

Allergen Friendly Skidmore

Allergen Friendly dining is a very significant part of our dining service program. We are continually striving to improve customer satisfaction and our “attention to detail”, focusing around students who have food allergies.

The following are some of the practices that we have currently implemented and follow on a daily basis.

- **Test Kitchen**-This area was designed primarily for students with special dietary needs, to be able to store both perishable and nonperishable foods. Students are assigned their own bin for shelf staple snacks, breads, etc., and can use the cooler for other request, helping to avoid cross contamination concerns. In this kitchen, students will also find a wide variety of gluten free items , breads, cereals, cookies, bagels, oatmeal, wheat free soy sauce, pancake mix, etc. There is a toaster and microwave designated for GF items.
- **Labeling**- Currently we label all foods with the top 8 allergens (Peanuts, Tree Nuts, Fish, Shellfish, Soy, Eggs, Gluten and Dairy) We also progress further and label foods that are vegan and vegetarian.
- **Ingredients that are readily available**- Deli meats- turkey breast, roast beef, ham. Ground Beef/ hamburgers (contain no fillers), quinoa, rice’s, gluten free pasta’s. Wheat free soy sauce (tamari). These items are all purchase specified as gluten free.
- **Menu Options**- This semester we implemented a new vegan bowl bar at Emily’s Garden. This is a nice avenue of different flavors such as South American, Thai, Middle Eastern and Super Foods to add to your entrées. Other stations as well provide some allergen friendly entrées. Never hesitate to ask the chefs.
- **Special Dietary Accommodations**- Some students prefer not to serve themselves off the stations, due to possible Cross-Contact concerns. In this case we work directly one on one with those students to create a weekly menu cycle. Students on this plan are required to choose a dining time so the meal is freshly prepared for that student by a designated allergen trained chef.
- **Staff Training**- Every spring semester we train our chefs and cooks in an AllerTrain Lite course. These chefs follow correct procedures and guidelines issued by AllerTrain.
- **Communication**- All of our dining hall managers have an open door policy. If a student is having any issues regarding food services, all managers will go out of their way to take corrective action, either from the Spa or Murray Aikins Dining Hall.