## Year 9 Food Technology - Allergen Chart

Dishes						Lupin Flour	Milk		MUSTARD			TISSAM ON THE PROPERTY OF THE		WNE Coop
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Cupcakes		Flour		<b>√</b> Eggs			Butter							
Bread Rolls		Flour, Yeast		Eggs										
Brownie		Flour		Eggs			Butter							
Carrot Cakes		Flour		Eggs			Butter							
Chelsea Buns		Flour, Yeast		<b>E</b> ggs			Butter, Milk							
Chicken Goujons (TBC)														

Chilli Con Carne						Kidney Beans	Kidney Beans	
Cookies	Flour			Butter, Chocolate				
Jam Sponge Tart	Flour	Eggs		Butter				
Muffins	Flour	<b>L</b> Eggs		Milk, Chocolate				
Flatbread	Flour			Milk, Butter, Cheese				
Spicy Potato Wedges				Butter				
Sweet Potato and Lentil Soup	Stock Cube							
Swiss Roll	Flour	<b>V</b> Eggs						

The above table is a guideline only. 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.