

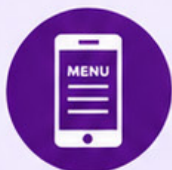
# Dining with Food Allergies and Intolerances

We provide resources and support to help students with food-related medical conditions enjoy safe, healthy and balanced meals on campus.



## OUR RESOURCES

*We're here to help you navigate dining on campus!*



### Ingredient Information

Easy access to information about menu items in the Everyday app ([menus located online](#)). The Top 9 Allergens are indicated when present, with the ability to filter by specific allergens.



### Meet with Our Dining Team

Any student who is concerned that they cannot access food free of their specific allergens in our dining facilities can discuss solutions with our Dining Team (General Manager, Executive Chef & Dining Manager).



### One-on-One with Our Dietitian

Schedule a consultation with our Campus Dietitian to discuss how to safely navigate the dining facilities while accessing healthy and balanced meals.



### Conrad Dining Hall – Simple Zone

A self-serve pantry with gluten, nut, peanut and dairy-free options to augment your meals.



DSU does not have an allergen-specific dining hall, so Dining can pre-arrange to have all meals prepared for a student with an allergen, ahead of mealtimes, using our 5-step protocol for preparing allergen-restricted meals.

## ALLERGEN ICONS

Look for these icons in the Everyday app and on our website menus to quickly identify menu items containing any of the top allergens.



Egg



Fish



Gluten



Milk



Mustard



Peanut



Sesame



Shellfish



Soy



Sulphites



Treenuts



Wheat

## SODEXOMAGIC STAFF ALLERGEN PREPAREDNESS



All Dining managers complete and maintain an Aller Train U certification.



ServSafe Certification is mandatory every 3 years for all managers and supervisors.



Dining Services holds daily huddles in all dining locations, where ongoing staff training and alerts are discussed.



**Disclaimer:** DSU Dining handles and prepares eggs, fish, milk, sesame, shellfish, soy, wheat, gluten, and other allergens in our dining facilities. While allergen-safe precautions and procedures are followed, we cannot totally eliminate the chance and risk of cross-contact in any of our facilities.

