

Ref: TS-250-CS-JW

Date: 13th July 2023

FAO School Office

RE: Medical Diets and Allergens

We wanted to let you know that the current process of self-management of medical diets for pupils and staff who use the catering facilities will continue during the next academic year.

There are certain things in place to help our customers choose the right options for them and these are made up of the following:

- Any packaged items have printed labels which highlight any of the top 14 allergens and detail all ingredients within the packaged product. This is in line with Natasha's law.
- Our recipes and ingredient lists are detailed in a Food Intolerance Report (FIR) report and copies of these are held in a red file which is in the medical diet area (notice board highlights this area within the dining room) and pupils are welcome to scan the ingredient list of all dishes made

Should any pupil or teacher have a gluten or dairy intolerance or any other allergen intolerance that may require specialist food then please refer them to the Catering Manager who will happily provide suitable alternatives to the standard menu offer.

This will need to be ordered before school at the breakfast bar. We have made alterations to our menus widening options for everyone that requires specialist diets and support around meal choices.

Perhaps we could attend the student council meeting to discuss our service and any feedback that is relevant? We would be grateful if you could forward this message to all year groups including new starters.

Many thanks,

**Your Catering Team
Taylor Shaw Limited**