

ONLINE COURSE

# Dietary Hawk Responsible Person



DietaryHawk

## Course Information

Dietary Hawk Responsible Person training is an online comprehensive training course educating food services about the correct management of food allergies, food intolerances, coeliac disease and religious and personal preference dietary requirements.

Individuals who complete the Dietary Hawk Responsible Person course will gain the knowledge and practical skills to manage dietary requirements from a whole of food service perspective. They will create and implement systems within the food service to correctly and safely manage customer dietary requirements.

## Who should do the course?

Individuals who have a leadership position within a food service should complete the Dietary Hawk Responsible Person course. For example head chefs, sous chefs, kitchen managers, food and beverage managers, front of house managers, event managers or shift supervisors. Dietary Hawk Responsible Persons are responsible for creating, implementing and upholding dietary requirement management standards.

## Entry requirements

This course is designed for any person working in a food service. There is no age restriction, nor prerequisites.

## Learning outcomes

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

- ✓ Collect dietary requirement information from consumers and communicate relevant information to others involved within the food preparation environment
- ✓ Use correct dietary requirement terminology
- ✓ Interpret food labels and select ingredients to accommodate a wide range of dietary requirements
- ✓ Develop and implement procedures to minimise the risks associated with managing dietary requirements and communicate procedures to others involved within the food preparation environment
- ✓ Confidently and safely comply with dietary requirement management procedures

## How will this course help me?

Become a leader within your business

Feel inspired to make a difference

Increase your teams confidence in managing consumer dietary requirements

Increase employment opportunities

Decrease the risk of liability associated with managing dietary requirement

**It's time to take dietary requirements seriously.**



### COURSE LENGTH

Approximately  
10 hours in duration

Participants receive  
30 days to complete  
the course from the point  
of course activation



### MODE

Online



### COST

\$249.99 per person  
(completed every 3 years)



### REFRESHER COURSE

\$19.99 per person  
(annually)

## Why study with Dietary Hawk

Dietary Hawk bridges the gap between research and application, making managing dietary requirements simple and practical. Dietary Hawk combines the nutrition knowledge of Accredited Practising Dietitians and the real-world experience of highly credentialed chefs to create practical and relevant solutions for food services.

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Get started today at [dietaryhawk.com.au](http://dietaryhawk.com.au)