



The Olive Dining Medical Diet Process

At Olive Dining, we are always working to ensure we are catering as safely as possible for all children with allergies and intolerances. As part of this safety, we have a robust allergy policy and process.

What is required from parents to follow the process?

Olive Dining Allergy Form completed and matching medical evidence provided.



Above information shared with nutrition@olivedining.co.uk and the school.



Depending on allergies or intolerances parents will be guided by the nutrition team on whether their child will be on the Allergy Aware menu, a bespoke menu or main menu.

Allergies and Intolerances

We treat allergies and intolerances the same.

Cooking Methods

We don't distinguish between cooking methods, for example if it is a raw egg allergy we will remove all egg.

Evidence

Evidence needs to cover all allergies and intolerances listed on the allergy form.

Dietary Requirements

We are unable to cater for dietary requirements that involve managing the amount of an allergen such as not being able to have a glass of milk but can have cheese.

Accepted Evidence

Medical evidence accepted is that from a GP, consultant, or NHS app, we do not accept laboratory blood tests.