

## **Hutchison Catering's commitment to special diets and menu approach**

At Hutchison Catering, we are committed to safely catering for all children with special dietary requirements where it is safe to do so. To enhance safety and consistency, we follow these principles:

- **Medical Diets:** We provide bespoke, balanced and nutritious menus that align with peers' meal choices, where possible.
- **Diabetes Support:** Carbohydrate information is available for children diagnosed with diabetes.
- **Non-Medical Diets:** Where possible, we offer balanced meals and bespoke menus where required. For schools with a significant demand for religious diets (e.g. halal), menus will reflect these needs. Where demand is lower, we will work on an individual basis.
- **Special Diet Request Forms:** Schools must share this form with parents. A completed form and medical note (for medical diets including allergies & intolerances) are required for all special dietary requests.

## **Food Allergy & Dietary Needs – Key Statistics**

(Source: Natasha Allergy Research Foundation)

- 1 in 13 children has a food allergy.
- 43,000 babies are born with food allergies annually.
- Severe allergic reaction hospital admissions have doubled in 20 years.
- 30% of anaphylaxis-related hospital admissions are due to food allergies.

## **New menu after Easter**

Our new Spring/Summer menu has been nutritionally analysed and meets School Food Standards. These core menus have been fully assessed for allergens and special diet menus will be produced in line with these core menus. We request that this menu be followed by all schools, with a small selection of alternative recipes available for swaps. Change requests must be submitted to your Operations Manager by 26th February 2025 for review by the Nutrition Team.

## **Benefits of Standardised Menus & Additional Safety Measures**

- **Safer, clearer menus:** Minimises risk by reducing unnecessary bespoke changes.
- **Improved nutritional support:** Enhanced information for diabetes and other dietary conditions.
- **Additional resources:** Our Food Development Team will produce meal photos to help maintain quality and portion control.
- **Healthy eating habits:** The menu balances familiar favourites with new food experiences.

**If you have any concerns or queries, please contact your Operations Manager.**

**Spring Summer 25 Menu Swaps**

***Main Dishes***

Chicken or Quorn Korma

Beef Bolognaise

Sweet & Sour Quorn or Vegetables

Cheese & Bean Wrap

Popcorn Chicken

Roast Gammon or Pork

Italian Chicken with Rice

***Desserts***

Melting Moment Biscuits

Chocolate Crunch

Chocolate & Vanilla Swirls

Fruit Crumble

