**FORM H CATERING REQUIREMENTS LIST**

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| **School Name & Yr** |  | **Arrival Date** |  | **Early Departure** |  |

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| **Full Name:** | **Peanuts**  | **Tree Nuts** | **Soy** |  **Fish or Molluscs** | **Crustacea** | **Egg** | **Milk** | **Wheat or Gluten**  | **Sesame** | **Lupins** | **Sulphites** | **Other****(please specify allergies or intolerance’s only)** |
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| **Full Name:** | **Vegetarian** | **Vegan** | **Halal** | **Other****(Please Specify)** |
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IMPORTANT: “Every precaution is taken to ensure all allergen requirements have been met. However, all Menu items “may contain” traces of Allergenic Ingredients due to food being processed on equipment and in an environment where all food types are produced. The Chef responsible for producing the menu item will respond to any queries from customers on request, as per the Allergen Management Plan.

We encourage those with SEVERE allergies to provide their own food. There are microwaves/fridges available at the accommodation should any of our guests bring their own food.” 