

Dear Guardians

About food allergy management in school lunches

Toyoake City Board of Education (Toyoakeshi Kyouikuiinkai)

Based on the "Guidelines for Food Allergies at Schools" published by Aichi Prefecture, Toyoake City places the highest priority on the safety of children with food allergies and is taking the following.

Guardians of children with food allergies are to have their doctor fill out the "School Life Management Guidance Table (for allergic diseases)" and submit it to the school.



Schools are to distribute a detailed menu table every month to those guardians who wish to receive it.



Guardians are to report to the school the menu items and foods to be eliminated at school after checking the table.

※At the school lunch center, detailed menu explanation sessions are held once a month.

Q1 What does it mean to manage food allergies in school lunches?

A This involves detailed menu table distribution, non-serving, bringing a lunch on the relevant day, and bringing a lunch every day.

- Non-serving • • • This means not to serve the staple foods, milk, or side dishes that contain allergens.
- Bringing a lunch on the relevant day • • This means to bring a lunch on the relevant day in place of the staple foods, milk, or side dishes which will not be served because of containing allergens.
- Bringing a lunch every day • • This means for those who have difficulty in consuming school lunches to bring a lunch every day.



※Soy milk will be served as a substitute for those with milk allergies when requested (separate application is required).

A It shows the presence or absence of 28 items of "specific raw materials" and "those raw materials equivalent to the specific raw materials" among allergens contained in staple foods and side dishes. (See below)

Q3 At home, our child eats small amounts of the causative food under the guidance of our child' s doctor. Can our child do the same at school?

A There is a risk of serious accidents due to changes in physical condition, or the amount of some materials in school lunches may not turn out to be the exact amount as calculated due to cooking in large quantities. Thus, we will not provide any foods or dishes containing allergens in school lunches so as to give safety the highest priority.

A It was decided that crab, abalone, salmon roe, kiwi fruit, macadamia nuts, yam, pistachio, pecan nuts, hazelnuts, cod roe and shishamo will not be used from April 2025, in addition to buckwheat, peanuts, walnuts and cashew nuts.

Please note that we will not be able to manage food allergies if the School Life Management Guidance Table is not submitted.

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