

Food Allergy and Meal Plan Accommodations

1. Students are required to fill out a Disability Resources Registration Form
2. Have your doctor complete the Meal Plan Accommodation Form
3. Meet with Disability Resources and the Gourmet Dining Registered Dietitian to discuss meal options based on dietary restrictions

Nutrition & Wellness

1. Full time Registered Dietitian/Nutritionist on campus
2. Available for one on one nutrition counseling, sports nutrition & healthy eating advice on campus
3. Food allergies and dietary restrictions will be addressed by our allergen friendly station(s) and on a case by case basis to understand individual needs and accommodations
4. We accommodate students with any top 8 food allergens (*dairy, egg, fish, peanuts, tree nuts, shellfish, soy, and wheat*) as well as gluten intolerance/restrictions
5. Kosher meals available upon request
6. Dining hall tours and cooking demos
7. **Chatback:** For instant responses, text your feedback/questions or concerns to Gourmet Dining @ **+1-856-556-3036**

Further Questions? Contact Melissa Hudock, RDN

mhudock@gourmetdiningllc.com

Phone: 856-371-6090