



SPECIAL DIETARY REQUIREMENTS FORM

TEACHERS/ LEADERS PLEASE READ PRIOR TO COMPLETING NEXT PAGE

Maranatha camp has a licenced kitchen and a fully accredited Food Safety Plan and follows all Food Safety Standards. We aim for consistency with Education Qld anaphylaxis guidelines.

- We fully cater with home-cooked meals and refreshments for all groups staying at Maranatha and can accommodate a wide range of dietary requirements.
- Please indicate the participants that have any of the following requirements **ONLY**:

Vegetarian, Vegan, Gluten Free, Lactose Free, Dairy Free, Food Allergies or High Sensitivities, Anaphylactic Allergies, or any other MEDICAL Dietary Requirements.

Teacher supervision is essential for all students with dietary requirements.

- We CANNOT Cater for soy, sesame, preservatives, flavours diets or fussy eaters/ preferences to the menu.
- Meals are buffet style and participants can usually cater their meals/ select food for their plate at their own discretion – therefore *please only use this form for special dietary requirements that are medically and highly necessary as listed above.*
- Any participants with HIGH/SEVERE Allergies or Sensitivities that required additional attention for medical requirements, are requested to contact our staff prior to arrival to discuss alternative options for meal seating and preparations.
- NUTS: We are a nut aware camp and have a strict policy of NO NUTS in the kitchen. Please do not bring nuts or foods containing nuts (including nut/ almond milk). *While we try our hardest to minimise risk, please understand it is impossible to guarantee a completely “nut free” environment.*
- HALAL: We can occasionally source Halal beef and chicken from our butcher supplier, however it is not a guaranteed supply. We do not have a designated Halal kitchen which follows the Halal tradition of preparation and prayer. We are more than happy to provide a full vegetarian menu with Halal chicken and/or beef dishes depending on availability.
- Our chefs are aware of issues related to allergies and anaphylaxis and measures to reduce the incidence of an emergency. Maranatha must be advised of any students/ guests who are at risk of anaphylaxis. Maranatha will then determine if we can cater safely for them, or if self-catering is the most appropriate option.
- If we are unable to accommodate, and students/guests are providing own meals, the food will need to be cooked and packaged/ labelled and stored appropriately with a meal plan given to the kitchen staff and teachers. Meals and refreshments are then to be reheated/ served by the supervising teacher using an allocated microwave.

