

Student's Risk Minimisation Plan- Dietary Needs 2026

RISK	RESPONSE	RESPONSIBILITY
<i>Identify potential risks that may occur for in school and out of class settings.</i>	<i>Actions and strategies that will reduce and prepare for risk.</i>	<i>Person responsible for implementing response.</i>
The following is a guide to assist in the completion of the plan:		
School staff aware of student's dietary needs.	Provide information to all staff attending preschool on identity of students with specific dietary requirements. During staff meetings discuss management strategies for students with specific dietary requirements. Encourage ongoing communication between parents and staff and communicate any changes in information about the student's health to staff.	Classroom teacher
Educating school community <i>Schools should be aware that some parents or students may not wish the identity of the student to be disclosed to the wider school community.</i>	Teachers discuss the topic with students and ensure students are aware of the differences in people's dietary needs.	Classroom teacher
Birthday celebrations / class parties	Advise parents in advance to provide alternative treats if necessary. During large celebrations (ie. Biggest morning tea) provide students with a badge identifying their dietary requirement.	Parents Teacher Educators
Morning tea / lunch time	Liaise with parents about suitable food for the student. Regular discussions with classes about the importance of washing hands, eating their own food and not sharing food from their lunchboxes. Tables and surfaces are wiped down regularly. During shared morning tea, staff ensure products such as crackers are checked for ingredients to ensure they meet the child's dietary requirements. Class has supervised lunch in specified area (for young children)	All staff
Science experiments / craft activities / cooking	Liaise with parents/carers about food related activities ahead of time. Ensure that class cooking activities factor in the dietary requirements of all students.	All staff

	<p>Be aware of the possibility of hidden ingredients in cooking.</p> <p>Regularly wipe down tables and surfaces and ensure students wash their hands after handling food.</p> <p>Use alternative products in cooking/ activities.</p>	
Trigger foods in canteen	Canteen staff are aware of cross contamination during storage, preparation and serving of food.	Canteen staff
Excursions	<p>Teacher to consult parents in advance to discuss issues that may arise, to develop an alternative food menu or request the parent to provide a meal if required.</p> <p>Discuss whether parents wish to accompany their child on excursions.</p> <p>Provide relevant information to any external excursion provider.</p>	Teachers
Relief teachers	<p>Ensure relief staff read student profiles which list children's specific dietary needs as required.</p> <p>Relief staff to read and sign risk minimizations.</p>	Relief staff

This risk minimization applies to the following students in 2026:

Child's Name	Child's DOB	Gender	Dietary Requirement	Preschool Group	Date applicable
					January 2026
					January 2026
					January 2026
					January 2026
					January 2026

Parents Signature:

I have read and understood the steps that Rosebery Preschool is taking to minimize my child's risk of consuming food that doesn't meet their dietary requirements.

Parents Name	Child's Name	Signature	Date