

**Board Highlights**  
**March 2, 2011**

1. Call to Order.
2. Closed Session.
3. Adjournment Out of Closed Session.
4. Approval of Closed Session Minutes.
5. Visitor Participation.

There were two people who requested to address the Board regarding an individual participating in a state dance competition.

6. New Business.

6.1 – Approve Roof Rebid for New High School.

Awarded roof bid to Joiner Sheet Metal and Roofing in the amount of \$225,314.00 as the lowest responsible bidder for the “J” Wing and competitive gym for the new high school.

6.2 – Approve Architect for Jr. High Construction.

Authorized Mr. Bleyer to negotiate with Fanning-Howey fees and cost associated with construction of a new jr. high.

6.3 – Approve First Read of Policy #7:285.

This policy addresses the Food Allergy Management Program. (Policy on Page 2)

Approved Policy #7:285 as first read with final approval at the regular March Board meeting.

7. Adjournment.

## Students

### Food Allergy Management Program

School attendance may increase a student's risk of exposure to allergens that could trigger a food-allergic reaction. A food allergy is an adverse reaction to a food protein mediated by the immune system which immediately reacts causing the release of histamine and other inflammatory chemicals and mediators. While it is not possible for the District to completely eliminate the risks of exposure to allergens when a student is at school, a Food Allergy Management Program using a cooperative effort among students' families, staff members, and students helps the District reduce these risks and provide accommodations and proper treatment for allergic reactions.

The Superintendent or designee shall develop and implement a Food Allergy Management Program that:

1. Fully implements the following goals established in The School Code: (a) identifying students with food allergies, (b) preventing exposure to known allergens, (c) responding to allergic reactions with prompt recognition of symptoms and treatment, and (d) educating and training all staff about management of students with food allergies, including administration of medication with an auto-injector, and providing an in-service training program for staff who work with students that is conducted by a person with expertise in anaphylactic reactions and management.
2. Follows and references the applicable best practices specific to the District's needs in the joint State Board of Education and Ill. Dept. of Public Health publication *Guidelines for Managing Life-Threatening Food Allergies in Schools*, available at:  
[www.isbe.net/nutrition/pdf/food\\_allergy\\_guidelines.pdf](http://www.isbe.net/nutrition/pdf/food_allergy_guidelines.pdf).
3. Complies with State and federal law and is in alignment with Board policies.

LEGAL REF.: 105 ILCS 5/2-3.149 and 5/10-22.39.  
*Guidelines for Managing Life-Threatening Food Allergies in Schools (Guidelines)*, jointly published by the State Board of Education and Ill. Dept. of Public Health.

CROSS REF.: 4:110 (Transportation), 4:120 (Food Services), 4:170 (Safety), 5:100 (Staff Development Program), 6:120 (Education of Children with Disabilities), 6:240 (Field Trips), 7:250 (Student Support Services), 7:270 (Administering Medicines to Students), 8:100, (Relations with Other Organizations and Agencies)