

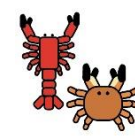
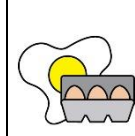
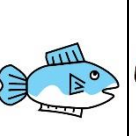
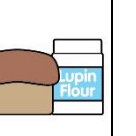
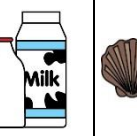

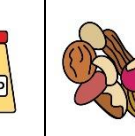
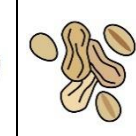

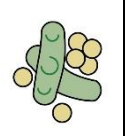



## Year 7 Food Technology - Allergen Chart

Dishes														
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Tomato Sauce														
Pizza Toast		✓ Bread					✓ Cheese							
Scones		✓ Flour					✓ Butter, Milk							
Banana and Chocolate Muffins		✓ Flour					✓ Butter, Chocolate							
Shortbread		✓ Flour					✓ Butter							

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.