## **Year 8 Allergens**

Below the list of allergens in Y8 Food Practicals. Please make the class teacher aware of any allergies so that they can adapt recipes and facilitate a safe working environment.

Dishes	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts**	Peanuts	Sesame seeds	Soya	Sulphur dioxide
Vegetable tart														
Carrot cakes														
Bolognaise														
Chicken goujons														
Vegetable curry														
Swiss roll														