

## **Allergy Statement**

It is not possible for Gillotts to be free of allergens but we will work with students, parents and health professionals to reduce the risk of an allergic reaction occurring. We would encourage students to be open about their allergy with their peers as this should reduce significantly the risk of allergens being present and support in responding to any allergic reaction; this is particularly important for social events where food contributions are brought in to school.

Where possible, any student with an allergy should be highlighted to the school before they start and as necessary, an allergy action plan and/or Individual Healthcare Plan (IHP) will be put in place.

All qualified first aiders will receive training in September each year on how to respond should a student experience an anaphylaxis reaction. Additionally, all staff will receive training to enable them to recognize an anaphylaxis episode and how to respond.

## **School Dining Hall**

The catering at Gillotts is provided by Pabulum. Pabulum will happily meet with parents to discuss nutritional requirements and this will be supported by the Company's Nutritionist.

Pabulum do not source any products containing nuts, tree nuts or peanuts and minimize the use of products that 'may contain nuts'.

Dining hall staff are not permitted to bring food in to school which contains nuts.

Pabulum are a corporate member of the Anaphylactic Campaign.

The Pabulum *Medically Prescribed Diets Policy* and the *Managing Food Allergies Policy* are available by request.

## **Teaching Food Technology**

Before their first food technology lesson each year, the teacher will check which students have food allergies by reference to the School's Information Management System (SIMS).

Recipes are available in advance for each group of students and the food technology teacher can help to adapt recipes if necessary.

All students are reminded they must not bring nuts in to the food technology room; students will also be reminded that some foods contain nuts, for instance pesto – pine nuts and marzipan – almonds. The technician will support the teacher with monitoring ingredients brought in by students.

There is a separate area for students with allergies to work in with colour coded equipment which is put in the dishwasher after every lesson.