ISS Education Provision of Modified Texture Meals Procedure September 2019

Introduction:

ISS Education school meal menus are designed to cater for the majority of the school population. However, we know that some pupils have medical dietary requirements and need to be catered for individually. Medically based dietary requirements may be due to a food allergy, food intolerance, or another medical condition e.g., coeliac disease, and we want to be able to support requests for such meals where it is safe for us to do so.

Health and safety are at the forefront of all our policies and procedures and we take every step to safeguard each child that uses our service. We therefore have in place a robust dietary safeguarding procedure which is designed to not only safeguard children with medical conditions, but also support the catering staff involved in the preparation and service of the lunchtime meals. This means that we are able to offer meals to most children with medical dietary requirements and we are also able to provide energy and nutritional count reports where required for a medical diet, e.g. diabetes. Full details and restrictions can be found in the ISS Education 'Dietary Safeguarding Policy' and 'Energy & Nutritional Count Policy.

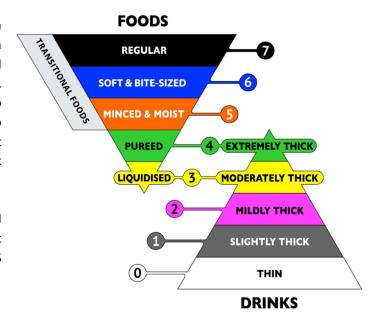
However, owing to the complexity and challenges in catering for children that require a modified textured diet, a separate procedure has been developed for this type of meal provision.

The following information explains the procedure by which we are able to cater for pupils requiring a modified texture meal. Please note that for those children with a food allergy or food intolerance who also require a modified texture meal, both this and the Dietary Safeguarding policy noted above will apply.

The International Dysphasia Diet Standardisation Initiative (IDDSI):

The International Dysphasia Diet Standardisation Initiative (IDDSI) has published standardisation terminology and definitions for textured modified food and thickened liquids for people with feeding, chewing or swallowing problems. Its aim is to provide an international standardised framework to improve clinical safety and reduce risk. Although not mandatory, the aim is to have the IDDSI framework fully implemented by April 2019.

The IDDSI framework consists of 8 levels (0-7) and descriptors are supported by simple measurement methods. Modified Textured Meals provided by ISS Education are in line with the IDDSI framework.



ISS Policy Statement:

ISS Education are not specialist medical caterers and do not employ medical Dieticians, Healthcare workers or Speech and Language Therapists. It is ISS policy that our staff should never thicken drinks for children as this is a clinical duty that requires specialist training and if done incorrectly can put children at significant risk.

Baseline menus are provided by ISS Education at IDDSI 'Level 7'. These are menus that contain normal, everyday foods of various textures that are developmentally and age appropriate. In addition, ISS Education are able to support schools with the provision of modified meals (foods levels 3-6) under the IDDSI framework where a medical specialist (medically qualified Dietician, Healthcare worker or Speech & Language Therapist) has confirmed the type of meal required as part of an NHS Care Plan, and where the full ISS process (detailed below) for provision of modified texture meals is implemented.

Process for provision of Modified Textured Meals:

This process aims to outline the individual responsibilities of both the school and ISS Education catering staff. All steps in this process must be followed before a meal is issued. The school remains responsible for ensuring that any meal given to and, or fed to a child is of suitable texture for their individual needs and should return to the kitchen immediately any meal deemed not to be so.

•ISS develops baseline Level 7 menu Baseline Menu Development School agrees baseline Level 7 menu •ISS develops 2 x modified menus (in line with agreed baseline and IDDSI food texture requirements advice) Modified Menu Development School based medical professional agrees modified menus School completes request form detailing type of meal and class. One form should be completed per class Service Request (as applicable) •NB: the name of a child is only required where the allergen process is also relevant School requests meals from kitchen (number and type on a daily basis) Daily meal request •NB: the name of a child is only required where the allergen process is also relevant Trainined ISS staff prepares number and specification of meals (including labelling with type and class) **Meal Provision** Trained school staff receive meal, checks consistency as per meal plan and issues to child

Training for ISS Education staff:

All ISS Education catering staff involved in the preparation of modified texture meals MUST (without exception) have undertaken appropriate training. Delivered by a suitably experienced Chef trainer or appropriately trained and qualified member of the school staff team.

Limitations:

At ISS Education, our priority is to safeguard the children and the staff serving them. ISS Education is a school catering business and not a dietetic or medical catering business.

We use a large variety of ingredients in the preparation of meals and due to the nature of our kitchens, it is not possible to completely remove the risk of cross-contamination.

If your child's medical dietary requirements are of high risk, where our catering services may be unsuitable and / or do not meet the needs of your child, we would recommend that you make alternative catering arrangements.

ISS Education reserves the right to refuse to provide a modified texture meal or menu if this procedure has not been adhered to in full at all times or if we feel we are unable to safely cater for the child owing to the severity or complexity of the individual child's medical dietary requirements.