



Holy Family Catholic Primary School

Amberley Road, Patchway, Bristol, BS34 6BY

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www.holyfamilyprimary.co.uk

10th July 2023

Dear Parent

As you are aware, we will have a new catering supplier from September. We have been asked to send out this information. Please ensure that you return a completed form, regardless if you have already informed school before. The information will be passed direct to the new caterer.

Does your child have any special dietary needs?

If NO, then you don't need to read this letter or do anything else.

If YES, then please read this letter and fill in and return the attached form.

Food allergies, intolerances and other dietary-related medical conditions are a growing concern for schools. Children who are affected can suffer a severe or even fatal reaction if they eat or come into contact with food they're allergic to.

So please:

1. Fill in the attached form as accurately as you can, describing any:

- Food allergies (for example to cow's milk)
- Food intolerances (for example to gluten)
- Other dietary-related medical conditions (for example coeliac disease)

Please don't use the form to describe your child's food likes and dislikes.

2. Return the form to Holy Family School by 21/7/2023

Once we get this information, we'll share it with our catering partner Sodexo Ltd, so they can make sure your child gets alternative meals that are safe for them.

If your child's condition changes after you send us the form, you need to tell the school as soon as possible.

We've included answers to frequently asked questions on the following page, as well as information on the difference between allergies, intolerances and dietary requirements. If you've any more questions, please contact school and we will pass this on to the supplier.

Thanks for taking the time to read this letter and filling in the attached form. Together, we can provide a really safe school environment for your child.

Yours sincerely

A handwritten signature in black ink, appearing to be 'W. Harding', written over a light blue horizontal line.

W. Harding
Headteacher

Dear Parent / Carer

Alliance in Partnership are very proud to be the chosen caterer for Holy Family Catholic Primary School. We provide nutritious healthy meals for the students to enjoy and provide them with all the nutrients and energy to get them through their busy day. We offer a wide selection of choice to suit everybody's taste to ensure we cater for the whole school.

Alliance in Partnership specialises in education catering and have a vast amount of experience in this sector.

Alliance in Partnership are an independent catering company providing schools meals across the Midlands, Herefordshire, Bedfordshire, London, Buckinghamshire, Bristol, Staffordshire, Gloucestershire, Kent, North Somerset and Worcestershire.

We operate menus on a 3 weekly cycle which includes a main and vegetarian course. All our menus meet and exceed all national nutritional standards.

All of our meat is available in Halal and Non-Halal options. We offer both options when meat is on the menu. All of our Halal meat is HFA certified. Additionally, all of our desserts are vegetarian and we do not use any pork gelatine in any dessert. If you would like your child to have Halal meat only, please make sure this is registered with the school.

Amy Teichman, our Quality & Nutrition Manager, is available should you wish to talk to her directly about your child's dietary needs. Should your child have any dietary or allergy requirements you will need to fill out a dietary requirement form or a carbohydrate count form and Amy will work with you to ensure menus are suitable for your child.

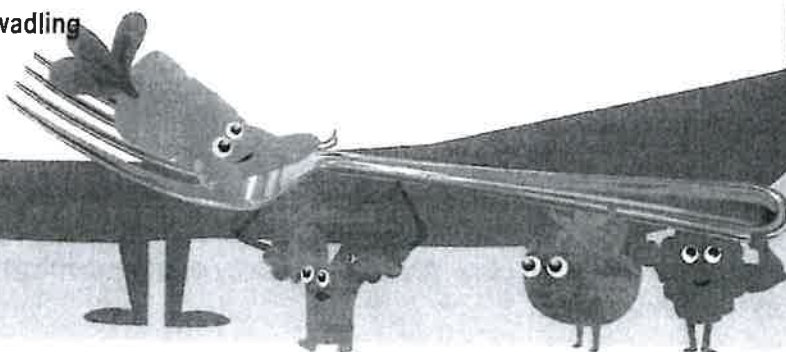
If your child has a special dietary requirement i.e. allergy or diabetes etc, allergen request forms and carbohydrate count forms will also be available from the school office and on the website.

We understand it is important for your child to have a healthy lifestyle. Also we acknowledge that the dining experience is a social skill that your child has already developed, we want to build on that, making eating fun and exciting.

For even more information please visit our website www.allianceinpartnership.co.uk.

Yours sincerely

Anne Bounton Preece and Darren Swadling
Alliance In Partnership
07967024539 and 07494008789



Food Safety Management System Forms

Information about my child's special diet

Please fill in this form in BLOCK CAPITALS and return it to your child's school.

Section A: General details

Child's full name	
Class, form and tutor	
Your name	
Your relationship to the child	

Section B: Declaration

I confirm my child has a food allergy, intolerance or other dietary-related medical condition that needs addressing. The information in this form isn't about my child's food preferences.
I agree to information about my child's allergy and any related doctor's or registered dietician's medical assessment being provided to the school's catering partner Sodexo (including any other relevant personal data, like photographs, if I've agreed with the school), solely so they can provide suitable meals for my child.

Parent/ guardian signature		Date	
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Section C: Allergy details

Does your child have food allergy? If YES, fill in this section. If NO go to Section D.

Please include as much information as possible about your child's food allergy in the space below. For example:

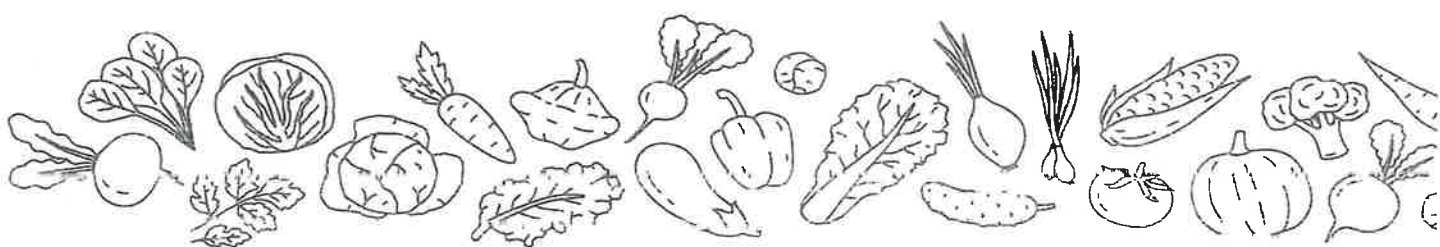
- Can they tolerate products that say 'may contain traces'?
- What types of nuts are they allergic to – or should they avoid all nuts?
- Should they avoid all forms of the allergen - or can they tolerate some forms, for example raw, baked or cooked?

If possible, please provide a copy of any relevant medical assessment or confirmation.

Sodexo cannot guarantee the absence of any specific allergen. Our staff will be happy to talk to you about what we do in the kitchen to reduce the risks of allergen cross-contamination.

Allergen	Tick if YES	Additional Information
Celery		
Cereals (containing gluten)		
Crustaceans		
Egg		
Milk		
Molluscs		
Fish		
Lupin		
Mustard		
Nuts		
Peanuts		





Sesame Seeds		
Soya		
Sulphur Dioxide (Sulphites)		
Other food allergies If YES please provide as much information as possible about your child's condition here:		
Does your child have an adrenaline auto-injector?		
Section D: Other dietary-related conditions		
Does your child suffer from a medically diagnosed dietary-related condition (like coeliac disease)? If YES, please provide as much information as possible about your child's condition here:		
Does your child have any food intolerances? This may or may not be medically diagnosed. If YES, please provide as much information as possible about your child's condition here:		





Alliance in Partnership is at the forefront of promoting a healthy lifestyle. We believe that nutritious, healthy meals designed by students and teachers, with help from our staff of experts, enhance the curriculum and help children learn. Your menu offers a choice of fresh, healthy cooked food which meets the Government food based standards and has been nutritionally analysed to create balanced, healthy meals. Your menus retain the Food for Life served here award and are freshly prepared using the finest, fresh and local ingredients:

- Red Tractor, Farm Assured British Meat from local butchers
- All fish products carry the MSC logo
- No undesirable additives and hydrogenated fats
- A variety of locally sourced fruit, vegetables and Fair Trade bananas served fresh daily. If you would like more information please visit our website.
- Creative Meat Free Mondays are used each month to promote sustainable living
- Whole grains and fruits used in all baked desserts
- All sauces enriched with vegetables to help increase the daily vegetable uptake
- Limits on added salt and sugar used in cooking and baking

Food allergies and intolerances

If your child has been advised by their GP or Health Care Professional to follow a special diet, please complete our Special Diet Information Form available from your school.

All allergen information relating to this menu is available on request.

Free School Meals

If your child does not currently have a delicious healthy school meal what a great time to start! If you are in receipt of certain benefits your child may be eligible for a free school meal.

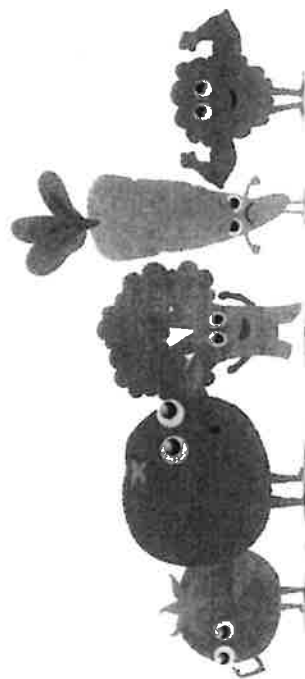
Our Mission Statement

Deliver more than expected. Care more than expected. Quite simply we do not want to be just good we aim to deliver the best.

FOOD Be More SMART

FOR BODY AND BRAIN

Summer Menu 2023



Alliance in Partnership Ltd

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Tel: 0121 420 3030

www.allianceinpartnership.co.uk

WEEK 1 - 4th Sep, 25th Sep, 16th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Veggie Wholemeal Pizza (v)	Mild Chilli con Carne with Brown Rice	Roast of the Day with New Potatoes and Gravy	Sausage Pasta Bake	Fish Fingers and Chips
Chickpea and Spinach Curry with Rice (v)	Lentil Cottage Pie (v)	Cheese and Potato Pasty (v)	BBQ Vegan Meatball Wrap (v)	Veggie Nuggets and Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese
Hot Seasonal Vegetables				
Lemon Drizzle Cake	Fruit Jelly	Mousse	Vegan Ginger Cake	Fruit Turnover
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

WEEK 3 - 18th Sep, 9th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Cheese and Bean Slice with Wedges (v)	Chicken, Leek and Sweetcorn Pasta	Roast of the Day with New Potatoes and Gravy	BBQ Chicken with Rice	Fish Fingers and Chips
Roasted Tomato and Basil Pasta (v)	Veggie Biryani (v)	Vegan Sausage with New Potatoes and Gravy (v)	Broccoli and Cauliflower Cheese Rice Bake (v)	Samosa and Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Salmon Mayo or Coleslaw
Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese
Hot Seasonal Vegetables				
Fruit Shortbread	Iced Carrot Cake	Jelly	Vegan Summer Loaf	Fruit Cheesecake
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

WEEK 2 - 11th Sep, 2nd Oct, 23rd Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese (v)	Butter Chicken Curry with Brown Rice	Roast of the Day with Roast Potatoes and Gravy	Beef Bolognese with Pasta	Fish Fingers and Chips
Sweet Potato and Bean Chilli with Jacket Wedges (v)	Veggie Enchilada (v)	Vegan Sausage with Roast Potatoes and Gravy (v)	Roasted Vegetable and Mozzarella Tray Bake with Rice (v)	Onion Bhaji with Chutney and Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese	Baguette with Ham, Tuna Mayo or Cheese
Hot Seasonal Vegetables				
Summer Cake	Fruit Jelly	Fruit Flapjack	Vegan Chocolate Kale Brownie	Fruit Mousse
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

Vegetarian option

Fresh seasonal salad and bread available daily.

Fresh fruit, yoghurt and fruit jelly available daily as an alternative to the dessert of the day.

Special Diets

A dairy free, gluten free and egg free menu is available on request. Please complete the special diets information form available from your school. On return we will issue you with a specific menu for you to make your choices from. For students with multiple allergen requirements or more complex special diets we will liaise with our team of nutritionists.

All our food is prepared in a kitchen where gluten and other allergens are present and our menu descriptions do not include all ingredients. We have a nut free policy in all of our kitchens. If you have a food allergy, please let us know before ordering. All allergen information is available on request from the kitchen.

Notes

Cocunut is not considered a nut and does not fall into the peanut or tree nut allergy categories. We do use coconut in our kitchens.

Frequently Asked Questions - Parents

1. Q. I think my child/young person has an allergy to certain foods but I am not sure. What should I write on the form?

A. If you think your child/young person has a food allergy then we strongly advise you to seek the advice of either a medical or nutritional professional to obtain further information as soon as possible. If you tell us that your child/young person has an allergy, but you do not yet have an assessment of their condition from either a doctor or a dietician, their diet will be restricted to foods which our catering partner Sodexo believes are unlikely to induce any allergic reaction. Once you have been able to provide a doctor or dietician's assessment of your child/young person's condition we may be able to offer them a wider menu appropriate to their needs.

2. Q I have already told you verbally about the food allergy, why do I need to fill in a form?

A. We need to keep a written record with details of any food allergies that your child/young person has so that we can share it in an emergency with medical professionals. We also need to ensure that we are sharing accurate information about your child/young person's food allergy with Sodexo who are the company that provide our catering.

3. Q. What is the difference between an allergy, intolerance and medically related special dietary requirements?

A. A food allergy is when your immune system mistakenly thinks that certain foods are harmful to their body causing it to react. The symptoms are usually those of 'classic' allergy such as a red raised, itchy rash (urticaria), wheezing, vomiting, severe gut symptoms or (very rarely) sudden collapse. These can occur within a few minutes of eating or coming in to contact with the allergen. A food intolerance doesn't usually involve your immune system. However, coeliac disease is an intolerance to gluten and does involve the immune system. Some medical conditions may require a special diet, such as a modified texture diet such as fork mashed, smooth or pureed. All of the above should be recorded on the form.

4. Q. My child/young person requires a specific cultural or religious diets, vegan or vegetarian diets, should these be detailed on the form?

A. There is no requirement to complete the form, as Sodexo do not consider cultural or religious diets, vegan or vegetarian as 'special diets' as we believe our menus offer a diverse range of foods to cater for pupils for all backgrounds.

4. Q. Can your catering partner Sodexo promise to provide food that is created and served in 'nut free' environments?

A. Sodexo is unable to commit to ensuring that any establishment that it provides food to will be completely 'nut free'. Whilst Sodexo does not use whole peanuts or tree nuts as ingredients within its premises (unless specifically requested to do so), some of those ingredients come from manufacturers who have placed a 'may contain traces of peanuts or tree nuts' label on them. This means that food produced using these ingredients cannot be claimed to be 'nut free'.

5. Q. My child/young person has packed lunch. Why do I need to complete the form?

A. In certain educational establishments, children/young people who eat meals prepared by our caterers will sit with those who eat packed lunches. Some children/young people with food allergies can suffer a reaction by either coming into contact with or being in close proximity to the particular ingredient that they are allergic to. By understanding which child/young person has a food allergy we are able to limit the potential of an incident occurring.

6. Q, Providing and sharing medical information on of my child/young person with the catering partner Sodexo.

A. Allergens data is considered health data and under the GDPR this is a special category of data which has specific requirements.

Legal advice received advises that the only relevant legal basis for the processing of allergens data is explicit consent from the data subject (or in our case the parent/guardian of the student due their age) and it is only with this explicit consent is permitted under GDPR to process the allergens data we receive from you.

We ask for this explicit consent from parents/guardians via our Special Diet Information Form.