

Allergen management in hospitality

As the UK hospitality sector continues to face challenges from rising food prices, changing consumer habits and the increasing scrutiny over declaring what is in the food we eat, it is becoming more important to ensure that operators have the right tools in place.

Moving away from your tried and trusted processes can be a daunting and an unpopular task for many but the confidence, security and time that a full kitchen management system can bring you and your organisation means that you quickly forget about any concerns you may have previously had.

Changes to the law

After Nathasha Ednan-Laperouse tragically died after suffering from an allergic reaction while eating out, The Department of Environment, Food & Rural Affairs (DEFRA) announced that there would be drastic changes to the law, coming into force in the Summer 2021 including:

- Full ingredient list labelling
- Allergen-only labelling 'ask the staff' labels on products
- Promoting best practice to business

Know your food allergies

Eight foods account for 90% of all reactions: milk, eggs, peanuts, tree nuts, soy, wheat, fish and shellfish. Even trace amounts of a food allergen can cause a reaction.

Survey results

Access Hospitality recently surveyed over 120 hospitality operators in the UK to discover how they are currently using technology in the kitchen, covering allergens, food waste and menu costing. Here are some of the key numbers concerning allergens.

How are you currently managing your allergens



29% Tech
71% Manual

Concerned how your business manages allergens



48% Yes
52% No





Penalties for failing to give accurate information



21% Yes
81% No

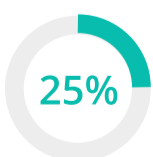
How kitchen management helps

Kitchen management software can give operators the confidence and control back in their kitchen.

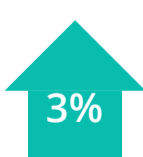
-  Easily build and adapt your menus
-  Automatically update allergens with each new dish
-  Save time by cutting out duplicate work
-  Full information of what is in your food

Benefits of a full kitchen management system

As well as giving you control over your allergens, a comprehensive kitchen management system can allow you to get control over your food waste and give you visibility over your GP.



Reduce food waste by 25%



Increase GP by 3%



Real-time accuracy