الاتحاد الدولي ماستر شيف العرب
International Union of Arab Master Chefs

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Food Allergen Management in Kitchens: The IUOAMC Reference for Ingredient, Recipe and Order Change Control

IUOAMC-ACCF · Version 1.0

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Reference

IUOAMC-ACCF 1.0. Original IUOAMC operational workflow, tables and hypothetical teaching examples. Supporting sources and their scope are listed in the article.

Open online reference

Information belongs in the service process

A menu may remain unchanged while a sauce supplier or compound ingredient changes. IUOAMC–ACCF 1.0 is an original operational workflow treating allergen information as connected versioned records, rather than a matrix completed once. The establishment's responsible team applies the safety procedures and requirements relevant to its market.

Evidence base and scope

Codex CXC 80-2020 addresses food-allergen management. FSA technical guidance discusses accurate information and the limits of free-from claims. British guidance has a stated geographical scope: mandatory lists and labelling wording must not be

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universalized. This article concerns record continuity and change decisions, not medical diagnosis or safe-dose calculation.

Six records must agree

Link	Evidence held	Suggested owner
Ingredient	Supplier specification, composition and version	Receiving or purchasing
Recipe	Actual formulation and revision	Recipe owner
Preparation	Work point, equipment and control procedure	Station lead
Order	Order code and clearly transmitted requirement	Service team
Verification	Review of the requirement and feasible execution	Authorized responsible person
Communication	Current information and update time	Menu and service owner

Use order identifiers sufficient for execution without turning a kitchen record into a medical file. Each link should lead to an identifiable information source. An empty field never means absence of an allergen.

Review before activating a substitute

Within this proposed system, a record opens when a relevant product, supplier, recipe or preparation method changes. Record the change, its source and the previous version. The responsible person reviews effects on the recipe, preparation point, menu and outstanding orders. Activation requires a documented review and communication to the people affected.

Hypothetical example: a similar-looking replacement

Suppose a commercial ingredient replaces the specified product in a sauce. Similar colour or intended use does not establish identical composition. Review the replacement information, revise the recipe record and update communication before assessing affected orders. Where composition or preparation controls remain unverified, escalate instead of promising suitability.

Workflow status	Meaning	Action
Unverified	Information or review is incomplete	Hold the substitute for the affected order

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Workflow status	Meaning	Action
Under review	A named person is checking evidence	Keep the order pending without an unsupported promise
Verified within a defined procedure	Decision, scope and source are recorded	Follow the procedure and communicate accurately
Requirement cannot be provided	Requested execution cannot be confirmed	Explain clearly; do not present the dish as suitable

Find where information is lost

An internal review can trace one order from receipt to handover: is the same code used at preparation, did the cook consult the current version, was the substitution recorded and did service receive the final decision? These questions audit record continuity; they do not demonstrate laboratory absence of allergens. Tasting must not be used to resolve a safety doubt.

A warning does not repair a broken workflow

FSA precautionary-labelling guidance links warnings to risk assessment and management, not replacement of controls with a blanket statement. In this workflow, each information change has a decision, date and responsible person. Copying “may contain” onto every item does not close the change record. Removing a visible component from a finished dish does not establish suitability.

Close with evidence and a recheck

Closure field	Content
Change	Ingredient version and affected recipe
Evidence	Supplier-information reference and review
Impact	Preparation, menu and affected orders
Decision	Allowed procedure and limits, or reason for holding
Communication	Who was informed, when and which version changed
Recheck	Responsible person, date and closure evidence

Connect this record to the standard recipe and service-deviation log. The purpose is for staff to find the basis of each decision and recognize when to stop and escalate, rather

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than rely on an unexplained tick.

Supporting sources and scope

Sources accessed on 2 November 2026. The workflows, tables and examples are original IUOAMC editorial material; examples are hypothetical, not reported experimental findings.

- Codex Alimentarius — CXC 80-2020, current official code listing
- FSA — Allergen information for non-prepacked foods: best practice
- FSA — Food allergen labelling and information: technical guidance
- FSA — Precautionary allergen labelling

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