



Food Allergy Policy

Rationale

- The school recognises that some students may have certain food related allergies and that in some circumstances the allergies can be of a life threatening nature.
- The foods most likely to cause allergic reactions are peanuts, tree nuts, dairy products, eggs, soy, wheat, fish and shellfish.
- While most food allergies produce symptoms that are uncomfortable, for some people allergic reactions are life threatening.
- The most common source of food allergies in students is recognised as peanuts, which can be found in a wide range of foods, either directly as an identified ingredient or indirectly during the manufacturing process through mixing with other products that may contain peanuts.
- It is recognised that in severe cases, skin contact with a very small amount of peanut based product may be sufficient to cause a severe reaction. In other cases digestion of a product that has been in contact with peanut based material has been known to cause a life-threatening reaction.

Principles

- The school has a genuine concern for the well being of students, staff and community members and, where possible, will take steps to ensure that all can enjoy the benefits of the school.
- It is recognised that a student with a severe food allergy may have difficulty in participating in every day life without support from other members of the school community.
- The school is prepared to place restrictions on other members of the school community if it is necessary to do so in order to provide a reasonable level of participation for an affected member, particularly if that member is a student and particularly also if the condition is life-threatening.
- *It is recognised that all risks cannot be addressed by the risk of contact with peanut based material is something that can be addressed with the support of the school community. It is also recognised that even with the best intent and with established policies, the school cannot fully control what students, staff and community bring onto the campus and therefore cannot be responsible for those things. It can only establish the policies and encourage the school community to support them.*
 - Food Allergy Policy - Amended, March 2008. S:Drive
 - Food Allergy Policy - Amended, March 2008. S:Drive
 - Food Allergy Policy - Updated November 2016
- That is, all foods that have peanut or peanut extract included in the ingredients or suspected of having peanut material in the ingredients may not be processed in those areas or provided for consumption anywhere in the school.
- All families are asked to take particular care that should they include peanut based products in their students' lunches or food supplies they should remind those students of the need to carefully wash their hands when they have finished eating.
- This exclusion of peanut based product does not extend to products such as packeted biscuits that warn that the product may have come into contact with peanut based product during manufacture.
- Staff is reminded of the necessity to wash their hands after coming into contact with peanut based food.
- Once again, we acknowledge that we cannot completely ban such products from the school environment, but we ask parents for their support and vigilance.