

## **Allergen Awareness Learning Outcomes**

TAP Series' Allergen Awareness Training course and examination provides basic introductory instruction in the following required elements:

- The definition of a food allergy
- The symptoms of an allergic reaction
- The major food allergens
- The dangers of allergens and how to prevent cross-contact
- The proper cleaning method to prevent allergen contamination
- How and When to communicate to guests and staff
- The special considerations relating to allergens from workstations and self-serve areas
- How to handle food deliveries in relation to allergens
- Proper food preparation for guests with food allergies and cleaning and personal hygiene considerations to prevent contamination food with allergens.