

Introducing Our New Approach to Special Diets

We have recently partnered with Impact Food Group (IFG), a market-leading school catering company with the same vision as Hutchison Catering Ltd, to provide pupils with healthy and nutritious school lunches. Our mission at IFG is to transform lives through the power of food.

We are very excited about the benefits that this partnership brings to our offer, including exciting new lunch menus launching after October half term, and even more robust safety systems.

What Does This Mean for Children with Allergies?

We want as many children as possible to have access to healthy food, including those with dietary needs and this hasn't changed. Our new approach aims to create an inclusive offer for all pupils while keeping things simple in the kitchen.

For pupils with allergies to gluten, milk or soya we have our **Allergen Aware Menu** which mirrors the main menu as closely as possible. The dishes are free from gluten, dairy and soya, so will be used for pupils with any combinations of these allergens. They have been carefully reviewed to ensure they still provide the nutrients every child needs to thrive.

Each day the Allergen Aware Menu offers three main meals to choose from, including a jacket potato option. In addition, there is access to a salad bar and the choice between a dessert, fresh fruit or jelly.

If your child has an allergy outside of these allergens, we will provide full allergen information on our recipes and ingredients, which you can use to make meal selections for your child from the main menu. If there are multiple or complex allergies which mean choices from the main menu are limited, we will provide an individual menu for your child.

All children with allergies will be provided with a pre-order form, which we ask you to submit to the school at least one week in advance. These will always be double checked by the kitchen before being served.

You don't need to do anything now, we will be in touch with the relevant information before half term.

Nut Policy

There is no change to our policy on nuts. We do not add any nuts or peanuts, or any foods that may contain nuts or peanuts, into our primary menus, so if your child has an allergy to only nuts or peanuts then the main primary school menu is still suitable.

Allergen Buddies

To further support children with allergies or intolerances when it comes to school meals, we will be introducing IFG's Allergen Buddy scheme. The catering team at your school will now have a dedicated expert on hand daily to provide clear and relevant allergen information to anyone eating with us. Wearing distinctive Allergen Buddy hats and aprons, they are easy to spot, making it simple to find someone to ask about the meals available each day.



If you have any questions or suggestions regarding our new approach to allergies please contact our Impact Safety Team at impactsafety@impactfood.co.uk or Hutchison Catering Nutrition Team Hutchison.Nutrition@impactfood.co.uk

Kind regards,

The Hutchison Catering Team