

Application for College Catering Exemption



Student Details

Student Name:	
Student Surname:	
Student Number:	

Eligibility for Exemption

Withdrawal from the College Catering Service, which is comprised of five dinners, Monday to Friday, is only allowed on the grounds of a serious medical condition and is subject to the following conditions:

- 1) The student must ask a General Practitioner or Medical Specialist to:
 - a) Review the sample dinner menu attached to this form, and
 - b) Fill out the required parts of this form, outlining any student's dietary requirements and the reasons why the sample dinner menu is not suitable for the student's health and does not meet his or her dietary requirements.
- 2) Any further supporting information or documentation may be submitted to substantiate the student's application.
- 3) Removal from the College Catering Service is only granted once this form is approved.

All documentation provided to the College regarding your application will remain confidential.
A staff member will contact you to discuss your exemption eligibility.

Dietary Considerations

1. What medical condition does the student have that leads to their dietary requirements?

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2. For what period will this dietary requirement apply? *(Tick only one box - exemptions are granted per semester only)*

<input type="checkbox"/>	Semester 1 (February - June)	
<input type="checkbox"/>	Semester 2 (August - November)	
<input type="checkbox"/>	Other Period (please specify dates):	

3. Please specify the student's dietary requirements for the period above

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4. Please specify the meals on the attached sample menu that are not suitable for the student's diet and the reasons why *(Please provide as much detail as possible. You may attach a Medical Certificate or Letter outlining further details to support this application)*

Declaration

I declare that the information on this form is, to the best of my knowledge, correct and complete in every detail.

General Practitioner/Specialist Name:

Address of Practice:

Practice Phone Number:

General Practitioner/Specialist Signature:

Office Use Only

Student Administration Officer

Application for Catering Exemption: ☐ Approved ☐ Denied

Comments (optional):

☐ Copy given to Student Administration for Student's file

Signature

Date

Four-Week Dinner Plan Semester 1, 2023

WEEK 1

Monday	Butter Chicken Curry, green peas with rice pilaf, cucumber, raita and papadums
Tuesday	Roasted Leg of Pork with a medley of vegetables, roasted chat potatoes and red wine gravy
Wednesday	Beef Burger with pineapple, beetroot, lettuce, onion, tomato, chips, and a side of coleslaw
Thursday	Pan Fried Chicken Kiev with roasted sweet potato, green beans, and cumin gravy
Friday	Steam Nile Perch with roasted Japanese pumpkin, baby bok choy and dill mustard cream plus a Chocolate Ice Cream Tub

WEEK 2

Monday	Roasted Beef Rump with olive potatoes, roasted cauliflower, corn, and a side of garden greens with Italian dressing
Tuesday	Chicken Stir Fry with Asian vegetables, cashew nuts, ginger rice and Thai salad
Wednesday	Beef Lasagne with Greek salad and garlic bread
Thursday	Chicken Caesar Salad with croutons, bacon bits, boiled egg, shaved parmesan, and garlic bread
Friday	Tuna Pasta Bake with a freshly baked baguette, side of garden greens and fruit salad

WEEK 3

Monday	Thai Chicken Green Curry, vegetables with jasmine rice and prawn crackers
Tuesday	Beef Stroganoff with mushroom, mash potato, broccoli, and a freshly baked bread roll
Wednesday	Lamb Korma with aromatic rice pilaf, papadums and sweet potato salad
Thursday	Make your own Burrito with Cajun Chicken Strips, guacamole, sour cream, lettuce, cheese, and salsa
Friday	Wild Mushroom and Spinach Capsicum Frittata, parmesan, wild rocket, and garlic bread plus a Strawberry Ice Cream Tub

WEEK 4

Monday	Chicken Parmigiana with broccoli and roasted chat potato, rosemary, and garlic
Tuesday	Steak Sandwich with caramelised onion and mushroom mix, cheese, and sweet potato chips
Wednesday	Chicken Pesto Creamy Pasta with tomato bocconcini salad and freshly baked sourdough
Thursday	Pork Bangers and Mash with beetroot chutney, grilled zucchini, and onion gravy plus a freshly baked bread roll
Friday	Roasted Butternut Pumpkin Soup with cheesy garlic bread and fruit salad

Please Note: The college can meet most dietary requirements of any student with an allergy
Gluten free and lactose free meal options are available to students with these dietary requirements