

FOOD ALLERGY AWARENESS FOR EMPLOYEES

Reduce the risk of food allergy incidents by ensuring all employees understand the procedures for dealing with guests who have food allergies. This essential course teaches ways to prevent food allergy incidents, the most common allergens, symptoms of allergic reactions and how to respond if a food allergy incident occurs.

AUDIENCE

Hourly Employees

LENGTH

15 minutes

FEATURES

Interactive exploration
Tips from managers
Integrated exam

ACCESSIBILITY

English narration
Spanish narration
Onscreen text option
Tin Can compatible
Mobile ready

PROGRAMS

Employee Compliance

Employee Compliance
FOOD ALLERGY AWARENESS FOR EMPLOYEES

SEVERE SYMPTOMS

- Trouble Breathing**
- Fast and/or Irregular Heartbeat**
- Loss of Consciousness**
- Anaphylaxis**

3 OF 7
DISCOVERLINK © 2014

HIGHLIGHTS

Covers critical points necessary to keep allergic guests safe, including:

- The Big Eight food allergens
- Symptoms of a severe allergic reaction
- How to respond to an allergic reaction
- Steps for verifying and communicating ingredient information
- Procedures for handling an allergen-free order, including avoiding cross-contact
- How to handle food intolerance