

Maschio's Food Allergy and Special Diet Program

A comprehensive, evidence-based school food service management program that brings together interdisciplinary school teams to deliver safe, nutrient-dense, medically appropriate meals through specialized training, standardized procedures, an ongoing support for students with prescribed special dietary needs.

Important Notes:

- Proactive measures serve as the best protection for our students with food allergies or special dietary needs.
- Not all foods on your school's standard menu are allergen-free. While our digital menu platform allows filtering by allergen, our menu are subject to change and should not be used as a primary source of allergy management.
- We always stress that the safest meal is one packed from home.
- We highly recommend that students with food allergies avoid purchasing snacks sold during school hours as these snacks are more likely to come into contact with allergens during manufacturing or preparation.

Maschio's works with each individual student and their care team to offer customized menus for students with food allergies or special dietary needs.

The following customized menus can be prepared to meet student's dietary needs:

- **"Allergen Safe Menu":** for students with food allergies (Purple in color-food allergy prep)
- **"Special Diet Menu":** for students who require a special diet for a medical condition (diabetes, phenylketonuria "PKU," kidney disease, etc.) (Teal in color-universal color for special diet)
- **Vegan, Vegetarian, Halal** (Green in color) and **Kosher** (navy in color) menus are available upon request on a case-by-case basis.

Maschio's FASDP "APPLE" Core Pillars



Awareness: Provide ongoing training on food allergies and special diets to improve awareness, address misconceptions, and support affected students



Protection: Facilitate communication among families, school staff, and food service personnel to ensure student safety, prevent cross-contact, and support appropriate meal modifications.



Personalization: Collaborate with families, school staff and food service personnel to create customized menu(s) that accommodate each student's unique special dietary needs following medical documentation.



Labeling: Providing clear, transparent, and accessible labels for all menu items on customized menus.



Empowerment: Equipping students and families with the information they need to confidently feel safe eating in our school cafeterias.

