

## Allergen Policy

**Objective:** Slindon College Cookery Department has a commitment to ensuring that all food is safe. All students should be able to participate in food classes regardless of allergies.

**Person Responsible:** Responsibility for Food Safety including Allergen Management lies with Food teacher. Support staff are also responsible for upholding high standards of allergen management and preventing cross-contamination. Students' information will be communicated via the Housekeeper (or SLT) in the official central medical information document held about students which contains all food and other allergy information.

The food teacher should be notified of any allergies in advance prior to any new students taking a Cookery class so that any adjustments necessary can be made where possible to source suitable ingredients.

### Practices and Procedure.

#### The Food teacher will:

1. Have personal discussions with parents where a student has an identified food allergy to find out the specifics of the allergy.
2. Monitor ingredients and recipes and provide alternatives for known allergies.
3. Make individual allergy sufferers aware of allergens in the classroom at that time and where alternatives have been provided and separations made.
4. Provide written allergen information where requested. This is stated in the termly document sent to parents which includes ingredients lists for the terms cooks.
5. Ensure all staff working in the cookery room are aware of the Allergen policy and associated students.

#### The following foods are recognised as potentially harmful allergens to some:

- Cereals containing Gluten
- Fish
- Mollusc
- Crustacean
- Milk
- Nuts
- Peanuts
- Soya

- Sesame
- Lupin
- Sulphur Dioxide and Sulphites
- Celery
- Mustard
- Eggs

Other allergies where identified to the teacher will be considered and accounted for in line with the practices and procedures as identified above.

**Signed: K Thompson**

**Date: 01/02/2021**

**Review Date: 01/02/2022**