

LET'S BUILD A PLAN TOGETHER

Meet Our Registered Dietitians

If you have special dietary needs, schedule an appointment with:

Sue Pierson, RD
Director of Residential Dining
spierson@princeton.edu
609.258.6678

Contact Our Chefs Directly

For general questions, feel free to reach out to a member of our culinary team.

BUTLER AND FIRST COLLEGES
609.258.3475
Chef Brad Ortega chefbrad@princeton.edu
Chef Daniel Maher, CEC maher@princeton.edu

CENTER FOR JEWISH LIFE
609.258.2213
Chef Chad Rovner crovner@princeton.edu

FORBES COLLEGE
609.258.6088
Chef Alex Trimble trimble@princeton.edu

FRIST STUDENT CENTER AND RETAIL CAFES
609.258.3481
Chef Julius Charles jmal@princeton.edu
Chef Chirada DeToro cdetoro@princeton.edu

GRADUATE COLLEGE AND CATERING
609.258.6679
Chef Jerry Luz, CEC chefjery@princeton.edu

ROCKEFELLER AND MATHEY COLLEGES
609.258.3462
Chef Michael Gattis, CEC mgattis@princeton.edu

WHITMAN COLLEGE
609.258.1366
Chef Jared Gierisch gierisch@princeton.edu

This pamphlet is meant as a general guide and not as medical advice.

Contact your doctor or University Health Services for medical advice specific to your circumstances.

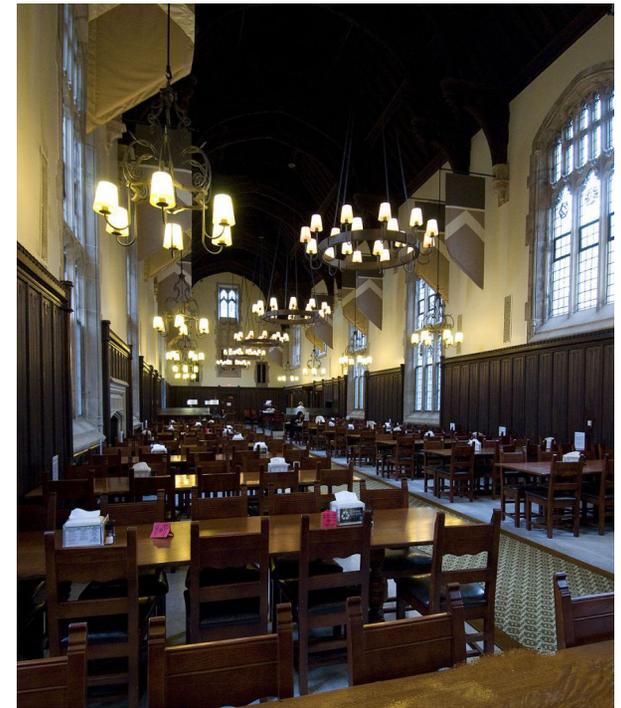
**Princeton University
Campus Dining
609.258.6097
dining.princeton.edu**

**University Health Services
609.258.3141
uhs.princeton.edu**

**Food Allergy Research & Education
(FARE)
www.foodallergy.org**

Living with Food Allergies at Princeton

An Inclusive Dining Commitment



Campus Dining



FOOD SAFETY IS OUR TOP PRIORITY

At Princeton University, we make food allergy awareness a fundamental part of our inclusive dining program.

There are three components to our approach:

- Handling and Preparation
- Education and Awareness
- FoodPro® Allergen Management System

INCLUSIVE DINING

KOSHER meals are served at the Center for Jewish Life under the supervision of Orthodox Union and can be ordered in any residential dining hall with 24 hours' notice by speaking with a manager or chef.

HALAL meats are available in residential and retail dining locations upon request and are a part of our menu cycle rotation.

GLUTEN-FREE breads, muffins, pasta, and dessert options are available upon request.

DAIRY-FREE milks such as soy and rice milk are available throughout the dining halls.

HANDLING AND PREPARATION

We have developed standard operating procedures to minimize the risk of cross-contamination.

However, since residential dining halls are self-serve, we highly encourage you to be aware that foods may be at risk for cross-contamination after food has been placed out for service.

To limit this risk, if you would like a food item you see on the buffet line and have concerns about cross-contamination, please ask an associate for an individual serving.

In addition, our bake shop does not produce food items that contain peanuts or peanut butter, but we do bake with tree nuts.

Always speak with a chef or manager if you have a question or concern regarding a specific food item.

EDUCATION AND AWARENESS

Our registered dietitians conduct regular food allergy training and quarterly audits.

The training includes a video from Food Allergy Research & Education (FARE), the leading agency in food allergy research, that defines food allergies and teaches safe-cooking techniques for commercial kitchens.

In addition, our management team earns ServSafe® certifications that test food allergy and safety practices.

FOODPRO® ALLERGEN MANAGEMENT SYSTEM

We put the power in your hands. When viewing online menus, you can use a tool that filters food choices according to your specific dietary needs.

Our menu management software system (FoodPro®) analyzes the recipe ingredients and generates a menu tag that identifies each of the top eight allergens: milk, eggs, fish, crustacean shellfish, tree nut, peanut, wheat, and soybeans.

These menu tags are then placed next to the food item in the dining halls.

Set Allergen Filters

Select the allergens that you wish to show or hide within the menu displays.

Contains Does Not Contain

- Milk
- Eggs
- Fish
- Crustacean Shellfish
- Tree Nut
- Peanut
- Wheat
- Soybeans
- Contains Gluten from Barley
- Contains Gluten from Rye
- Contains Coconut



To review menus, visit:

menus.princeton.edu

