

### Service/access to food

- Own kitchen
- Lunchbox
- Collected from servery
  - Self service from hot plate
  - Ability to carry crockery/cutlery
  - Waited on

### Eating arrangements

- Dining room? Day room?  
Class room? Own room?
  - Appropriate for their needs

### Preparation

- Food hygiene checks
- Prepares own, Brought in from home  
Prepared on site by staff
- Does it need to be Mashed?  
Blended? Chopped?
- Allergen free area & equipment
- Nutritional guidance & standards

### Supervision

- Supervision required
- Adequate ratios
- Supervision required cutting  
food, eating?
- Awareness of procedures  
for ensuring persons have  
finished eating

### Meals/snacks appropriate

- Ability to chew, swallow and/or  
digest
- Allergies/intolerances
- Nutritional guidance &  
standards

### Emergency response

- Procedures
- Access to First Aid at Work or  
Emergency First Aid trained person
- Additional medical considerations  
i.e. use of epi-pens
- Accessible help?
- Easy to summons assistance?



## CONSIDERATIONS FOR PREPARATION AND PROVISION OF FOOD AND SUPERVISION OF MEALS/SNACKS