

# How to enrol

For course availability,  
visit [sprout.edu.au/training](http://sprout.edu.au/training)  
or call us on 08 8443 4343

89 Sir Donald Bradman Drive  
Hilton South Australia 5033

Telephone 08 8443 4343  
[training@sprout.edu.au](mailto:training@sprout.edu.au)

RTO Code: 45247



NATIONALLY RECOGNISED  
TRAINING

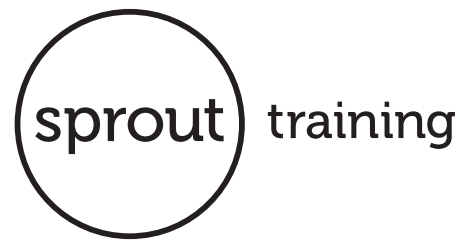


[sprout.edu.au/training](http://sprout.edu.au/training)



COURSE

Course code 10248NAT



# Dietary Requirement Awareness and Safety

Ensure your customers are confident in your ability to meet their needs





# Understanding and managing dietary requirements

24% of Australians report food avoidance due to food allergies, intolerances or reasons relating to religion, culture, personal preference and health.

This course provides participants with specific knowledge and skills required to safely manage dietary requirements related to food allergies, food intolerances, coeliac disease and religious and personal preferences within the food preparation environment.

## COURSE NAME

Course in Dietary Requirement Awareness and Safety

## COURSE CODE

10248NAT

**DRAAFA001** – Apply awareness of food allergies in food preparation environments

**DRAAFI001** – Apply awareness of food intolerances in food preparation environments

**DRAARP001** – Apply awareness of religious and personal preferences in food preparation environments

**DRAACD001** – Apply awareness of coeliac disease in food preparation environments

## DELIVERY MODE

Face to face including practical and written components

## COURSE LENGTH

The course duration is three days + prereading. To successfully complete the course, participants must attend all three days. There is no homework or post course work to complete.

## DELIVERY OPTIONS

One day per week for three weeks, or three consecutive days

## VET FEE-HELP FINANCIAL SUPPORT


Not available

## ENTRY REQUIREMENTS

No specific training, education or experience is required to enrol in this course

## LEARNER SUPPLIED RESOURCES

Learners require access to a smart phone or laptop.



Is your team  
fully informed  
and confident  
in their ability to  
manage dietary  
requirements?

#### WHO SHOULD COMPLETE THIS COURSE?

Anyone involved with food production, food handling or food service. This includes but is not limited to individuals working in:

- Traditional food services for example wait-staff, kitchen hands, cooks, chefs, caterers, bakers, patissiers, venue managers
- Food retail for example retail assistants, sales representatives, flight attendants
- Food manufacturing for example producers, food handlers, delivery drivers, supervisors and managers
- Health establishments for example carers, nurses, menu monitors, chefs, cooks, kitchen hands, dietitians and food service staff
- Education institutions that provide food for example teaching staff, support staff, teachers, cooks and chefs

#### COURSE DELIVERY LOCATION

Sprout, 89 Sir Donald Bradman Drive,  
Hilton South Australia 5033

#### PRIVATE COURSES AVAILABLE

If you work for an organisation or association and would like to offer this course to your staff, alternate course dates and delivery locations around Australia can be arranged.

Please contact us on 08 8443 4343 or [training@sprout.edu.au](mailto:training@sprout.edu.au) to discuss available options.

#### COURSE OUTCOMES

This course will provide participants with the skills and knowledge to:

- Collect and interpret information from consumers about food allergies, food intolerances, coeliac disease and personal and religion-based preferences
- Interpret food labels and select ingredients to accommodate a wide range of dietary requirements
- Clearly and confidently liaise with others involved with food preparation and handling to communicate consumer requirements and preferences

- Access, interpret and apply established organisational procedures for reducing the risk of allergen cross contact
- Apply an awareness of standard procedures for reducing the risk of cross-contact
- Determine processes to be followed in the preparation of food (when organisational procedures are not in place) to limit the risks associated with cross contact and manage consumer dietary requirements
- Source reliable and reputable information about dietary requirements to create and implement food handling and preparation processes when catering to dietary requirement requests
- Use correct terminology related to dietary requirements in discussions with consumers, their guardians or representatives and kitchen staff