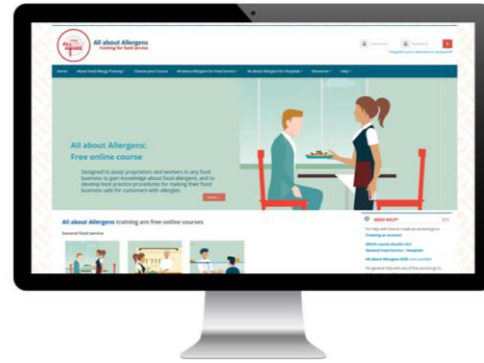


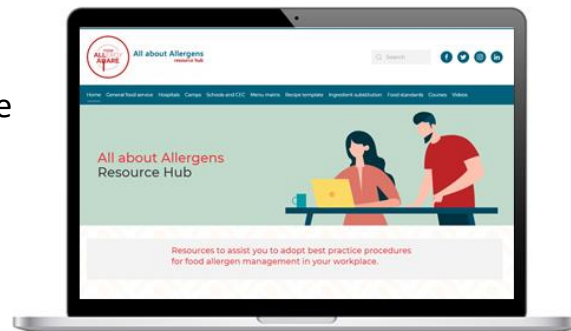
Vale SL, Roberts H, Said M, Joshi P, Voukelatos S, Roche I

Background:

- Food allergies in Australia are increasing.
- Food service providers need training and support to help them to safely cater for people with food allergies.
- There is no legislative or accreditation requirement for food service providers to undertake food allergen management training.
- The National Allergy Strategy food service project aimed to optimise food allergen management by offering free, nationally standardised online training.



Managing food allergies.
It's everyone's responsibility



Methods:

- The National Allergy Strategy engaged with key stakeholders to understand training and resource needs. Face-to-face meetings were held followed up by electronic engagement.
- A review of existing food allergen management training resources was undertaken.

Results:

- The National Allergy Strategy developed All about Allergens free online training for food service providers.
- A resource hub containing free templates and supporting information was developed to support the online training.
- On average, 1000 people enroll in All about Allergens per month, with over 45,000 total enrolments since 2017 as indicated by Table 1.

Table 1: All about Allergens enrolments July 2017 – *May 2022

2017-18	2018-19	2019-20	2020-21	2021-22*	Total
3,860	6,940	9,994	13,965	11,165	45,924
% increase	80%	44%	40%	-	

- Additional versions of All about Allergens courses have been developed to accommodate different food service sectors (eg. hospitals, schools, camps).

Conclusion:

- The All about Allergens courses are nationally standardised, evidence-based, best-practice and free of charge.
- Ongoing engagement with stakeholders has resulted in additional versions of All about Allergens being developed for children’s education and care, camps, schools, hotels, cafes, restaurants, hospitals and residential care.
- Demand for the original All about Allergens course remains strong.