

Review food safety policies and procedures

A suggestion for implementing the strategy
'Develop and implement health and safety
policies and procedures' from the Guide:

[Allergies and learning](#)

Includes:

NAG 5 – Student safety

Food policy

Food Act

Preventing anaphylactic reactions

Avoid cross contamination

Useful resources

Inclusive Education

From

Guide: [Allergies and learning](#)

Strategy: [Develop and implement health and safety policies and procedures](#)

Suggestion: [Review food safety policies and procedures](#)

Date

26 April 2024

Link

inclusive.tki.org.nz/guides/allergies-and-learning/review-food-safety-policies-and-procedures

NAG 5 – Student safety



Source:

[Technology Online](#)

<https://technology.tki.org.nz/Videos/Authentic-Contexts-for-Learning/Engaging-community-projects-for-food-technology-students>

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Food policy

Schools and early learning services can be held accountable if their practices result in people becoming sick.

Consider how your food policy provides guidelines and systems for:

- recording ingredients when food is shared, such as shared lunches, cake stalls, or fundraisers
- the supervision of learners when food is eaten inside and outside the service or classroom (morning teas, lunchtimes, trips, or excursions)
- the supervision of students as part of Food in School programmes, such as Milk in Schools and Breakfast in Schools
- the use of resources in learning experiences, for example, ice cream containers, milk-bottle tops and construction boxes
- sharing food
- hygiene procedures for food preparation
- ensuring cross contamination doesn't occur.

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Food Act

Do you need a food control plan?

The 2014 Food Act applies to schools and kura that sell or provide food as part of their paid holiday programmes.

A food control plan sets out the steps you will take to make food safe, identify risks, and show how they're being managed.

Find out what your:

- [school needs to do to comply with the law](#)
- [early childhood centre needs to do to comply with the law](#) .

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Preventing anaphylactic reactions

General food policy measures for preventing anaphylaxis.

- There should be no trading and sharing of food, food utensils, and food containers.
- Children with severe food allergies should eat only lunches and snacks that have been prepared at home.
- Bottles and lunch boxes provided by parents for their children should be clearly labelled with the name of the child for whom they are intended.
- The use of food in crafts, cooking classes, and science experiments may need to be restricted, depending on the allergies of particular children.
- Food preparation personnel should be instructed about measures necessary to prevent cross contamination while handling, preparing, and serving food.
- Display information on allergens and safe practices

- [New Zealand Food standards – allergens](#)
- [Early Childhood Education – five food safety practices](#)

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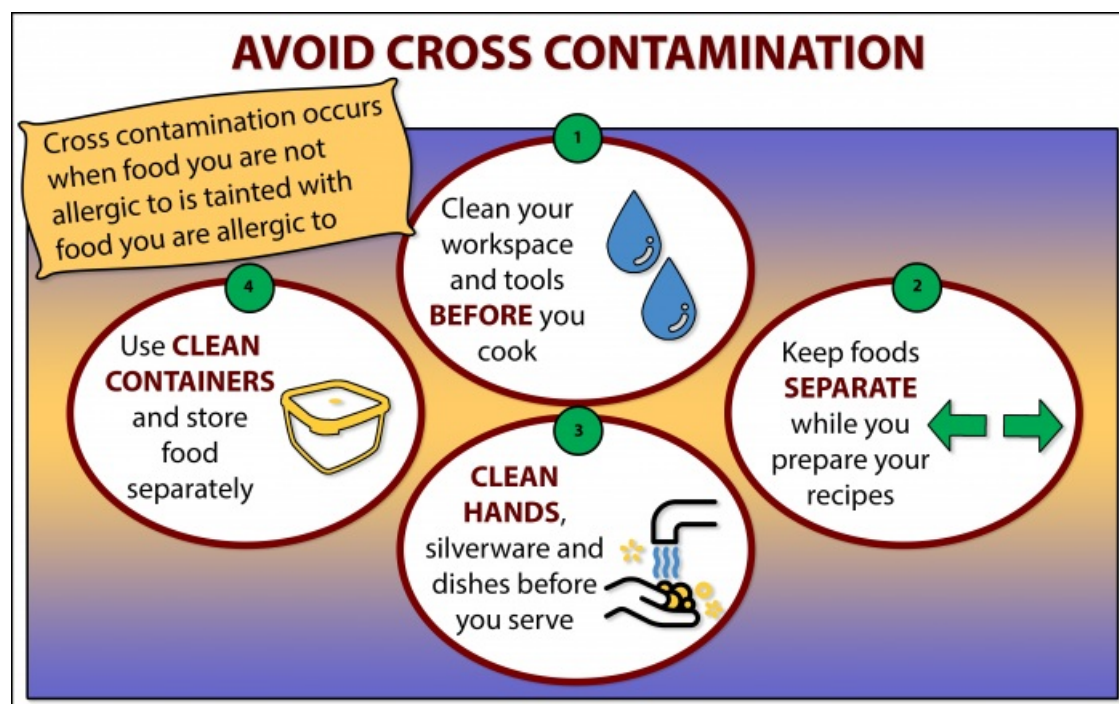
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Avoid cross contamination



Source:

[Allergy Adventures](#)

<https://youtu.be/dP2IJYIhwOo>

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Useful resources



Food safety for Schools and Kura (Food Act 2014)

Information about what New Zealand schools must do to comply with the Food Act 2014.

[Visit website](#)



Food technology and hospitality lessons in secondary school settings

Read time: 5 min

This discussion guide provides strategies to assist school staff to minimise the risk of an allergic reaction triggered by food.

Publisher: Allergy & Anaphylaxis Australia

[Download](#) PDF



Safety in technology education: A guidance manual for New Zealand schools

Read time: 141 min

This guide provides guidelines and information for schools to support them in establishing and implementing sound health and safety policies and procedures for technology education.

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