



Medical Diets & Mellors

Medical diets are a very important part of our catering provision in schools. Allergen procedures are essential to ensure that the needs of individual pupils can be safely met. To ensure we offer the best possible service to our pupils and families, Mellors Catering Services have individual menu plans in place for all pupils who have an allergy or intolerance.

In Primary education sites, it is essential that schools notify us of pupils who have allergens. A whole school approach must be taken when catering for pupils with food allergens and school have a duty of care to identify pupils to us so that we can safely provide a meal. Once we have been notified a menu plan can be created and passed to the school and used within the kitchen.

All education sites have a captive audience of customers, so with that in mind we support their needs by working with our supply chain to offer allergen free foods to coincide with the daily menu/offer.

In line with the food information regulations for allergens and food labelling that came into effect on 13th December 2014, all of our dining rooms display an allergen notification for our customers and our recipe packs contain a list of ingredients to back up food that has been freshly prepared.

For the majority of our pupils the dining room is the only place they are able to purchase food when they enter school premises for the duration of the day, with this in mind we have to ensure that we fully support pupils with medical dietary needs and we make a commitment to do this for the lifetime of their education with us.

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