

Annual Food Allergies and Special Diets Training Options

The “Protecting Children with Food Allergies Act” was signed Jan 14, 2026, that states a requirement for annual food allergy training for school food service personnel under USDA meal programs. Implementation guidance is not yet available from USDA. Although it is not a current requirement, attending training related to best practices for preventing, recognizing, and responding to food-related allergic reactions is helpful to expand knowledge and feel comfortable and confident as an operator serving students with food allergies.

Options:

A. From the Institute of Child Nutrition (theicn.org)

Webinars to watch:

- [STAR: Food Allergy Prevention in Schools \(February 2023\)](#)
- [STAR: Keeping School Meals Safe for All Students: Allergy and Hygiene Awareness \(August 2025\)](#)
- [STAR: Tips on Managing the Ninth Major Food Allergen, Sesame \(January 2023\)](#)
Course excerpt: Code affect food **allergy** regulations and management.
- [STAR: Strategies for Planning Inclusive and Safe School Meals \(January 25th 2024 2pm CST\)](#)
Course excerpt: practices for preparing **allergy-friendly**
- [Food Allergies: Ask Me Anything! \(May 2024\)](#)
Course excerpt: for our Food **Allergy**: Ask Me Anything webinar! May is Food **Allergy** Awareness Month.
- [Food Allergies in SNPs - General Food Allergies](#)
Course excerpt: handling a food **allergy** emergency.
- [Food Allergies in Adult Day Care Sites 1: Recognizing and Responding to Food Allergies](#)
Course excerpt: to a food **allergy** emergency
- [Food Allergies for School Nutrition](#)
- [Food Allergies in SNPs – Reading Food Labels](#)
- [Food Allergies in SNPs – Avoiding Cross Contact](#)
- [PSU: Hidden in Plain Sight \(September 25th 2024 3pm EST\)](#)
- [ICN Accelerator: Back-to-School Edition Virtual Summit](#)

ICN’s Food Allergy Factsheets: [Food Safety Resources – Institute of Child Nutrition](#)

- “Food Safety Spotlight – Food Allergies” is a 15-minute lesson for all staff.

- “Food Allergies for School Nutrition” is a 4-hour in-depth course to be taught by a foodservice director. The video [“Caitlin Remembered Video”](#) is particularly impactful for staff to view.
- “School Food Allergy Fact Sheets” – are good printable resources such as
 - Overview of Food Allergies with a great Symptoms chart
 - “Managing Food Allergies” with a 4 point checklist that every staff can do.
 - Individual allergy factsheets with uncommon ingredients containing the allergen.

B. FARE (Food Allergy Research & Education) training (foodallergy.org)

[Keeping Students Safe and Included \(KSSI\) 2026-2027: Staff & Caregivers](#)

[Save a Life: Recognizing and Responding to Anaphylaxis 2026-2027](#)

[WEBINAR: Back-to-School with Food Allergies: For School Staff – Food Allergy.org](#)

[WEBINAR: School’s Back in Session: Food Allergy Guidance for School Staff and Families - FoodAllergy.org](#)

Remember to Log Staff Training either here or on the individual Professional Development log.

Training Date: _____

Staff attending training:

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