



Policy for the provision for students with particular religious, dietary, language or cultural needs

This policy applies to all staff and students including EYFS

Responsible for policy: College Lead DSL – Chris MacInnis

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Policy 8A - Policy for the provision for students with particular religious, dietary, language or cultural needs

Religious

- Ardingly College is a Christian school within the Anglican tradition but is very ecumenical in outlook and welcomes students from any faith or from none.
- All students are required to attend Chapel for this is central to the culture of the College and is the venue where the College meets as a Community.
- Any student who requests an opportunity to attend a religious ceremony from a Religion other than Church of England will be granted this where possible (i.e. if a suitable church, temple, mosque etc. can be found).

Language and Cultural

- Ardingly values its multi-cultural student and staff body and celebrates cultural differences. The College has a long history of accommodating students from a range of cultures.
- Students whose first language is not English are represented on the Student Council, Food Committee and International Society.
- Wherever possible pupils will be helped to plan activities which hold cultural importance for them, but also encouraged to share these cross-culturally, thereby enabling the whole college community to benefit from the international dimension, it is part of the ethos of the College to raise awareness of internationalism.
- As a rule, the College expects English to be used in the classroom, communal areas and in the boarding houses. Students' use of their native language is promoted by competitions and other cultural events run by the boarding houses.
- In order to cope with the academic and social demands of the College and to allow them to access curricular and non-curricular activities, we may recommend that some students, whose first language at home is not English, receive tuition in English as an Additional Language.
- Non-native speakers will receive support as required from qualified EAL teachers. All EAL students will be assessed at the start of the Michaelmas term to see if they require EAL lessons, and this assessment is on an on-going basis until they have reached the required level of competency.
- Where appropriate, information about non-native speakers will be recorded on the Learning Support register.
- All teachers are expected to support the learning of EAL students in their own subject areas.

Dietary:

School responsibilities:

- Understand that food allergies can cause serious health issues. The Catering Department will assist and provide information regarding all food items including production, ingredients upon request and through menu display. EU allergen regulations from December 2014 dictate the following 14 allergens must be declared: Cereals containing Gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Nuts, Celery, Mustard, Sesame, Sulphur Dioxide, Lupin and Molluscs.
- For students suffering with a severe Nut, Seeds and Seafood Allergy that could lead to Anaphylaxis, all College staff are trained on how to administer an AAI. The student carries 1 AAI with them at all times. The Health Centre holds a second AAI for all students in the Health centre. Apart from pre prep, where the second AAI is held there. Emergency AAIs are held in key points around the college, to be used for students with an existing diagnosis of Anaphylaxis. These can be found in Catering, Health Centre, Senior and prep Office, Pre prep staff room.
- Within the parameters of confidentiality, the Health Centre keeps and shares an up to date list of those with severe food allergies in the form of an Allergy Action Plan. This information is on TEAMS, for all staff to access.
- Given current food manufacturing processes, it is impossible to guarantee that all products will be free from possible “traces of Nuts” and other allergens.
- The school is NOT a Nut Free school due to food items sold in the café and food already manufactured that is brought into the College. Any food item that contains nuts will be labelled and, as far as possible, is kept separate from other foods with separate serving utensils. The Catering department do not knowingly use whole nuts (including Pine Nuts and Peanuts), Sesame Seeds and Sesame related products in the production of any food.
- Whilst most allergic reactions are the result of food ingestion, the college recognises that severe allergic reactions can occur as a result of individuals being susceptible to airborne allergens. Allergic reactions can also be triggered by touching surfaces which may have been inadvertently contaminated.
- Food preparation staff take precautions to reduce the risk of cross contamination.
- The success of minimising anaphylaxis risk – and all other allergenic reactions – requires the co-operation of students, staff and parents. Parents should not provide pupils with snacks and cakes that contains nuts and Sesame seeds. When food is brought in by parents an allergy awareness form is filled out by the parent to declare what potential allergens it contains and this is displayed with the food item.
- All students with dietary requirements are introduced to key members of the catering team when they join the school and are encouraged to seek guidance from the team – on a daily basis, if necessary- on what they can have from the menu.
- Ardingly College believes that the safety and wellbeing of those members of the school community suffering from specific allergies and who are at risk of anaphylaxis is the responsibility of the whole school community.
- All catering staff receive regular training in respect of food allergies.
- When the school provides packed meals for trips away, catering staff are informed if those with a food allergy are going and careful thought is given to prepare a packed meal that eliminates food that may be of risk. The packed meal is then labelled with their name.
- Ardingly College are proactive in providing, as far as practicable, a safe and healthy environment in which people at risk of allergies and anaphylaxis can participate equally in all aspects of school life.

- A great deal of thought goes into providing varied and original Vegetarian dishes and the catering team is always willing to assist with advice regarding other dietary and religious needs.
- The catering department do not knowingly use genetically modified food and supplier agreements stipulate this requirement.
- Every attempt will be made to include any sensible dietary, religious and ethical requirement to children but there is a need for it to be reasonable and realistic to enable the department to manage the demands correctly and safely.
- When a dietary, religious and ethical need has been highlighted the Catering Manager will contact the Parent to provide detailed information on what can be done to help the student. All enquiries will be dealt with sympathetically and in a professional manner.

Family responsibilities:

- Notify the school of the student's allergies. Ensure there is clear communication.
- Work with the school to develop a plan that accommodates the student's needs throughout the school including in the classroom, in dining areas, in after-school programmes, during school sponsored activities and on the school bus.
- Ask your doctor, school nurse, allergy specialist or paediatrician to help. Provide written medical documentation, instructions and medications as directed by a doctor.
- Replace medications after use or upon expiry. Provide 2 in date AAIs if required.
- Educate the pupil in allergy self-management, including what foods are safe and unsafe, strategies for avoiding allergens, how to spot symptoms of allergy, how and when to tell an adult of any reaction, and how to read food labels.
- Provide a "stash" of safe snacks for special school events (to be stored in school) and periodically check its supply and freshness.
- Review policies and procedures with the school staff, the student's doctor and the student (if age appropriate) after a reaction has occurred.

Student's responsibilities:

- Be sure not to exchange food with others.
- Avoid eating anything with unknown ingredients.
- Be proactive in the care and management of your food allergies and reactions (based on the age level).
- Notify an adult immediately if you eat something you believe may contain the food to which you are allergic.
- Notify an adult immediately if you believe you are having a reaction, even if the cause is unknown. Always wear your medical alert bracelet or some other form of medical identification.
- Develop a relationship with the Health Centre or trusted adult e.g. tutor.
- Take responsibility for avoiding food allergens, including informing staff of your allergy at times of potential risk and learning to recognise personal symptoms.
- Keeping emergency medications in an agreed suitable location. This may include carrying the medication with you at all times. If diagnosed with Anaphylaxis, it is the students responsibility to carry their AAI with them at all times.

Given that anaphylaxis can be triggered by minute amounts of allergen or food, anaphylactic students must be encouraged to follow these additional guidelines:

- Washing properly before and after eating and throughout the school day.
- Avoid sharing or trading foods or eating utensils with others.
- Avoid eating anything with unknown ingredients or known to contain any allergen.
- Eat only food which is brought from home unless it is packaged, clearly labelled and approved by their Parents.