

The information provided will be used by the School and School Caterers when providing meals for the child.

It is additional to the school's Individual Health Plan.

This information has been provided from the P/C/G on the 'Special Diet Parent Pack'.

SECTION ONE: S	CHOOL DETAI	LS					
SCHOOL NAME	:						
SECTION TWO: F	PUPIL DETAILS						
PUPIL NAME:				DATE OF BIRTH:			
CLASS:					YEAR GROU	IP:	
SECTION THREE:	PARENT/CAR	ER DETAILS			•	·	
NAME:							
CONTACT TELEPHONE:				EMAIL:			
SECTION FOUR:	ALLERGEN RE	QUEST DETAILS					
Has this food a	llergy been me	edically diagnosed?		Yes		No	
If YES, please p	rovide the sch	ool with written advi	ce from a	doctor	or dietician		
If NO, you must	t provide writt	en evidence from a d	octor or	dietician	to confirm ch	anges require	ed
	•	e allergic reaction or		Yes		No	
anaphylactic sh		-					
There are 14 El	J recognised A	Ilergens. Please circle	all that	apply to	your child.	•	
Celery	Fish	Nuts	Gluten) (Crustaceans	Mustard	Sesame
Eggs	Milk	Peanuts	Lupin	ı	Molluscs	Soya	Sulphur Dioxide
My child has ar	allergy to a fo	ood not listed –		*		•	
please state de	tails						
It may not be poss	ible to cater for o	ther allergies as they are i	not require	d to be hig	shlighted on food	labels and ident	tified by our suppliers.
SECTION FIVE: S	PECIAL DIET R	EQUEST DETAILS					
DIET		PLEASE PROVIDE FULL DETAILS					
Food Intolerances							
Medically prescribed diet:							
(Written advice from							
Doctor must be							
Religious/Ethic	al						
Any Additional Information							

We are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens.



The information provided will be used by the School and School Caterers when providing meals for the child.

It is additional to the school's Individual Health Plan.

SECTION SIX: SCHOOL LUNCHTIME INFORMATION – TO BE COMPLETED BY THE SCHOOL

SCHOOL ARRANGEMENTS	DETAILS:
FOR IDENTIFICATION OF	
CHILD TO CATERING	
STAFF AND IN DINING	
HALL AGREED AND	
EMERGENCY PROCEDURE	
IN PLACE	

	Signature	Print Name	Date
SCHOOL			
REPRESENTITIVE			

Once this completed form has been returned to the catering team, the information provided will be assessed alongside:

NYES Catering Food Allergen and Special Diet Policy NYES Catering Special Diet Risk Assessment Process

We are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens.



The information provided will be used by the School and School Caterers when providing meals for the child.

It is additional to the school's Individual Health Plan.

SECTION SEVEN: DETAILS	OF MEETING
------------------------	------------

DATE OF MEETING	
NAME OF PUPIL	
RECORD NAMES AND ROLES OF ALL PEOPLE PRESENT AT MEETING	
Area to be discussed	Notes and agreements from Meeting
Review full menu cycle for a term highlighting unsuitable dishes and agreeing available alternatives	
Food label information, particularly statements such as 'may contain' or 'made in a factory where food allergens may be present'. Can these products be tolerated?	
What symptoms to look for in the event of an allergic reaction	
What to do if the pupil has an allergic reaction	
State that we are unable to guarantee a completely 'food allergen free' environment as foods containing allergens are used in our kitchens.	
AGREED DATE TO START PROVIDING MEALS	
SIGNATURES OF ALL PEOPLE PRESENT AT MEETING	
- ,	acknowledge that whilst employees of NYES Catering will make lietary requirements, this is not always possible because of

manufacturers' variations to food items, which are outside our control. You will be informed if this is the case.

Whilst every effort will be made to meet the requirements identified on this form no liability can be accepted.

Pages 1-3 of completed form to be photographed onto EKMS and placed into Purple Allergen/Special Diets Folder and school asked to take a copy.

We are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens.



The information provided will be used by the School and School Caterers when providing meals for the child.

It is additional to the school's Individual Health Plan.

GDPR Statement for Allergen/Special Diet Request Information

Special Diets is an area of school meals provision where personal data of pupils is provided before any special diet can be safely served. This information can include the pupil's name, name of school, name of class, parent name, medical information and photograph of the child. Personal data is held locally at the school for operational reasons and only so we can facilitate the allocation of special dietary requirements under meal selector or for specific complex allergies or dietary needs will a copy of the completed SD1 form be stored on the NYC Network. Please be assured all information is held in accordance with data security and data retention policies and most importantly is held with the sole purpose of attending to pupil's dietary needs to ensure the health and safety of the children and young adults to whom meals are served.

• Pupil photographs on kitchen walls, on SD2 Planning Sheet in the kitchen and on the servery counter: Photographs are not displayed in public view and placed in a discreet place on the counter so only visible to catering staff.

• Pupil photographs in folders:

Photographs may also be stored in folders and on the kitchen tablet within the kitchen or catering office. These are stored in a secure manner and only available to the catering staff.

• Allergy information including special diet request form and medical notes:

All special diet pupils should have a special diet request form (SD1), along with any medical correspondence, submitted before a special diet can be served. This information is stored in a secure folder within the kitchen or catering office and school office and on a password-protected folder on the Technical Team shared file on the NYC Central computer.

• Retention of Personal Data

The data referred to will be retained only for the purposes of providing a special diet or if there is an incident which necessitates the retaining of information for the length of any investigation or court case etc. and will be confidentially disposed of by the school when no longer required for this purpose. Completed forms will be returned to school for secure disposal and forms will be deleted from EKMS.

Further information on how we ensure compliance with GDPR can be found at https://www.northyorks.gov.uk/our-responsibilities-and-commitments-under-gdpr

I confirm that I have read and understood the above:

	Signature	Print Name	Date
PARENT/CARER			
·			
SCHOOL			
REPRESENTITIVE			
SCHOOL CATERER			

We are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens.



The information provided will be used by the School and School Caterers when providing meals for the child.

It is additional to the school's Individual Health Plan.

Termly Review Record

(This can be completed on EKMS - 2.Other Tasks – 2.12 SD1 Termly Review Record)

NAME OF PUPIL				
Date of review meeting	Signa repre	ture of school sentative	Signature of NYES Catering representative	Comments

We are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens.

The information provided will be used by the School and School Caterers when providing meals for the child.

It is additional to the school's Individual Health Plan.

SPECIAL DIET REQUIREMENT PROCEDURE - FLOW CHART

Parent/Carer/Guardian requests Special Diet Parent Pack from School Office

School issues Special Diet Parent Pack.

Parent/Carer returns completed Special Diet Parent Pack (together with letter from dietician/doctor for medically prescribed diets) to school office

School to complete page 2, and return both to kitchen

The completed form and information provided will be assessed alongside our NYES Catering Food Allergen & Special Diet Policy and Risk Assessment Process

The Cook on site, and Area Manager if appropriate, will meet with the School to discuss the outcomes.

If it is agreed that a meal can be safely provided, School will arrange a meeting between the catering team and the P/C/G where specific menu and requirements will be discussed, agreed and recorded Page 3. GDPR statement issued and signed by all Page 4.

A completed copy of pages 1-4 of the SD1 form showing agreed start dates will be passed to the school for their records and a copy kept in the Purple Special Diets file and on the kitchen EKMS

All school and catering staff will be made aware of new / changes to pupil diet requirements

Termly reviews will be held with the school and records kept of these reviews Page 5.

We are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens.



The information provided will be used by the School and School Caterers when providing meals for the child.

It is additional to the school's Individual Health Plan.

School Duties and Responsibility

- 1. Issue Special Diet Parent Pack to P/C/G
- 2. When completed form returned from parent complete page 2 and sign and date form. Return both fully completed to kitchen
- 3. Meet with Cook on site, and if appropriate Area Catering Manager, to discuss outcomes of risk assessment
- 4. Arrange meeting with P/C/G and catering team for specific menu, requirements and start date to be discussed and agreed. Confirm and sign GDPR statement
- 5. Take a copy of completed pages 2-4 of SD1 form from caterers
- 6. Communicate new/changes to pupil diet requirements to all catering and appropriate school staff on site
- 7. Arrange and attend termly reviews

Parent/Carer Duties and Responsibility

- 1. Inform school office that child requires a special diet
- 2. Accurately complete Special Diet Parent Pack, with any supporting documentation, return to school office
- 3. If a meal can be provided, attend meeting with catering team to discuss specific menu, requirements and start date. Confirm and sign GDPR statement
- 4. Notify the school office in writing of any changes to dietary requirements agreed.

Area Catering Manager Duties and Responsibility

- 1. When required, assess completed SD1 form alongside Food Allergen and Special Diet Policy & Risk Assessment with support of Technical Team
- 2. Attend meeting with school and cook to discuss outcomes as appropriate
- 3. As appropriate, support cook with meeting with P/C/G to discuss specific menu, requirements and start date. Record details on Page 3. Ensure all read and sign GDPR statement Page 4
- 4. Support cook to provide completed copy of pages 1-4 showing agreed start date to school and file a copy in purple special diets file. Take a copy and file on EKMS.
- 5. Ensure cook is fully trained and confident to safely produce the meals and all catering staff are aware of all special diet requirements
- 6. Ensure that termly reviews are taking place and records are kept page 5.

School Cook/Catering Manager on site Duties and Responsibility

- 1. Receive Special Diet Parent Pack and page 2 completed from school and complete SD1 Risk assessment form on EKMS. Contact Area Manager for further support if instructed.
- 2. Attend meeting with school, and area manager if appropriate, to discuss outcomes
- 3. If appropriate, attend meeting with parent/carer to discuss specific menu, requirements and start date.

 Record details on Page 3. Ensure all read and sign GDPR statement Page 4
- 4. Provide completed copy of pages 1-4 showing agreed start date to school and file a copy in purple special diets file. Take a copy and file on EKMS
- 5. Ensure all the catering team are fully trained and confident to safely produce the meals and all catering staff and appropriate school staff are aware of all special diet requirements.
- 6. Review the SD1 forms termly with the school and keep records of these meetings page 5.

Technical Team Duties and Responsibility

1. Support Area Manager to assess completed SD1 form alongside Food Allergen & Special Diet Policy & Risk Assessment, providing expert advice for complex requirements.

We are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens.