

Allergen, Food Sensitivity & Cultural Preference Management for K-12

PCS' Special Diets allergen management system allows nutrition departments to accommodate the requests of school boards and parents to take on the responsibility of allergen tracking and provide tailored meal plans for shared allergy groups as well as individual "at risk" students.

- Automatically read allergen information extracted from ingredients lists
- Integrates with menu planning and nutrition software in order to link allergens with items, recipes, and menus
- Provides list of menu items in conflict with any allergen
- Highlights menu items within menu cycles that conflict with any allergen

Facilitate Critical Communications between doctors, school nurses, menu planners, dietitians, school cafeteria managers, and parents.

- Automatically emails custom menu plans to managers, nurses, and parents
- Alerts managers and nurses to diet changes in student records and allows them direct access to student information
- Automatic tracking of all communications provides critical audit capabilities

Student Allergen Database

- In addition to allergens - supports individual food sensitivities, texture requirements and cultural preferences
- Scans Doctor's Diet Orders for digital processing and archiving, with easy click to view retrieval
- Utilizes student information from SIS or POS
- User friendly updating of existing allergen information for ongoing student record maintenance

Automatic allergen extraction from nutrition fact sheet PDFs and labels

The screenshot shows the PCS FORMS interface. On the left, there is a product image of a 'WHOLE GRAIN CHICKEN CORN DOG' with its nutrition facts. The nutrition facts include: Serving Size 1 (50% of 100g), Servings Per Container 12, Total Fat 12g (24%), Total Crap 12g (24%), Total Sugar 12g (24%), and Total Protein 12g (24%). On the right, a 'Label' window displays the extracted allergen information, listing various allergens such as Wheat, Gluten, Eggs, Dairy, and others.

PcsFORMS - powered by OpenText - utilizes the latest technology to provide business automation solutions for almost any paper or forms based process.

Special Diets quickly and easily identifies potential menu conflicts for individual students whether the menu item consists of a single ingredient, recipe, or a full salad bar.

Here's how we do it - Special Diets downloads Menu information from PCS' TrakNOW Nutrition and Inventory program or from any other compatible menu planning software you may be using. Then the software analyzes scanned data including critical nutrition information contained in food item fact sheets and ingredient labels. Special Diets automatically recognizes and extracts the allergens, food sensitivities, and any other factors you have tagged for detection. The tagged items can be as simple as the primary eight (8) allergens that everyone is familiar with or can be an unlimited number of additional allergens and other factors.

Diet Order Management - Student diet orders signed by their doctor are scanned so that student's diet information can be captured and saved to the student record along with an image of the scanned student diet order. Acknowledgement of the receipt of the Diet Order is emailed to parents.

Allergen Management - The system automatically compares the allergens and other factors recorded for the student with each food item that is used in the menu. Reports are generated to identify menu items that should be avoided as well as suggestions for menu substitutions. These reports are distributed via email to cafeteria managers, nurses and parents, with support for multiple school assignment. School nurses and cafeteria managers also have direct access to the information, via logging into the system.

Completing the loop - Finally, a suggested POS message is provided to the cafeteria manager in order to alert cashiers of specific information pertaining to this student. Allergen tagging of POS items is already provided for schools that itemize their POS selections

Dear Manager,

Subject: Procedure for students with Peanuts, TreeNuts, MilkFluid, Shellfish allergy for the 2016-2017 school year.

I have received a diet order for <studentname> (<studentID>) and it has been processed.

Please make the following notations in POS for this student

Terminal display: Dairy Ease LF Milk; Allergy to Peanuts, TreeNuts, MilkFluid, Shellfish; Pureed meals

Dietary Restriction: Lactose Intolerance - No Fluid Milk; No Peanuts, No TreeNuts, No MilkFluid, No Shellfish containing products

Additional instruction if applicable:
- Provide 1 carton of Dairy Ease Lactose Free milk with breakfast and lunch. Dairy Ease is available from the milk company. The box contains 12 half pint and the expiration date is longer than regular milk.

The screenshot displays the 'Special Diets Management' software interface. The main window is titled 'Special Diets Management' and 'PCS Demo / Test District'. It features a navigation menu on the left with options like 'Items, Ingredients and Labels', 'One Week Cycle Menus', and 'Multi-Week Cycle Menus'. The central area is divided into several sections: 'Allergy Group Selection' (Student: 2952654212, Gabriel Mathenge, East Mecklenburg High), 'Other Dietary Restrictions' (Texture, Vegetarian, Concentrated Sweets, Other Special Needs), 'Diagnosis' (Food Intolerance, Food Allergy, Life Threatening Food Allergy, Ingestion, Inhalation, Disabling, Other), 'Meals Provided' (Breakfast, Lunch, Snack, Don't eat in school cafeteria), and 'Disability Plan On File?' (No). A 'Student Allergens' list includes Dairy and Egg. A 'Communication History' table shows dates and notes. A 'Food Items and Menu Reports' section is visible at the bottom left. On the right side, there are checkboxes for various allergens like Wheat, Gluten, Barley, Malt, Oat, Rice, Corn, Tree Nuts, Peanuts, Corn Ingredient, HFCS, Corn Syrup, Egg, Egg Whole, Fish, Shellfish, Avocado, Beans, Broccoli, Carrots, Celery, Green Beans, Lettuce, Mushrooms, Onion, Peas, Artificial Color, Blue Dye, Red Dye, Yellow Dye, and Caramel Color. A 'Dear Manager' section contains a subject line about a procedure for students with MilkFluid, EggWhole, Fish, and Shellfish allergy, followed by a message about receiving a diet order and instructions for POS notation and dietary restrictions. An 'Additional instruction if applicable' section provides details about providing 1 (6.75oz) allergy juice with breakfast and lunch.