

CAMPUS DINING

FOOD ALLERGY AND MEDICAL CONDITION ACTION PLAN

Accommodating Individualized Dietary Requirements
Including Food Allergies, Celiac Disease, Intolerances, Sensitivities, Diabetes,
Other Medical Conditions, and Diets for Religious Observances



CAMPUS
DINING

Individual Dietary Needs Statement

Welcome to Notre Dame! If you have dietary restrictions or special dietary requirements, please know you are in good hands. Our award-winning team is trained and certified* to meet the dietary needs of students with many different medical conditions. Whether you are diabetic, vegan, lactose intolerant, have food allergies, a broken jaw, or celiac disease, Campus Dining can accommodate your dietary needs safely, nutritiously, and deliciously.

Campus Dining will also make its best effort to accommodate students whose dietary requirements may differ due to religious and cultural backgrounds.

Students with dietary needs who require special meal planning or food preparation must have their physician fill out the dietary needs form on page 3 and return it to Jocie Antonelli, program director, nutrition services (jantonel@nd.edu; (574) 631-0106). Ms. Antonelli will then work with you one-on-one to create a plan that meets your needs.

Campus Dining will also try to accommodate the dietary needs of the University's faculty, staff, and guests, where possible. Faculty, staff, and guests of the University with special dietary needs should submit their questions or requests to Jocie Antonelli in advance of their visit (or meal), if possible, so that Campus Dining can work to provide and prepare nutritious food that safely meets their needs.

*All of Campus Dining managers and chefs are certified to meet the dietary needs of individuals with food allergies and celiac disease in conjunction with FARE and MenuTrinfo.

CAMPUS DINING

Have questions? Contact Jocie Antonelli, RD, via email at jantonel@nd.edu or by phone at 574/631-0106

Full Name _____ UND Meal Plan _____

Local Address _____

Telephone Number _____

UND e-mail Address _____ UND Student Year _____

STUDENT NOTE: Fill in the information requested above and give the form to your physician to complete the following, specifying your dietary needs, and then have your physician fax the form to Jocie Antonelli, RD, at 574/631-7994. An appointment will then be set to discuss your specific needs in detail.

FOR PHYSICIAN'S USE ONLY - Please check all that apply

- | | | |
|--|---|---|
| <input type="checkbox"/> Dairy Allergy | <input type="checkbox"/> Peanut Allergy | <input type="checkbox"/> Crohn's Disease |
| <input type="checkbox"/> Lactose Intolerance | <input type="checkbox"/> Tree Nut Allergy | <input type="checkbox"/> Irritable Bowel Syndrome |
| <input type="checkbox"/> Wheat Allergy | <input type="checkbox"/> Fish Allergy | <input type="checkbox"/> Ulcerative Colitis |
| <input type="checkbox"/> Gluten Intolerance | <input type="checkbox"/> Shellfish Allergy | <input type="checkbox"/> Short Bowel Syndrome |
| <input type="checkbox"/> Celiac Disease | <input type="checkbox"/> Corn Allergy | <input type="checkbox"/> Oral Surgery |
| <input type="checkbox"/> Egg Allergy | <input type="checkbox"/> Diabetes | <input type="checkbox"/> Other, please note |
| <input type="checkbox"/> Soy Allergy | <input type="checkbox"/> Diverticular Disease | |

What are the patient's possible reactions to the above-indicated allergen(s) or conditions?

What are the medically necessary accommodations to help manage the health of the patient?

Indicate the length of time a special diet will be required

Ongoing Temporary from _____ till _____

Is the patient currently under continuing physician's care? Yes No

Date of last visit _____

Printed Name and Title of Physician _____

Address _____

Phone Number _____

When completed, please fax to Jocie Antonelli, RD, at 574/631-7994

Code of Conduct for Students with Individual Campus Dining Dietary Needs

Students with individual dietary needs are expected to act as their own advocates, and understand their own personal responsibilities, for purposes of communicating their dietary restrictions and needs to Campus Dining. By initialing each statement below, you agree to commit to understanding your own personal responsibilities as they relate to your dietary needs.

As a student with special dietary needs, I understand that my responsibilities include:

- _____ Providing medical documentation outlining my dietary needs and corrective measures.
- _____ Understanding my dietary limitation(s) and following my prescribed diet to the best of my ability.
- _____ Carrying appropriate medication(s) such as epinephrine or anti-histamines at all times.
- _____ Teaching a friend at ND how to assist me if I have an allergic reaction and cannot help myself.
- _____ Notifying the University's dietitian if any food-allergic reactions occur.
- _____ Asking for ingredient labels or speaking with one of the dining hall managers if I have questions.
- _____ Meeting with the dietitian at least once a year.
- _____ Ensuring my contact information on file with the University, and information regarding my dietary requirements, are kept current at all times.
- _____ Promptly notifying the University's dietitian or dining hall manager if I have any problems or concerns.
- _____ Understanding my meals may take longer to prepare than others so it may be safely prepared for my personal consumption.
- _____ Picking up meals at the time I have specified. If I will be late, I will inform dining hall management.

By signing below, I acknowledge I have read and understand my responsibilities as a student with individual dietary needs as outlined above. I understand that failure to comply with these responsibilities may result in the University serving and/or me inadvertently consuming food that does not meet my dietary needs, and may also result in the discontinuation of certain privileges.

Student Name (print) _____

Student Signature _____

Date _____

DINING AT NOTRE DAME

Notre Dame is a special place. One of the things that helps make it special is the strong sense of community. Students promote and strengthen that sense of community when they share meals together. To that end, we want all students, regardless of their food allergies and/or medical condition(s), to enjoy the shared experience of dining together. The University will work with each student on a case-by-case basis to accommodate their specific dietary needs.

FOOD ALLERGIES

We can accommodate students' food allergies, whether those allergies are mild or severe. Dining options available to students with food allergies range from eating off the general lines while relying on our line card labeling system, to having meals specially prepared by our chefs. We can also bring in specialty products where needed to meet a student's restrictions. The food we specially prepare will depend in part on the student's comfort level, and on the safest available options.

When dealing with life-threatening food allergies, we generally recommend that students allow our culinary staff to specially prepare their meals. We also generally advise students with any kind of life-threatening food allergy to avoid consuming the freshly baked goods out of our bakeshop, since they are subject to a higher risk of cross contamination. To offset the potential decrease in dining options, our dietitian can purchase special bakery products that we know will be safe. These items are tailored to the dietary needs of each student, and are stored in the student's preferred dining hall. These options and others will be discussed when students meet with our dietitian to determine an appropriate meal plan.

CELIAC DISEASE

Notre Dame has a number of students who need to follow a gluten free (GF) diet. In both dining halls we have options to accommodate GF students. Starting with our line cards, many of our regular dining halls items are naturally gluten-free. Any food item that contains wheat, rye, barley, or non-certified GF oats is identified by the allergen declaration of "wheat" on our line cards, and the matching wheat icon. Many of our students simply refer to these line cards to navigate their dining hall choices. Of course this does not prevent cross-contamination of naturally gluten-free foods once they are out on the dining hall lines. For this reason we are happy to hold portions of some items back in the kitchen to eliminate that risk. We also have special gluten free areas in each dining hall. In South Dining Hall, we have a gluten-free refrigerator, freezer, and pantry cabinet. At North Dining Hall, we had more space and were able to create a locked Gluten-Free Room. Students are granted access to the Gluten-Free Room with approval from the University dietitian. In that room there is a toaster, waffle iron, panini grill, microwave, refrigerator, freezer, and various GF foods. Students usually take items from this room, then head out to the general dining room to gather other items to complete their meal. As with food allergies, we can also specially prepare gluten-free meals for students who coordinate with the University's dietitian and their "home" dining hall. In addition, students can refer to our webpage at www.food.nd.edu for a listing of many of our gluten-free recipes.

TYPE 1 DIABETES

Students with type 1 diabetes need to know the carbohydrate content of the food they consume. Students with type 1 diabetes often find it difficult to adhere to the University's traditional meal plan when on an insulin schedule. For this reason, Campus Dining has created a special diabetes meal plan that affords more flexibility than its standard meal plans. Students should speak with the University's dietitian to get more details about the plan.

JAW PROBLEMS

Accidents happen, and each year a small number of students suffer from broken jaws. The University also has several students each year who have difficulty chewing as a result of chronic jaw problems. Campus Dining regularly works with students who suffer from broken jaws or chronic jaw problems, and can accommodate their needs for soft or liquid diets. Students who need a modified texture diet should contact the University's dietitian.

RELIGIOUS RESTRICTIONS

Although we are a Catholic institution, we serve and accommodate students from all religious backgrounds. If you are in need of kosher meals, halal meat, or other religious dietary accommodations, our dietitian can explain our options and procedures.

OTHER MEDICAL CONDITIONS

Campus Dining has been accommodating all manner of medical conditions - from the more typical allergies to extremely rare health conditions - for a very long time. Students who have a special dietary need that is not addressed above should contact the dietitian who will help coordinate as necessary to ensure safe, healthy, and happy dining.

LINE CARDS

In the North and South Dining Halls, we use line cards that label the 8 major allergens: wheat, eggs, dairy, soy, fish, shellfish, peanuts, and tree nuts. These line cards are of great assistance to students and guests with food allergies. Below is an example of our line cards and corresponding allergen key.

SYMBOLS KEY

ALLERGENS
Items marked with these symbols contain the allergen pictured.

DAIRY	EGG	SHELLFISH	FISH
TREE NUTS	SOY	WHEAT	PEANUTS

NUTRITION

	VEGETARIAN These items do not contain meat or fish. However, they may contain dairy and/or eggs.		GLUTEN FREE Discusses items displaying the FOD symbol, those that display the Gluten Free symbol, and those that do not contain wheat, rye, or barley in any amount in a visible amount, including ingredients. These items may have come into contact with gluten through other production processes. We are not responsible for cross-contamination or product adulteration. If gluten must be strictly avoided, please contact our dietitian at dining@du.edu to discuss options.
	HEALTHY Items representing healthy nutrition. They contain more dietary nutrients and provide health advantages.		
	LOW Low fat, calorie and sodium items. Calorie - 200-cal or less, 50g of fat or less, 500mg sodium or less Sodium - 500-cal or less, 5g of fat or less Calorie - 200-cal or less, 5g of fat or less, 500mg sodium or less		

Thin Spaghetti

Allergens: Soy, Wheat

QR code

DISCLAIMER

Campus Dining makes every attempt to deliver up-to-date nutrition and allergen information. The information on our website and line cards is obtained through our vendors or by individual packaging, and is accurate to the best of our knowledge. Please be advised that manufacturers may change their formulations without our knowledge, or other factors may occur beyond our reasonable control that may also alter the formulations of the food we serve. Also all Campus Dining locations prepare food containing the top 8 food allergens. For these reasons, Campus Dining cannot guarantee any item prepared in its kitchens will be free of a certain ingredient or allergen, and thus will not assume liability for adverse reactions to food consumed. We require students and guests to carry necessary medications with them at all times when dining in one of our locations.