

Level 2 Award in Food Allergens

August 2026

Information is correct at time of sharing but may be subject to change

Housekeeping



This session is being recorded

The session is being recorded and will be sent to all attendees after the webinar.



Everyone is on mute

To ensure the best experience for everyone, please keep your microphone muted.



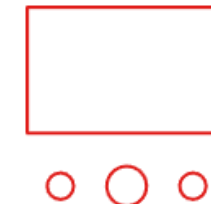
Slides

The slides will be sent to all attendees alongside the recording after the webinar.



Questions

Please add your questions to the question function on the control panel. We will endeavour to answer all questions.

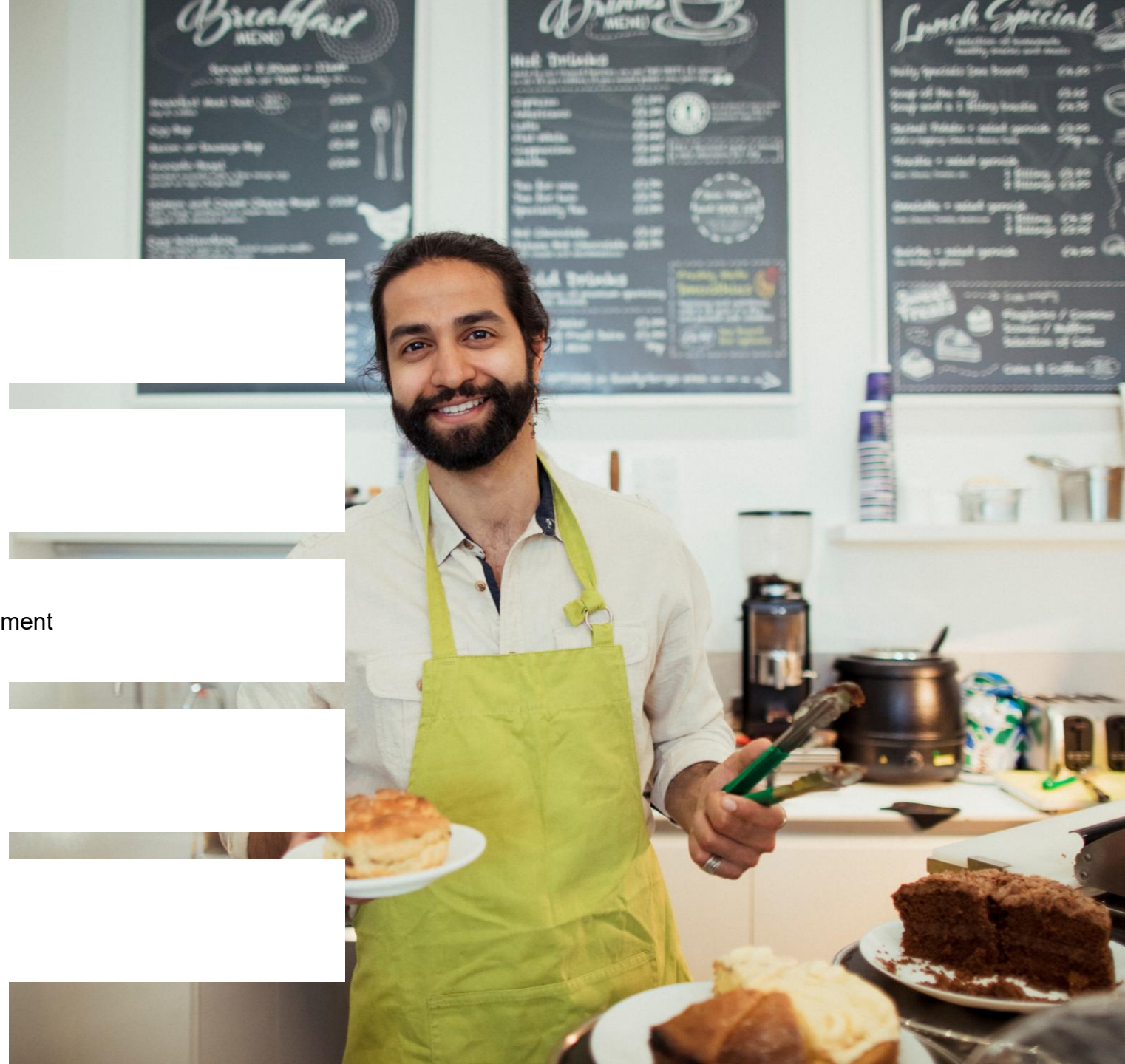


If the session cuts off

Please use the original webinar link to gain access back into the session. To join over the telephone, select "Phone Call" in the audio panel and the dial-in information will be displayed.

Agenda

- 1 Introductions
- 2 Who the qualification is designed for
- 3 The handbook, knowledge and assessment
- 4 Approval process and related costs
- 5 Support and resources, next steps



City & Guilds Hospitality & Catering team

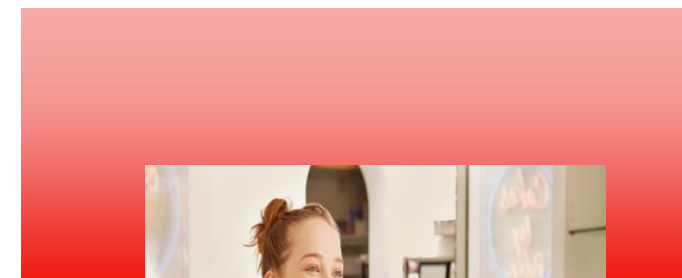
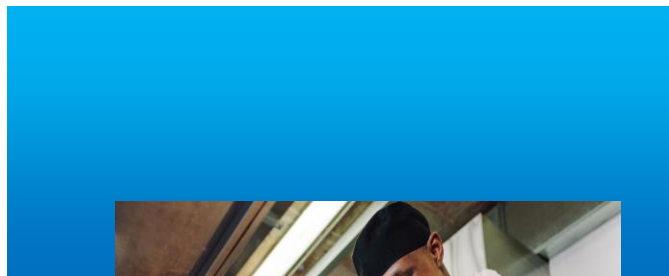
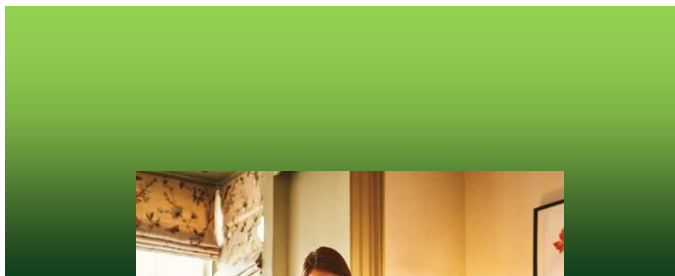


Amelia Woodward
Technical Adviser



Gary Schofield
Product Manager

Who is the qualification designed for



Health & Social Care
Early years



Hospitality
Catering



Retail

7125-11 Level 2 Award in Food Allergens

- 1 unit - 4 learning Outcomes
- 16 plus
- 8 GLH
- Multiple choice test via evolve (250)
- Pass/Fail
- England and International



City & Guilds Level 2 Award in Food Allergens (7125-11)

Version 1.0 (September 2026)

Qualification handbook

Test Specifications

Graded: Pass/Fail

Pass mark: the pass mark for this examination is set at approximately 65%

These boundaries may be subject to slight variation to ensure fairness should any variations in the difficulty of the test be identified

Test: 7125-250			
Duration: 30 minutes			
Unit	Outcome	Number of questions	Percentage %
250	Know the current legislation, the responsibilities to maintain compliance and consequences of non-compliance	4	20
	Understand food allergens and intolerances and the common symptoms	6	30
	Understand how to control and communicate allergen risks	6	30
	Know the procedures for responding to, investigating, recording and reporting allergen incidents.	4	20
Total		20	100

Assessment objective	Description	Weighting in Assessment 250
AO1a Demonstrate knowledge of the content	The ability to demonstrate basic recall of relevant knowledge in response to straightforward questioning.	70%
AO1b Demonstrate understanding of the content	The ability to demonstrate understanding of principles and concepts beyond recall of definitions.	30%

Lower-order thinking:
Identify, define, describe
(basic recall and understanding)

Approval and Costs

- Fast track: 7150
- Full Approval: £350
- Registration costs: £27.50
- Resit fees: £15.00
- Go Live for registrations 1st September 2026
- First assessments 1st October 2026
- Digital credential
- Staff competence and CPD



Support and Resources

[Safer food, better business
\(SFBB\) - GOV.UK](#)

[Home | FSA Food Allergy
Training](#)

[Natasha's Foundation](#)

[Introduction to allergen
labelling for PPDS food -
GOV.UK](#)

[Food Allergens qualifications and training courses
City & Guilds](#)



Q&A

A photograph of a chef in a white uniform and black hat, focused on cooking. The chef is holding a red spatula and is positioned in the foreground. In the background, other chefs are visible, working in a professional kitchen setting. The text "Thank you" is overlaid on the image.

Thank you

About City & Guilds

City & Guilds is the global skills partner, empowering people, organisations and economies to develop the skills they need for growth. With almost 150 years of trusted expertise, we support people into work, help them develop on the job and move into the next job.

We work with Governments, employers, training providers, colleges and industry stakeholders to design and deliver high-quality training, qualifications, assessments and credentials that lead to meaningful career progression. We understand the life changing link between skills development, social mobility and success. Our solutions span critical sectors including construction, engineering, transport, energy and electrical, serving over 1 million learners annually.

Through our comprehensive portfolio of brands and trusted global network, we set industry-wide standards for technical, behavioural and commercial skills to improve performance and productivity. We believe you can achieve your potential - and we're here to help make it happen.

Contact us

Giltspur House
5-6 Giltspur Street
London, EC1A 9DE

customersupport@cityandguilds.com

+44 (0) 1924 930 800

[cityandguilds.com](https://www.cityandguilds.com)

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