

Managing Food Allergies at School

School Superintendents

[Announcer] This program is presented by the Centers for Disease Control and Prevention.

Food allergies are a growing concern for education leaders. School district superintendents provide leadership to ensure that comprehensive district plans are in place for protecting students with food allergies and for responding to food allergy emergencies.

In a typical school of 600 students, at least 24 students, or 4 percent, are likely to be affected by food allergies. For reasons that are not completely understood, the number of children with food allergies is increasing.

Managing food allergies in schools is best accomplished through a partnership among school administrators, teachers, school staff, families, and school nurses and other health care providers. Key actions that school superintendents can take to support students with food allergies include:

- Providing leadership for the school district's coordinated planning for managing food allergies.
- Supporting professional development on food allergies for school staff.
- Ensuring that the response to life-threatening food allergy reactions is a part of the school district's emergency planning.
- Taking the lead on creating and maintaining healthy school environments.
- And knowing the school district's legal responsibilities related to food allergies.

The school community can work together to help students with food allergies be safe and supported at school.

To learn more and to access CDC's food allergy guidelines and tool kit, go to cdc.gov/HealthyYouth/FoodAllergies.

[Announcer] For the most accurate health information, visit www.cdc.gov or call 1-800-CDC-INFO.