

# King Alfred School Catering

## Food Allergy Information

New EU Regulations regarding 14 key Food Allergens\* came into effect on 13th December 2014. These regulations require Caterers to have available detailed information regarding the allergens that are contained in the food they sell.

The majority of food we sell at King Alfred School is produced on site and allergen information for this food is kept in a manual, to which all catering staff have access.

Pre-packaged food items will have allergen information highlighted on the outer packaging by the manufacturer.

All Catering Staff have received training on food allergies and are happy to help with any queries.

We make every effort to ensure that the ingredient information we provide is accurate, but within the kitchen there is always the risk of cross contamination of small traces of allergens from one product to another.

We are currently working to reduce the number of allergens present in the food we serve by changing recipes and ingredients where possible and appropriate.

If a pupil has an allergy to a particular allergen and you would like more detailed information please contact our Catering Manager, Tracey Lowe, on 01278 764081 or at [tlowe@educ.somerset.gov.uk](mailto:tlowe@educ.somerset.gov.uk) to discuss how we may best serve their needs.