

Durham had a 350% increase in the number of requests for special diets. The local authority acted on all requests that were supported by a medical note (from a GP, or medical professional). The caterer's nutritionist from Taylor Shaw, designed a significant number of revised menus as some requests were fairly unusual and some had multiple allergies to food items. However, most requests were for gluten, dairy, egg and nut free menus and more surprisingly, high calorie menus for children with special needs such as those with cerebral palsy.

Requests were passed to the Taylor Shaw nutritionist who after liaising with the child's parents designed a specific menu. In more complicated cases the nutritionist met with the parents and the school cook at the school and they planned the meals together. This meant that parents were confident that their child needs would be catered for. This also allowed the nutritionist to identify any training needs the school catering staff required, in which case 1:1 training was often initiated.

*"it is great to see the caring approach you took to our sons special diet. Thanks for looking after him so well"* Parent from Hardwick Primary school County Durham.