

Feeding Children With Food Allergies in the School Lunch Program

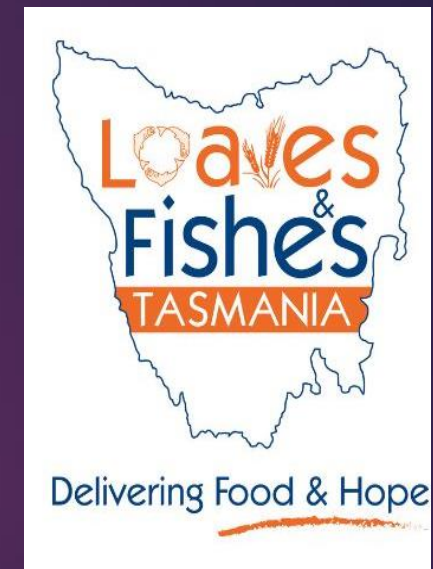
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School Food Matters

and

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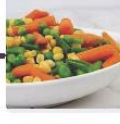


Why is Tasmania trying to feed all school children?

What type of meals do the children get to eat?





School Lunch Program Term 3 Menu



	Main meal	+ Side		Main meal	+ Side
Tomato Beans with cornbread + yogurt			Sweet and sour chicken with rice + fruit		
Cottage pie with seasonal vegetables			Vegetable curry with rice + fruit and yogurt		
Butter chicken with rice + fruit			Pasta bolognese with seasonal vegetables		
Beef chow mein with noodles + banana & blueberry muffin			Chicken casserole with bread roll + fruit crumble and custard		
Tuna pasta bake + fruit			Mexican mince with rice + yogurt		

Note: Vegetarian options are available




How does a school 'do' the School Lunch Program?



Why not just sandwiches?

The Guiding Principles



Equity & Universal Access

Access to a nutritious school lunch for every student, every day



Quality Food Paddock to Plate

From farm gate to school gate, connecting local growers and school community



Health & Wellbeing

Healthy, delicious menus by dietitians and chefs, for 20min sit-down meals



Engaged Learning & Community

Nutritious lunches enhance focus and classroom interaction



**How many schools and students are
part of this program?**

How did Tasmania get this program to happen?



**If you're all about equity, why can't you
include the students with allergies?**

Can't you copy how they
do it in other countries?



What percentage of students have allergies?



Does your child have a food allergy, intolerance, other food-related medical condition, or dietary requirement? At this stage, a safe alternate meal may not be available, however, it is important that their specific dietary requirements are known.

☐ No ☒ Yes

If 'Yes' please give details, including the name(s) of the food(s) that needs to be avoided:

☒ Food allergy (details) DAIRY PRODUCT (It is OK to give him dairy product during day time but not during night time and no bee for pork)

☐ Food intolerance (details).....

☐ Another food-related medical condition (e.g. coeliac disease, details).....

☐ Non-medical dietary requirement (e.g. vegetarian, vegan, details).....

Please note, if you have ticked 'yes' above, you will receive a second form that will ask for details and medical information regarding your child, so it can be determined if a safe meal option is available. If there isn't, you will be advised that your child should bring lunch from home on School Lunch Program days until further notice.

Does your child have a food allergy, intolerance, other food-related medical condition, or dietary requirement? At this stage, a safe alternate meal may not be available, however, it is important that their specific dietary requirements are known.

☐ No ☒ Yes

If 'Yes' please give details, including the name(s) of the food(s) that needs to be avoided:

☐ Food allergy (details) Egg (NOT AN ALLERGY)

☐ Food intolerance (details).....

☐ Another food-related medical condition (e.g. coeliac disease, details).....

Why can you include more students with allergies this year?



Continual improvement and collaboration

A final word from our Premier

