

MANAGEMENT STATEMENT

When providing a catering service we all play an important part in ensuring that the food we serve is safe. Particularly in schools, we are catering for a 'vulnerable' group and it is vital that every action we take and every decision we make is carefully thought through. We will help you to make the right decisions by providing you with training and guidance. It is very important that you take this seriously and ensure that you fully understand the important part that you and your team members play.

We recognise that there are an increasing number of people, particularly children, who suffer from food **allergies** and **intolerances**. Additionally, there are many people who have food **preferences**, this may be for many reasons including religion and beliefs.

Holroyd Howe do not use nuts in any of the food we prepare and serve. We are however unable to guarantee that dishes/products served are totally free from nuts/nut derivatives, this is because ingredients, for example, curry paste, may be made in a factory containing nuts, bread may be baked in a factory handling nuts, or some production lines have machines lubricated with nut oil.

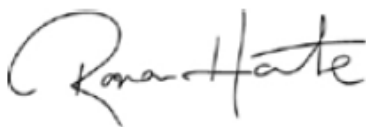
The aim of this management guide is to provide the Location Manager and the team with a clear approach to the management of the above categories and above all, to minimise the risk of an allergic/anaphylactic reaction to food served by our employees.

Holroyd Howe is committed to ensuring that:

- There are clear and documented procedures for the management of allergies, intolerances and special diets.
- Each team member understands the importance of the role and responsibilities they hold with regards to allergy management.
- Adequate training is provided so that each team member is confident in the role they play.
- There is communication with the School to ensure that information is received.

Please read this guide carefully and ensure you and your team understand fully what is expected of you when it comes to managing special diets within your Schools.

If you have any questions you should contact your Operations Manager in the first instance.
Best wishes,



Ronan Harte
Managing Director