

Benedict's Law – Information for Parents and Carers

From September 2026, Benedict's Law will strengthen the way schools support pupils with allergies. These changes place clear responsibilities on schools around allergy policies, individual healthcare plans and action plans, allergen training, and emergency arrangements in the event of an allergen incident (including holding spare adrenaline auto-injectors).

As your school's catering partner, Sodexo has an important role to play in supporting schools to safeguard allergen pupils. We're committed to working closely with schools to ensure all pupils receive a safe, nutritious meal.

What You Can Expect from Sodexo

Accessible Allergen Information for Pupils

Information relating to the 14 regulated allergens contained within our menu items is recorded using the Sodexo Allergen Matrix.

This information is available within the dining area or at the point of service, allowing pupils to check allergen information independently before selecting their meal.

Allergen Information for Parents and Carers

Relevant allergen information will be made easily accessible to parents/carers, particularly where a child has a known allergy or intolerance.

If you would like allergen information relating to the school menu, please contact the catering team or your school, who will be happy to assist.

Accurate and Up-to-Date Information

Our menus and allergen information are reviewed before service to ensure that allergen information accurately reflects the ingredients used on the day.

Should a recipe or ingredient change, the allergen information provided to pupils will be updated accordingly.

Safe Management of Food Allergens

Sodexo follows a robust allergen management procedure called **Managing Food Allergens Safely in Schools**. This process has been independently verified through our Primary Authority partnership and helps us to manage food allergens safely throughout our school catering operations.

This includes:

- Understanding pupils' allergy and dietary requirements.
- Providing allergen information for menu items.
- PPDS controls (Natasha's Law) for labelling and allergen information
- Operational controls within our kitchens and storage areas to reduce the risk of allergen cross-contamination.
- Working closely with schools to help identify pupils with food allergies at the point of service (Benedict's Law guidance recommends that 2 methods of identification are in place)
- Regular training and support for catering colleagues.

Where relevant, our catering teams will work with the school in line with a pupil's agreed allergy arrangements/ Individual Healthcare Plan.

Incidents and Near Misses

Any allergen incident or near miss will be recorded, reviewed and investigated, with appropriate actions and learning shared. All allergen investigations are undertaken by our Health and Safety team.

How You Can Help Us

If your child has a food allergy, intolerance or other dietary requirements, please ensure that the school is aware and that all relevant medical information is kept up to date.

If your child's dietary needs change, please notify the school as soon as possible so that appropriate arrangements can be reviewed.

Further Support

We recognise that managing food allergies can be a concern for parents and carers. We are committed to providing clear allergen information and working with families and schools to support the safety and wellbeing of every pupil.

If you have any questions about ingredients, allergens or special dietary requirements, please contact your school or the Sodexo catering team. We will be happy to discuss your child's requirements and explain the allergen information available.



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