

# Whitinsville Christian School - Doc 903

<b>Policy</b> – Protocol for Food in the Classroom	<b>Approved By</b> – WCS Medical Advisory Committee Oct. 2008  <b>Approved By</b> – WCS Administrative Team Oct. 2008
<b>Manual</b> – WCS Board of Trustees Manual Medical Policies Manual Faculty Manual	<b>Revision Date</b>  <b>Approved By</b> - WCS Medical Advisory Committee 4 Aug. 2009 <b>Approved By</b> – WCS Board of Trustees 19 Aug. 2009 Revision – 30 September 2010

## PROTOCOL FOR FOOD IN THE CLASSROOM

Life-threatening food allergies among school children have increased by close to 30% in recent years. The majority of these allergies are caused by a few specific foods, most commonly peanuts and tree nuts. When a person has a life-threatening allergic reaction to a food, it is a medical emergency that can result in serious consequences. In order to keep all of our students at WCS safe, the following policy will be in place at Whitinsville Christian School.

### Grades Pre-K through 5

**1. Food brought in or provided for snacks and lunch**

Students are discouraged from sharing food brought in for lunch/snack with any other students. WCS cannot guarantee that food served in the lunch program is allergen free. Students with allergies are encouraged to bring their own snacks and lunch to school if there are any concerns.

**2. Students bringing in food for birthday celebrations**

To insure that all students can participate in the celebration, food brought in for birthday celebrations will be chosen from the standard approved list of foods. **Processed foods must be provided in the original package and must be brought to school one day before the celebration. Fresh fruit may be brought in the day of the celebration.**

#### Standard Approved Food list/Approved Birthday Celebration list

Skittles, Tootsie pops	Oreos	Fruit
Starburst	Pop Tarts	GoGurt portable yogurt
Red Twizzlers	Goldfish Crackers	Pringles
Popsicles/freeze pops	Pudding Snacks	Rold Gold Pretzels
Kellogg’s Rice Krispie Treats – Original Flavor (homemade Rice Krispie treats are not allowed)	Keebler – Stripe Cookies, Vanilla Wafers, Wheatables	Non-food items such as pencils or small gifts
Applesauce	Kellogg’s Teddy Grahams	Cheez-its , Doritos
Fruit Snacks (Gushers, Fruit Roll-ups, etc.) Charm’s Blow-pops, Lollipops	Hoodsie brand only Chocolate/vanilla ice cream cups	Nabisco – Ritz (not sandwiches), Wheat Thins, Graham Crackers

Although this list is the standard approved food list for all classrooms, the list may be tailored to meet the specific needs of a classroom. Please check with your child’s teacher about any items that have been changed on the list.

**3. Celebration (other than birthdays) and general classroom activities**

At the beginning of the school year, teachers will send home a one-time Permission Form for Food Provided in Class (Doc 903 F1). Parents will sign the form giving permission for their student to participate in classroom events/celebrations. If any parent has concerns about the foods provided relative to their child’s allergies, they will indicate this on the form. The teacher will then contact the parent with a separate Permission Form for Classroom Celebrations (Doc 903 F2) prior to a celebration/event to discuss specific and alternative foods prior to the occasion.

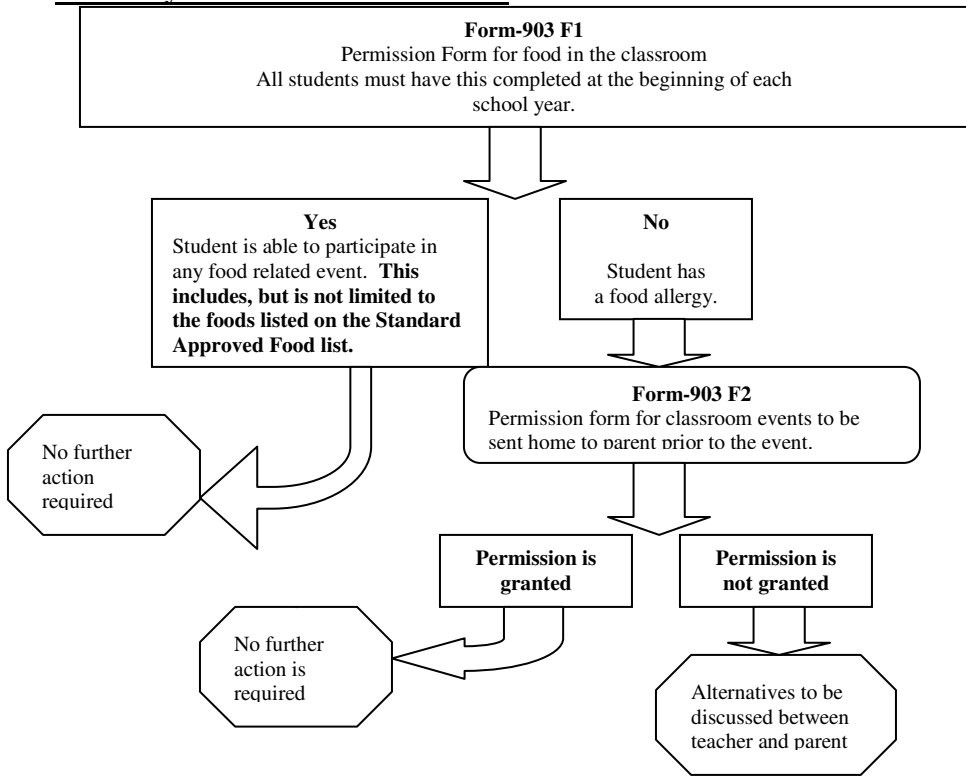
**General classroom activities**

Food that is frequently provided in the classroom for teaching tools, manipulatives, rewards, etc. will be from the standard approved food list.

**4. In the classroom**

- For safety reasons, we request that students not bring in food with peanuts/tree nuts for lunch or snack. Desks will be washed after snack/lunch.
- All students in the classroom will be asked to wash their hands after snack/lunch.
- Nursing staff at WCS will create an Individual Health Care Plan for each student with a life-threatening allergy, and will inform faculty and staff of all accommodations.

**5. Summary flow chart for use of form**



**6. Middle/High School**

Individual students and their parents are responsible for their own allergies to food and need to know what to avoid and what is safe to consume. Faculty will be provided with specific information on students with food allergies and will consult the EpiPen book before providing food in the classroom. If a student or parent has a question about food provided in the classroom, they may contact the teacher.