4 hours, there are many opportunities for interaction and Q & A throughout the session.

Contact us now for more information or to discuss any aspect of the course please Email

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