

## Special Diets

We are committed to producing the highest quality food in a safe and diligent manner. We will take all reasonable precautions to avoid risk of contaminating food that may prejudice the health of the children we feed.

We ask that we are informed of all allergies, so that individuals can be assured of personal care to ensure that they are not offered food that is inappropriate.

We implement a system of recognition (e.g. photo library) to ensure that our catering staff are able to identify all children prone to allergies.

Specifically at St Andrew's, we deal with the following intolerances:

- Lactose
- Dairy
- Gluten
- Coeliac

The following foods are known to potential cause problems:

- Nuts (however, we do operate a 'no nut policy' at St Andrew's)
- Seeds such as sesame seeds and products thereof
- Eggs
- Soya
- Fish
- Shellfish

To ensure that the risks from these allergens are kept to a minimum, we:

- train staff about the hazards of nuts and allergies.
- ensure that suppliers provide specific information about the ingredients of prepared foods and, in particular, the presence of nuts.
- ensure that all staff are made aware of the pupils with specific dietary needs and allergies.

### Actions taken to Eliminate Risks to Pupils

- Ask customers (pupils, parents and staff) to tell us if they have an allergy. Record this information and make sure all catering staff know exactly who may be affected.
- Ensure cross-contamination is avoided (from work surfaces, chopping boards, etc).
- Ensure staff (especially chefs), are trained and re-trained regularly.