

# Montmorency Secondary College

## FOOD AND TECHNOLOGY ALLERGY

### POLICY

#### Rationale:

The College recognises that a number of students suffer from potentially life threatening allergies to certain foods. Anaphylaxis is a severe and sudden allergic reaction and is potentially life threatening. It needs immediate treatment and urgent medical attention. The most common allergens in children are eggs, peanuts, tree nuts, cow's milk, fish and shellfish, wheat, soy, certain insect stings and medications. The Department of Education and the College recognise anaphylaxis is a serious health issue and that the key to prevention of anaphylaxis is knowledge, awareness and planning.

#### Aims:

The aim of this policy is to minimise the risk of any student suffering allergy-induced conditions or anaphylactic episodes whilst at school. The College seeks parental support towards maintaining a minimised risk environment.

#### Implementation

The Food Technology Department are committed to providing the safest environment possible for students by:

- Ensuring Food and Technology staff have First Aid qualifications and Anaphylactic training;
- Ensuring all staff are aware of students at risk and keeping clear records of allergies and instructions from parents / guardians;
- Modifying recipes and providing alternate ingredients;
- Providing recipe books to parents / guardians in advance for consultation;
- Providing a personalised set of kitchen equipment for any student suffering allergy-induced conditions. This equipment is already operational in the Food Technology Department. Individual boxes of equipment for anaphylactic students are provided. These specialised boxes of equipment are securely stored in the food preparation area away from all mainstream equipment and overseen by our Food Technology Technician. The boxes of equipment, although provided by the Food Technology Department, are maintained by the student who is responsible;
- Allowing a student to undertake another elective subject in place of Food Technology, if requested by the parent / guardian.

Whilst the Food Technology Department endeavour to minimise the risk to students with allergy-induced conditions, the faculty requires support from both the parent and student to ensure all risks are minimised. Parents/Guardians of an allergic child are responsible for alerting the **Food Technology Department** of any allergy conditions prior to commencing this subject. In doing so, parents / guardians understand that whilst the Food Technology Department endeavour to minimise all risks to students, accidental exposure may occur and they cannot take responsibility for this.

#### Evaluation:

- This policy will be reviewed regularly as part of the school's three-year review cycle.

This policy was last ratified by School Council in....

**August 2013**