

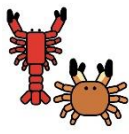
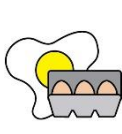
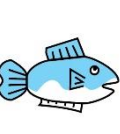











Year 8 Food Technology - Allergen Chart

Dishes														
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts†	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Chicken Jalfrezi														
Bolognese	✓ Optional	✓ Stock Cube												
Sweet and Sour Chicken		✓ Cornflour											✓ Soya Sauce	
Cheesecake		✓ Biscuits					✓ Cream Cheese, Yoghurt, Cream, Butter							
Raspberry Buns		✓ Flour		✓ Eggs			✓ Butter							
Mini Frittatas				✓ Eggs			✓ Milk, Cheese							

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.