



Bicton Primary School
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Dear Parents and Carers,

As you are aware the P&C have been working hard to ensure an effective solution to the closure of the school canteen in 2017. As of Monday the 19th of February you will be able to order your child/children lunch from Kindergarten to Year 6 on Monday, Tuesday and Thursday of each week. As the P&C have stated previously in their correspondence Chef's Delight are supplying the food and are a local based company.

As we have an outside provider supplying food to the school it is important to be aware that different food items on the menu can contain traces of different food substances. As Principal of the school my role is to ensure that I minimise foreseeable risk to all students and ensure duty of care at all times.

At Bicton Primary School we have the following food substances that students are either allergic to or will experience an anaphylactic reaction if they are ingested or exposed to:

- Peanuts
- Tree nuts
- Egg
- Soy
- Seafood

As the Anaphylaxis Management Guidelines for Western Australian Schools detail, '*Anaphylaxis is a severe, rapidly progressive allergic reaction that is potentially life threatening*'. Parents/guardians of a student at risk of anaphylaxis are encouraged to assist the school in providing a safe environment for their child. With this in mind, if you have a child with a severe food allergy, I would advise you to contact Chef's Delight and discuss the ingredients of different food items prior to ordering from School Lunch Online. When you use the online system and click on the food you would like to order it does give you a list of ingredients, however, I would still advise you to make a call to clarify whether traces of the different substances are present.

Please call or email Chef's Delight them on 9350 7450 or email them on info@chefsdelight.com.au

The Anaphylaxis Management Guidelines for Western Australian Schools do not recommend 'banning' food substances as there is no evidence of effectiveness, it is difficult to enforce and impractical. As a school we have strategies to minimise risk by asking our parents not to send nuts or nut spreads to school in lunchboxes. This does not include 'products that may contain traces of nuts' as most pre-packaged food items have this disclaimer. We also, in conjunction with parents, educate students on the dangers of sharing food, washing their hands before and after eating and safe cooking procedures to minimise risk. Our medical processes, and staff development, at the school also form part of our risk management and all students that have allergies or severe allergies have medical plans as well as action plans.

I believe knowledge is one of the best ways to avoid risk. As you are now aware of the allergens that may affect students please be mindful when including these within lunchboxes. We are an 'Allergy Aware School' and are aware of the children in our care that require additional accommodations at a school level.

Thank you for your continued support and I look forward to hearing some good feedback from the P&C on the new outsourced school canteen.

Sincerely

Mrs Kerry Woodhouse
Principal