

NUT ALLERGY

Customer information

At Newlinelearning Academy we understands that nut allergy present a serious problem to some people, and our staff will do their best to provide you with the information that you need. Please ask to speak to the catering manager if you consider yourself at risk.

Current food labelling legislation permits food manufacturers to use ingredients, which may contain very small quantities of nut products without the need to declare them on food labels. It is therefore impossible for us to provide guarantees.

Where recipes are known to contain nuts, they will be identified accordingly:

- . in the name of the dish or beside the dish**
For the benefit of regular customers
- . in the name of the dish or on request**
For occasional customers

Note: It is important not to rely on information on the weekly menu
Because recipe ingredients may change.

Selective labelling of some dishes does not imply that all other items are free from nut products.

Some times established recipes may be varied to include nuts. Regular customers who consider themselves at risk should always seek clarification before selection and consumption of foods.

Where customers have the opportunity to serve themselves, serving utensils may be transferred from one dish to another. It is also possible that nibbed nuts on desserts and sesame seeds on breads and rolls may fall off and contaminate other foods in similar ways.

Catering practices in the kitchen are designed to minimise the risk, and our staff will assist you to the best of their ability.