



Nuts.

Recently we have received a number of separate enquiries from schools with regard to “nuts” in food, in order that parents are able to make informed decisions when choosing school meals.

I thought it best therefore to clarify for you all as there seems to be a degree of confusion with regard to “nut free” or nut aware.

The school meals contract that we have with NCC is a “no nut” contract and has been since the start of the first contract award in May 2011.

This means that we guarantee and assure both NCC and schools that we do not use any nut or nut derivative products within any of our recipes and on our menus. We control this by locking down our APL- (approved product list) making it impossible for any kitchen to order products that contain nuts or nut based products.

This has never changed despite the changes in legislation around allergens and labelling. Occasionally we will receive products from our suppliers that have a declaration statement of “may contain traces of nuts”, however we do detail these products on our allergen builder (available in every kitchen) if you have any parents of children with severe nut allergies who may be concerned about ordering from the main menu .

However.

We have never guaranteed and we cannot guarantee that our kitchens are completely nut free as we don't have full sovereignty over access to the kitchen. A school kitchen does not have separated food production areas in the same way that a large food production factory does.

Within the dining area and in particular home packed lunches, whilst as a school you can request parents to not send products that contain nuts or traces of nuts this is also very difficult for you to police and relies on an element of “blind trust”.

Chartwells do not endorse a completely ‘no nuts’ environment as we believe we have a duty of care to educate our pupils and staff on how to handle and manage their food allergy(ies) safely in the school environment.