

Table with columns for months (April, May, June) and days (10th to 19th). It lists daily school lunch menus with allergen codes (1-7) and names of ingredients like chicken, eggs, fish, wheat, soy, and sesame.

Table with columns for days (22nd to 26th) listing school lunch menus and allergen codes. Includes items like 'ふたにくのうまに', 'れんこんのはさみあげ', 'やきそば', 'ひじきサラダ', 'はるやさいのカレーライス', 'チーズオムレツ', 'さつまいものようふうに', 'とうふハンバーグ', 'とうふわかめのみそじる', and 'とりそぼろどん'.

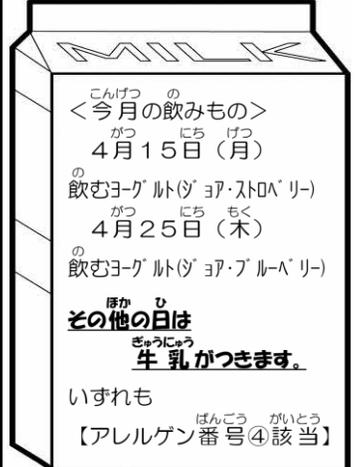


Table for 30th April menu: シェルマカロニのミートソース (Shelmacaroni Meat Sauce) and フルーツミックス (Fruit Mix). Includes allergen codes and descriptions.

アレルギー別表の書き方について (How to write the allergen table). Includes instructions on marking 'O' or 'X' on the menu and examples of correct and incorrect marking for 'やきそば' (noodles) and 'チキンカツ' (chicken cutlet).

パンについて (About bread). Information regarding allergen-free bread options, including 'ショートニング' (shortening) and '脱脂粉乳' (skimmed milk powder) content.

食物アレルギーの対応について (Response to food allergies). Detailed information for parents and staff regarding allergen management, including 'コンタミネーション' (contamination) and '学校給食センターからのお知らせ' (Notice from the school lunch center).