



SAINTS PETER AND PAUL
CATHOLIC HIGH SCHOOL

Food Allergy Aware School

We have a considerable number of students at our school who have severe food allergies. The most common of these allergens are peanuts, tree nuts, eggs, fish and shellfish, soy and wheat. The most serious risk in our school is nut allergies which can cause life threatening anaphylactic reactions to some of our students.

For some students with this allergy, eating these foods (even in trace amounts) may cause serious reactions that can result in death. However, some students have allergies so severe, that even touching contaminated surfaces, or breathing in air born nut protein, may cause a fatal anaphylactic reaction.

We acknowledge the challenges of maintaining a nut-free environment in school.

Our school kitchens are already nut aware as is our food technology department.

Parents/carers of students can support the school in being food allergy aware by:

- Ensuring that students do not bring in snacks with nuts or nut derivatives from home;
- Reminding students not to buy snacks with nuts or nut derivatives on the way to school, to bring into school;
- Encouraging students to be allergy aware by:
 - educating students to be responsible when eating and handling food both inside and outside of school
 - helping students to understand that foods they can enjoy freely can be very dangerous to others
 - encouraging students to support their class mates with allergies by eating and handling food responsibly

Thank you in advance for your support.