

# Food allergens and intolerance policy

Our approach to food is to expand on the taste experiences of our students. We rely on the use of a wide range of fresh local foods prepared from scratch and as such our kitchens contain allergens.

The kitchen is an environment where food allergens are present and these allergens maybe found in the dishes that we serve.

For anyone who has a severe food allergen or intolerance, we ask that you seek further advice from the Executive Chef on site. Our Executive Chef will be able to provide guidance on foods that may/ may not be suitable for someone with a food allergen or intolerance.

Allergen guidance is offered on every dish in our 7 weekly menu rotation. The allergens are displayed clearly above the servery in the restaurant on a daily basis. Should any student be unsure of what they can eat they must seek advice from a member of the kitchen team.

No allergen guidance has been provided for Theme Day dishes, Chef Specials, Soup, Salads, Sandwich Specials or locally added dishes. However, upon request, our Executive Chef will be able to provide details and confirmation on allergenic ingredients that may be present in these dishes.

Any guidance required on allergenic ingredients that maybe found in pre-packed drinks or other items can be found on the manufacturers packaging, and we ask students to refer to the manufacturers' label. Hot drinks and Slush ingredients can be provided by our Executive Chef upon request.

If any student or their guardian are concerned about a specific allergen, please contact the school, we will endeavour to get as much information to you as possible in a timely manner.