

09. Allergenic Foods

N/A Unity	ANALYSIS OF THE CONTENT OF SECTIONS	DURATION (HOURS)
1	<p>Basic Knowledge of Allergens</p> <p>What are allergens and which are the most common (eg gluten, nuts, dairy). Effects that the consumption of allergens can have on people with allergies.</p>	0,5
2	<p>Labels and Nutritional Information</p> <p>How to read and understand nutrition labels. How to properly inform customers about the ingredients of the dishes.</p>	0,5
3	<p>Proper Food Handling Procedures</p> <p>Cross-contamination prevention practices during food preparation and serving. Proper storage and use of equipment to avoid contamination</p>	1
4	<p>Emergency Management</p> <p>Protocols for the immediate treatment of allergic reactions.</p>	0,5
5	<p>Communication with Customers</p> <p>How to communicate with customers to understand their nutritional needs. Customer service with sensitivity and attention</p>	0,5
	TOTAL	3