

# Standards

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We work to rigorous standards to ensure your child is provided with a tasty, nutritious and safe meal.

## Food-based standards

The new food-based standards are mandatory for all maintained schools, new academies and free schools in England, offering school caterers more flexibility when planning their menus.

Our Nutrition Officer checks all our school menus to ensure compliance with the standards, providing a nutritionally balanced meal based on a high fibre, low fat, low sugar and low salt diet.

For more information about the food-based standards, please visit:

- [School Food Plan \(external link\)](#)

## Sensitive diets and allergies

Due to the nature of our operation, food is prepared in an environment where allergens are present. Therefore we cannot fully guarantee that any food or drinks will be completely free from allergens. However, we are committed to ensuring the safety of customers who have an allergy or food intolerance and operate a rigorous food safety management system. This includes:

- Displaying [allergy posters](#) in high schools to signpost customers needing allergen information
- Working with the school, parents and health professionals to ensure the requirements of pupils with intolerances or allergies are met
- Providing suitable training and instruction to the catering management team and frontline staff
- Continuing to monitor the effectiveness of our food safety system.

Where a child has a number of allergies or intolerances we will conduct a risk assessment and if it's identified that the overall risk to the child is high we reserve the right to not provide a school lunch to that pupil.

- [See the Metrofresh allergen policy to find out more.](#)

## **Allergens**

We hold all allergen information on file for every product on our supplier list - this is available on request.

- [Visit the Food Standards Agency website \(external link\)](#) for further information on allergen legislation.

## **Nuts**

We do not use any recipes that contain nuts or nut by-products in our school menus, civic or hospitality catering. However, current labelling regulations mean that no guarantee can be given that ingredients have been prepared in a fully nut-free environment without risk of contamination.

## **Sensitivities**

We understand that some people have particular sensitivities to certain foods that non-sufferers would find harmless. This can be due to a medically diagnosed requirement, food intolerance or medical condition.

We also appreciate that religious belief can affect what a person can eat. Our Halal products are only purchased with an approved HALAL Certification. All dishes in high schools that are prepared with HALAL products are clearly labelled at the point of sale.