



## HECKMONDWIKE GRAMMAR SCHOOL

6 September 2024

CNC/TCC

Dear Parents/Carers

We are writing to inform you about procedures in Food Preparation and Nutrition that will minimise the risk to students who have a food allergy. We also have a system in place regarding the collection of food products at the end of the school day. Our aim is to minimise the risk to students with food allergies. Some students are severely allergic to nuts and other ingredients and it is extremely important that ingredients brought into school do not contain nuts or nut derivatives.

We have a practical working space with separate equipment which is designated to students who have allergies to certain foods. We need to ensure that we are aware of any food allergies your son / daughter has. We are currently using the details which you should have provided to school, but it is important to keep us updated of any changes immediately. If there are changes, please email: [snicholson@heckgrammar.co.uk](mailto:snicholson@heckgrammar.co.uk) and [ccarter@heckgrammar.co.uk](mailto:ccarter@heckgrammar.co.uk) and [Jrobinson@heckgrammar.co.uk](mailto:Jrobinson@heckgrammar.co.uk).

Please also note that any pupils who require an Epi-pen must bring this to their practical food lesson and it must be available if required. Unfortunately if the Epi-pen is not in the practical classroom the pupil will not be able to cook.

In addition, we would like to inform you that products made must be collected at the end of the school day they are made due to storage restrictions, good food hygiene and cleaning routines.

Thank you for your support.

Yours faithfully

Mrs Carter and Mrs Robinson