

Allergy training for food businesses

Online food allergy training and e-learning resources for food businesses.

Food business operators must make sure that staff receive training on [managing allergens effectively](#).

Your staff should:

- know the procedures when asked to provide allergen information
- be trained to accurately handle allergen information requests
- be able to guarantee that allergen-free meals are served to the right customer
- know the risks of allergen cross-contamination when handling and preparing foods and how to prevent this.

Food allergy training

We provide free [food allergy training](#) where you and your staff can learn more about managing allergens in a kitchen and how to cater for allergen information requirements.

You can also share our [allergen checklist](#) with staff for guidance on allergen management requirements and best-practice.

Allergen information resources

We have a range of resources available to help you clearly track the allergens in the food you provide, and raise awareness of how to deal with allergen information requests from customers.

You may wish to provide staff involved with food preparation with a menu planning recipe sheet for allergens. You can use the single dish template for 'specials' or to record when ingredients have changed in a regular dish.

You may wish to display an allergy poster on site. We provide posters in [English](#), [Welsh](#), [Bengali \(?????\)](#), [Cantonese \(??\)](#), [Punjabi \(??????\)](#) and [Urdu \(????\)](#).

Menu planning materials