

Besides, the reaction might be caused also just by touching the product or inhaling its vapours. The staff that has an important role at the catering company for the communication with a guest shall be ready to identify allergy symptoms and to provide timely assistance during the reaction (Dupuis et al, 2016). The respondents made mistakes while answering the statement B, where only 9.7% of respondents have correctly indicated that legislation does not provide for compulsory allergen labelling in the menu. Regulation (EC) No.1169/2011 on the provision of food product information to consumers provides that the allergen information shall be provided in writing, but it is up to the company, where such information would be displayed. Most of the respondents (76.6%) answered correctly that food allergy may be lethal. There should be also statement J pointed out, where 72.1% of respondents gave the correct answer. There were calculations performed using ANOVA and t – test in order to find out, whether there are differences between the influence of different factors and the results of knowledge. In relation to such factors as a position ($p=0.153$), existence/lack of training ($p=0.182$) and the fact, whether respondent has or has no allergy/intolerance ($p=0.940$), there was not observed significant influence on the results of knowledge. The influence of position has not been statistically significant factor in relation to the results of knowledge also in the studies performed by Lee, Sozen (2016), Soon (2018) and Shafie, Azman (2015). However, Lee, Sozen (2016) in the study found significant differences between those respondents who had training and who had no training. In the authors' study the respondents were not asked more detailed questions about the content, duration and other indicators of training; thus, it is necessary to perform additional studies to find out and assess the quality of training.

However, answering why the results of knowledge are not influenced also by existence or non-existence of allergy/intolerance could be found in the fact that there was no detailed division indicated in the study for the answers provided to question: "Do you have food allergy or intolerance?" Thus, the respondents who had intolerance could lack knowledge of allergy issues, but the respondents with allergy could lack knowledge of intolerance issues. There is also a question, whether the particular respondent really has food allergy or intolerance.

Conclusions

Thoughtful management of food allergens in restaurants is a topical issue in Latvia. Overall 51.9% of visited companies do not indicate any information on the presence of allergens in the food. Indication "Ask the waiter about allergens" cannot be sufficient for the provision of allergen information. Servicing staff is responsible for correct allergen information explanation to a guest and its further transfer to members of staff working in the kitchen. Research data show that the respondents' knowledge could be evaluated as poor, there is no insight into the food intolerance and allergy

difference. The level of knowledge is not significantly different among managers, cooks and waiters. It is not influenced also by existence or lack of training. Such tendency may endanger population's health with allergens and intolerance. This issue is complicated and difficult, and there are further studies needed in order to explain reasons for the careless attitude of catering company managers and employees towards the provision of allergen information at the company.

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