

Allergy Training Courses and Laws

Data Set	Year	Author Affiliation	Study Population	Report Title	Link	Summary	Conclusions related to training
1	2018	Virginia Polytechnic Institute and State University	Food Service Industry	Food Allergy Awareness Training for the Food Service Industry by Virginia Polytech	https://vtechworks.lib.vt.edu/bitstream/handle/10919/82732/Stoneman-MALS%20Project%20and%20Report%20Final%20April%204%202018.pdf?sequence=1&isAllowed=y	This study was conducted in southwest Virginia to determine if an instructor-led food allergy training program specifically designed for foodservice workers could produce an increase in knowledge and potentially change behavior to minimize the risk of food allergy reactions in food service establishments. Virginia Polytech Institute survey on effectiveness of training on knowledge (short term, they recognize the need to go further out) is also interesting, just published last March.	93 people trained: 97% of participants had an increase in knowledge, 98% felt they gained new ideas to implement, and 100% indicated they would recommend this training to others in the industry. Additional studies should assess the long-term effect on knowledge and behavior.
2	2018	Ryerson University	Restaurants and Food Service	A systematic review and meta-regression of the knowledge, practices, and training of restaurant and food service personnel toward food allergies and Celiac disease	https://journals.plos.org/plosone/article?id=10.1371/journal.pone.0203496	A systematic review to identify and characterize all published research on the prevalence of food allergy and celiac disease knowledge, practices, and training among restaurant and food service personnel. 38 relevant studies were identified with 50% being conducted in the United States. Key knowledge and practice gaps were identified that could be targeted by future training programs. Research gaps were also identified, including a need for more experimental studies to evaluate food allergy and CD training interventions.	Participants generally had a higher knowledge, self-efficacy, and use of practices related to preparing and serving allergen-free meals compared to food allergy emergency response. Participants' reported use of various risk prevention and response practices was generally low. Most participants across studies had not received prior food allergy training (median prevalence of 65% across 12 studies). Key knowledge and practice gaps were identified that could be targeted by future training programs. Research gaps were also identified, including a need for more experimental studies to evaluate food allergy and CD training interventions.

3	2016	CDC	Restaurants	EHS-Net (that's also the CDC) Report	https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5321626/	This publication is based on data collected and provided by CDC EHS-Net, which is supported by a CDC grant award funded under CDC-RFA-EH05-013.	Knowledge and attitudes of all groups were higher at restaurants that had a specific person to answer food allergy questions or a plan for answering questions from customers. Food allergy training was not associated with knowledge but was associated with attitude of managers and servers.
	2016	CDC	Restaurants	CDC Report simple conclusions in 2 pages	https://www.cdc.gov/nceh/ehs/ehsnet/plain_language/food-allergies.pdf	Simple conclusions from the CDC study produced by the CDC	3 key recommendations: Have a plan, choose a specific person, train staff
	2017	CDC	Restaurants	Restaurant Food Allergy Practices — Six Selected Sites, United States, 2014	https://www.cdc.gov/mmwr/volumes/66/wr/mm6615a2.htm	More of the hard facts from the CDC survey MMWR Report of EHS-Net data presented in 2016 CDC publication below.	278 restaurants at 6 sites: 44% of managers, 41% of food workers, and 33% of servers reported receiving food allergy training.
4	2017	Australian Society of Clinical Immunology and Allergy	Food Service Industry	P53: Addressing food allergy in food service: The National Allergy Strategy Food Service Project	https://onlinelibrary.wiley.com/doi/full/10.1111/imj.5313578	Project aimed to identify education needs through a Food Service Forum for Food Allergy in Australia and New Zealand.	Forum identified that a standardized, basic level online training course for food service staff should be developed. In addition, consumers should be educated about their responsibility for declaring their food allergy when eating out.
5	2017	University of North Texas	Restaurants	Restaurant servers' risk perceptions and risk communication-related behaviors when serving customers with food allergies in the U.S.	https://www.sciencedirect.com/science/article/pii/S027843191730275X	Survey to explore perceived risk and risk communication related behaviors of restaurant servers when serving customers with food allergies in the U.S. 316 participants, split 50/50 between chain operated and independently owned restaurants.	Results indicated that most servers lacked knowledge about food allergies and perceived that initiating communication and preventing allergic reactions were mostly the responsibility of the customer. Respondents who had received training had higher knowledge scores than those who had not. Only 46% of participants had received some type of food allergy training.

6	2016	University of Pennsylvania	Restaurants - Food Allergy Management among restaurant workers in a large U.S. city	Food allergy management among restaurant workers in a large U.S. city	https://www.sciencedirect.com/science/article/pii/S095671351530298X	Survey of quick-service Philadelphia restaurants regarding their adherence to 7 best practices to reduce food allergy adverse events.	No restaurant employee used all 7 best practices, few respondents knew how to respond to anaphylaxis, improved training and review of policies is warranted.
7	2016	Iowa State University	University Foodservice	A mixed methods approach to examining food allergy accommodation efforts in colleges and universities	https://lib.dr.iastate.edu/ateshm_pubs/121/	findings suggest variability in CU foodservice professionals' approaches to accommodations, regardless of policy presence.	
8	2016	Auburn University	Restaurants - Comparison of Food allergy policies and training between Alabama (AL) and National Restaurant Industry	Comparison of Food Allergy Policies and Training between Alabama (AL) and National Restaurant Industry	https://www.tandfonline.com/doi/abs/10.1080/15428052.2016.1185071?journalCode=wcsc20	Online questionnaires completed by 185 managerial staff (75 AL, 110 US).	Managers viewed employees' lack of commitment and interest as barriers of training provision.
9	2016	Auburn University	Restaurants - Food Allergy knowledge and training among restaurant employees	Food allergy knowledge and training among restaurant employees	https://www.sciencedirect.com/science/article/pii/S0278431916300627	Study investigated 229 restaurant employees' food allergy knowledge, prior training, preferred characteristics of future training, and reasons for low interest in training.	Many employees not trained (63%) but expressed interest in training. Participants who had been trained had a higher knowledge score. Preference for self-paced training with real world examples and simple language.

10	2016	University of Bath		Consumer Preferences for Written and Oral Information about Allergens When Eating Out	https://journals.plos.org/plosone/article?id=10.1371/journal.pone.0156073	Interviews with food allergic/intolerant adults and parents/caregivers of food allergic/intolerant children to identify consumer preferences for written and/or verbal allergen information when eating out or ordering takeout food.	Overwhelmingly, written information was favored in the first instance but credible personal/verbal communication was highly valued and essential to a good eating out experience. When written information is lacking, verbal reliability is more in doubt. Conclusion- Understanding the subtle negotiations and difficulties encountered by FA/FIs when eating out can serve as a guide for legislators and food providers; by encouraging provision of clear written and verbal allergen information, and training of proactive, allergen-aware staff. This, in tandem with legal requirements for allergen information provision, paves the way for FA/FIs to feel more confident in eating out choices; and to experience improved eating out experiences."
11	2015	Auburn University	Restaurants - Food allergy knowledge, attitudes, and preparedness among restaurant managerial staff	Food Allergy Knowledge, Attitudes, and preparedness among restaurant managerial staff	https://www.tandfonline.com/doi/abs/10.1080/15378020.2015.1093452?journalCode=wfbr20	Survey of 110 restaurant managers to investigate food allergy knowledge, awareness, and preparedness.	69% of managers surveyed have provided employee food allergy training. Identified employee lack of commitment and time constraints as training barriers

11.5	2014	Kansas State University	Child Nutrition professionals	A Focus Group Study of Child Nutrition Professionals' Attitudes about Food Allergies and Current Training Practices	https://schoolnutrition.org/5--News-and-Publications/4--The-Journal-of-Child-Nutrition-and-Management/Spring-2014/Volume-38,-Issue-1,-Spring-2014---Lee,-Kwon,-Sauer/	<p>This study conducted focus groups that explored Child Nutrition Professionals' attitudes (in Midwestern States) about food allergies, current practices related to food allergy training, and operational issues related to training in school foodservice operations.</p>	<p>Participants felt that the prevalence and types of food allergies affecting school nutrition programs have increased in recent years. They also felt that communicating with other stakeholders and verifying physicians' recommendations regarding food allergies can be difficult. Participants agreed that training could improve food allergy knowledge and awareness of their employees and improve safety of children with food allergies. However, only a few reported providing specific food allergy training for employees. Cost, scheduling difficulties, and time constraints were identified as barriers to providing food allergy training. Participants preferred having credentialed professionals to conduct employee food allergy training. Support from school administrators and witnessing a food allergic reaction in the cafeteria would trigger a decision to initiate food allergy training.</p>
12	2013	Iowa State University	University Foodservice - Food Allergy Knowledge, attitudes, practices, and training of foodservice workers at a university foodservice operation in the Midwestern United States	Food Allergy Knowledge, attitudes, practices, and training of foodservice workers at a university foodservice operation in the Midwestern United States	https://www.sciencedirect.com/science/article/pii/S0956713512005816	<p>193 participants completed a paper-based questionnaire at one large university to assess food allergy knowledge, attitudes, practices, and training among university foodservice employees.</p>	<p>Food allergy training was not provided to 69-79% of respondents but was perceived to be important. Development of training and appropriate policies and procedures is needed. Significant differences between student and non-student employees.</p>

13	2013	University of Houston	Retail Delis - Identifying baseline food safety training practices for retail delis using the Delphi expert consensus method	Identifying baseline food safety training practices for retail delis using the Delphi expert consensus method	https://www.sciencedirect.com/science/article/pii/S0956713512005671	3 round Delphi technique used to screen food safety objectives overall. Goal of the study was to identify baseline food safety training objectives that should be included in a new deli employee's food safety training program.	Food allergies were identified as a food safety objective that should be included in deli employee training. None of the current online food safety training materials address deli specific content.
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