## FORM 3



## Food options available for children with SEVERE food allergies, anaphylaxis and coeliac disease. Our Catering Manager is available to discuss your child's needs, please call 83701500

Name of child:	School:	
Parent name:	Parent contact:	
Date of camp:	Camp Site:	
Description of foods that must be avoided and severity of allergy (Parents to fill out):		
Is there an Action Plan for Anaphylaxis in place? Y / N		
In recent years the number of food allergies, food intolerances and special diet requests has increased dramatically and the complexity of managing this on camp is challenging. We aim to provide safe, nutritious and delicious food for everyone. The foods listed below are made available on every camp in addition to the meals provided to everyone on camp. Our catering staff are happy to serve meals/snacks provided by parents.		
Breakfast Day 2 & 3	A range of cereals to choose from including Rice Bubbles, Cornflakes, Weetbix, gluten free cereal  Served with So Good Lite Soy Milk Gluten free bread/tortilla	Parents can supply alternatives in labelled containers for any meal/ snack on camp
Morning Tea, Supper	Fresh Fruit – may include apples, oranges, mandarins, bananas  Gluten , egg & dairy free biscuits So Good Lite Soy Milk	
Lunch Day 2 & 3	Day 2 Gluten free bread/tortilla available with a range of fillings to choose from including ham, fritz, cheese, tuna, salad	Day 2 Pizza subs with gluten free tortilla with a range of toppings to choose from ham, tomato, pineapple, cheese [ ]
Afternoon Tea Day 1 &2	Seasonal fruit platter – may include watermelon, rockmelon, grapes	
Dinner	Day 1 - Plain chicken kebabs with tossed salad or vegetables NO dressing or baked potato NO seasoning	Day 2 - Bolognaise sauce with gluten free pasta with tossed salad NO dressing.
Dessert	Day 1 – So Good Soy Ice-cream	Day 2 - Fruit Salad