

POLICY ON ALLERGIES

This policy applies to all Studio Cambridge stakeholders - staff, students, homestay providers, suppliers, visitors to the school and any other stakeholders involved with the business.

Statement

Studio Cambridge is committed to reducing the risk from allergens which could lead to a serious allergic reaction. We take measures to minimise the risk of exposure, encourage self-responsibility, and plan for effective response to possible emergencies. However, it should be recognised that it is not possible to guarantee a completely allergen-free environment in any of our school buildings, residences, homestays, or any other facilities we use.

Policy Objectives

For our stakeholders, we aim to:

- promote awareness of the nature of allergens and, in particular, food allergens.
- provide clear guidance on the responsibilities of handling food, especially when providing for those with a confirmed food allergy.
- ensure that appropriate training is provided on safely handling food.
- ensure that information about the possible presence of allergens is effectively communicated and acted upon.
- ensure appropriate support is available to staff, students and homestay providers.

Types of Allergies

Although we recognise that there are many types of allergies and intolerances which may affect different people in different ways, our policy, training and procedures focus on the following, most prevalent allergies.

Non-food Allergies

- pollen
- dust mites
- animal dander and saliva
- insect stings
- latex
- medicines
- mould

Food Allergies

- celery and celeriac
- cereals
- crustaceans, fish and molluscs
- eggs
- lupin
- milk
- mustard
- tree nuts -almonds, brazil nuts, cashews, hazelnuts, macadamia nuts, pecan nuts, pine nuts, pistachios, walnuts.
- peanuts
- sesame seeds
- soya