BE COMPREHENSIVE WHEN PLANNING FOR STUDENTS WITH FOOD ALLERGIES

Staff Training

Teacher Training:

- Teachers need to have a complete understanding of the types of foods that may contain specific food allergens.

Need-to-know people:

- Work with parents to identify the "need-to-know" people at the school.
- Identify the "Team" who which students have what type of allergies
- What do they need to know?

Food Substitutions:

School-Sponsored Events:

- If, and when a meal is provided during an activity, the district must insure that a comparable meal is provided to the student with food allergies.

State-Mandated Testing:

- Decide if your school will provide alternative food options, to students with food allergies, during classroom state-mandated testing, or provide food that are allergen free to all students.

- Allow for dialogue as to alternative food choices that will be available during club events and guidelines for choosing alternative foods as well as who will provide the alternative foods.

Classroom Setting:

Absences

- Create accommodations for students who require extended absences from the classroom.

- A plan might include:
    - The teacher contacting a parent/guardian upon the third absence to arrange for missed work to be picked up.
    - Have a plan for students who will be missing more than three days. This May include a limited homebound service.

Makeup work:

- Determine how educators will collect missed assignments for students who are out due to allergies.
    - Example: Create a file folder for every student and place any missed work in the file. The student would always know where to find any makeup work.

Substitutes:

- Develop and provide guidelines for teachers to review with substitutes regarding students with allergies and who they need to contact in the event of an emergency.

- Regularly remind parents about classroom provisions to reduce allergen exposure. This may include separating lunch boxes and good hand washing practices.

*Adapted from Section 504 Compliance Advisor