How to?

16) Food allergen labelling

Check your understanding by:

Why is it essential that allergens are labelled correctly on foods?

Name four allergens which must be stated on a label if a food contains this.

Summarise the allergen labelling requirements, including those for pre-packed for direct sale

State a possible method to ensure compliance with these new labelling requirements.

You can tell it's correct if:

Sufficient information is available for customers on food allergen contents when this is required.

Foods are adequately labelled.

Team members are aware of the importance of correct food labels.

Hints and tips:

If possible compile a list of student/customers with certain food allergies. This will mean that the dietary requirements of certain students/customers are well known, and food can be prepared accordingly, in the safest possible way.