
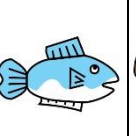
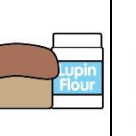

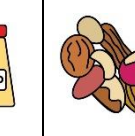
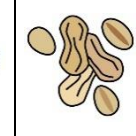

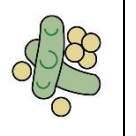



# Year 8 Practical Cookery Dishes: Allergen Chart

														
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
<b>Year 8</b>														
Chicken Jalfrezi										✓ Vegetable oil				
Spaghetti Bolognese	✓ Celery- Optional	✓ Stock cube								✓ Vegetable oil				
Chilli Con Carne										✓ Vegetable oil				
Sweet and Sour Chicken		✓ Cornflour								✓ Vegetable oil			✓ Soya sauce	
Mandarin Cheesecake		✓ Digestive biscuits					✓ Cream cheese Yoghurt Double cream							
Jammy Blobs		✓ Flour		✓ Eggs			✓ Butter							

The above table is a guideline. Please refer to the provided recipes if your son/daughter has a food allergy.

We cannot guarantee that dishes made in the classroom are free from ingredients (provided by school / brought in by students) that may affect those with food allergies.