

## ALL ABOUT ALLERGENS – RESOURCES TO SUPPORT BEST PRACTICE FOOD ALLERGEN MANAGEMENT TRAINING

**Introduction:** Over 125,000 food service workers have enrolled in the All about Allergens online food allergen management training courses, launched by the National Allergy Council (NAC) in July 2017. Stakeholders identified that supporting resources were required for food service establishments to be able to implement the best practice food allergen management processes taught in the courses.

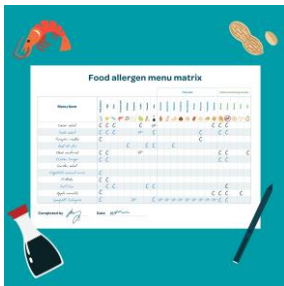
**Methods:** The National Allergy Council's food service project engaged extensively with the different foodservice sectors to understand what supporting resources were required. Resources were reviewed by the stakeholder working group before release.



<https://foodallergytraining.org.au/resources/>



**Results:** An extensive suite of downloadable resources was developed, specific to different sectors of the food service industry. These are available on the All about Allergens resource hub and include tools for managers, chefs and supervisors to implement best practice food allergen management. From January 2019 to May 2023 there has been encouraging uptake of the resources, with over 7500 site users and many users accessing the site on multiple occasions.



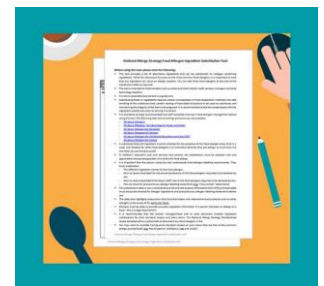
**Food Allergen Menu Matrix Template**



**Standardised Recipe Template**



**Allergen Management Audit Tool**



**Ingredient Substitution Tool**

**Conclusion:** The All about Allergens resource hub provides free, easily accessible tools to support the All about Allergens best-practice food allergen management online training courses. The National Allergy Council continues to engage key stakeholders across the food service sector, with ongoing evaluation and a future focus on resources appropriate for users with culturally and linguistically diverse backgrounds.

### Acknowledgements:

The National Allergy Council would like to thank the Food Service Project Co-leads, the food service working group members, and the many stakeholders who contributed to the development of these resources.