



# St Faith's

Church of England  
Infant and Nursery School

## Catering for Pupils with Food Allergies and other Special Dietary Requirements Policy

"Our inclusive St Faith's family strives to enable all to achieve their full potential and inspire a community of hope and friendship. We seek excellence by ensuring a safe, respectful and flourishing learning community, where differences are celebrated and our genuine love and high expectations make a difference to all."

"Aspire not to have more, but to be more." (Oscar Romero)

### Introduction

As a Church School, the distinctive Christian values of respect, compassion, trust, justice, friendship and community are promoted through the experiences we offer to all our pupils, to give pupils the knowledge, skills and understanding that they require to lead confident, healthy and independent lives. We promote the teaching and understanding of fundamental British values in order to prepare pupils for life in modern Britain. We positively teach the values of democracy, the rule of law, individual liberty, mutual respect for and tolerance of those with different faiths and beliefs and for those without faith. Teaching the fundamental British values helps the children to become informed, active and responsible citizens.

This policy outlines the purpose, nature and management of **Food Allergies** in our school. It reflects the consensus of opinion of all members of staff. It is based on current practice and has the full agreement of the governing body. The implementation of this policy is the responsibility of the Head teacher, teaching staff and support staff. It is our collective responsibility to raise awareness and that all policies are known, understood and used in an appropriate way.

### Provision

At this school, all school meals are provided by an outside provider called Good Lookin' Cookin'. Meals are ordered through their website [www.goodlookincookin.co.uk](http://www.goodlookincookin.co.uk). On the website, there is a link to their food allergens report which indicates to parents the type of allergens which may be present in any particular dish on their menu. The Good Lookin' Cookin' website states:

*We are happy to help with a child's dietary requirements but this responsibility must be shared between GLC, the school and the child's parent. Together we can ensure that the child only receives food that is suitable for their diet. Although we are happy to provide dietary required meals some of our ingredients are externally sourced so therefore we cannot guarantee 100% against any allergy.*

*If your child has any special dietary requirements please contact us directly.*

We ensure that we follow allergy guidance <https://www.gov.uk/government/publications/school-food-standards-resources-for-schools/allergy-guidance-for-schools>.

### Safeguarding procedures

At St Faith's we have a positive culture of safeguarding, with effective policies and procedures in place. Our safeguarding procedures are outlined in our Child Protection and Safeguarding Policy, which can be found on our website <https://stfaithscofe.secure-primariesite.net/safeguarding-information-and-policies/>.

### Review

Reviewed and approved by the governing body on:-	January 2025
Signed (Chair of Governors)	Rob McCracken
Signed	Hayley Palmer
Date for next review	January 2028

## **Appendix i**

### **School Procedure**

1. All parents and/or carers are asked to provide school with medical information on admission to the school. They are also asked to update this information on an annual basis. This information includes information about any allergies, including food allergies their child may have.
2. A confidential medical list is collated by the Administrator in September of each school year. This is circulated to all classes and key staff, e.g. the lunch team.
3. The Administrator will contact parents and carers for further information and clarification on any food allergy conditions and written confirmation of the allergy/medical need will be requested from the child's GP, dietician or other medical professional via the parent or carer. This is to ensure that children are not having foods removed from their diet without a recognised medical need.
4. An allergy management plan is drawn up in consultation with medical advice, parents and carers and school staff. We use our own Health Care Plans to report on a child's allergies and will outline what the child is allergic to and how to respond if the child comes into contact with an allergen. It will also outline if any special arrangements need to be made, such as planning seating to ensure there is no contact with other pupils eating foods to which the child is allergic. This plan is shared with staff and displayed where lunchtime staff can easily see and access the information. It is updated as and when the condition changes.
5. Parents and carers are asked to contact our school meal provider directly to identify foods from the existing school menu that are appropriate for their child, agreeing how recipes from the existing menu will be adapted to make them suitable or agreeing how suitable foods can be prepared or supplied for the child.
6. Staff ensure that they consider any pupils with food allergies when providing or making food in the classroom, for example party food, baking activities, food investigations and food tasting activities. Parents and carers are informed in advance of any activities which might affect their child.

## **Appendix ii**

### **Staff Training**

As part of their Induction, lunch staff read the 'Allergen Booklet' produced by Learning Solutions (see Appendix) and complete the work book.

Medical lists are updated and circulated if a pupil with a food allergy joins the school after September.

Epipen training is provided for all relevant staff (e.g. lunch staff, staff working in the year group of that child) annually.