



Ash Tree Kitchen - Allergen and Dietary Meals



Here at High Ash School we want all of our pupils to be able to access and enjoy high quality, freshly cooked hot meals during their time at High Ash. The catering team therefore do everything they can to provide options, variations and alternatives to our standard meals. This allows us to cater not only for the dietary needs and preferences of all pupils, but also their medical needs, cultural and religious backgrounds. Whilst this sometimes means that we are preparing multiple meals (e.g. 5 different puddings!), the catering team are happy to do this if it means that all of our children can eat with us.

We pay strict attention and due diligence to allergies, and are also conscious of dietary preferences. Our process is:

- Parents / carers inform the School of any allergies / dietary requirements via completion of the Pupil Contact form. These are updated annually by parents / carers, and ensure that the school has up-to-date information.
- For any allergies / dietary requirements that occur mid-year, then parents / carers can email the School Office, to ensure that the school has the correct information.
- All dietary / allergy information is immediately shared with the Kitchen team.
- The Kitchen team maintain a list (including photographs) of all children with dietary / allergy requirements - this is displayed at point of service for continuous reference.
- All allergy children are provided with a Yellow Wristband, to clearly identify them.
- All allergy meals (including individual desserts) are served on a distinctive and distinguishable plate.

For clarity, the process for booking meals remains:

- If your child has allergies / dietary requirements, please ensure the school is informed of this in the first place.
- Book the meal your child chooses, via the ParentPay website
- The kitchen always check meal bookings against the list of children with dietary / allergy requirements. They will ensure that they tailor the day's food to provide a suitable meal for your child.
 - Our preference is always to provide a near-identical meal to the standard meal you booked (for example a gluten-free burger served with a gluten-free bun)
 - In the instances where a directly comparable meal is not possible (for example, when we cannot make a dairy-free lasagne), we will provide a meal as close to preference as possible (for example, bolognese served with gluten free pasta)
 - We appreciate your support in knowing that, whilst the meal option provided may vary slightly from the standard meal booked, our goal is always to provide the best quality meal possible for all children.

We remain at all times a nut-free zone.

We hope this update helps clarify the process and procedures we adhere to for allergies and dietary requirements. If you would like to discuss your child's specific requirements, please email kitchen@highash.bucks.sch.uk and the team would be delighted to discuss options with you.



GLUTEN FREE



DAIRY FREE



EGG FREE



SOY FREE

