

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.

- x 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.
- x 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.
- x Ingredients that are readily available
 - x Menu Options This semester we implemented a new vegan bowl b is a nice avenue of different flavors such as South American, Thai, Foods to add to your entrées. Other stations as well provide some a Never hesitate to ask the chefs.
 - x Special Dietary Accommodations Some students prefer not to serve stations, due to possible Cross Contact concerns. In this case we work