

CNC/JRN

01 October 2021

Dear Parents / Carers

We are writing to inform you about the measures we have taken in the Food Preparation and Nutrition department to help minimise the risk to students with food allergies. We have a number of students at Heckmondwike Grammar School who are severely allergic to nuts and it is extremely important that ingredients brought into school do not contain nuts, nut derivatives or sesame seeds.

We have introduced separate equipment, which is designated to students who have allergies to certain foods, such as gluten. We need to ensure that we are aware of any food allergies your son / daughter has. We are currently using the details which you provided on the school medical form at the beginning of this term, but it is important to keep us updated of any changes immediately. If there are changes, please email: snicholson@heckgrammar.co.uk. Students with a food allergy should ensure that they store their food ingredients and finished products in the separate fridge for this purpose (white fridge with a clear glass door). Students, who have an EpiPen, should ensure that they bring this with them to their practical lessons, and place this on their work area when cooking, or they may not be allowed to cook.

In addition, we would like to inform you we are unable to keep ingredients or products that are not collected on the day they are made. Products will be kept until the end of the school day and then disposed of thereafter. This is in the interests of good food hygiene.

Thank you for your continued support.

Yours faithfully

Mrs Carter and Mrs Robinson

Teachers of Food Preparation and Nutrition

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