Residence Dining has safely housed countless students with food allergies in the past.

Our staff is trained in safe-food handling and know the importance of food safety in the prevention of cross-contamination, as well as the possible complications that can arise when a food allergen is consumed by a student with an allergy. HACCP (Hazard Analysis and Critical Control Points) protocols are followed closely in each unit; HACCP is an internationally recognized food safety system that is used to help ensure the manufacture of safe food products.

We recommend that all students with food allergies/intolerances complete a "Food Allergy Emergency Plan Form" which is then posted on the Departments' Health and Safety board in the kitchen area and out of public view. This form is available online or from the Unit Manager of your residence. (www.nutrition.uwo.ca/foodallergies.cfm)

In the event that any person with an allergy does not feel safe selecting daily menu items, special entrees can be prepared for that student, with prior notice. Arrangements can also be made for the purchase of specialty items (ie. Gluten-free items).

If possible, students with a food allergy should plan to visit the University during the summer, prior to the start of the academic year, to meet with the Nutrition Manager, the Unit Manager and/or the Unit Chef.

The Unit Manager, Nutrition Manager, Unit Chef and Supervisor work closely with students to ensure safe, varied menu options are available.

SERT (Student Emergency Response Team at Western) carries two EpiPens® with them.

For more information on food allergies/intolerances, please contact:

Anne Zok, Nutrition Manager
azok@housing.uwo.ca
or call (519) 661-3855

Food allergies/intolerances and the safety of our students is a high priority at Western.

We strongly advise that all students with an allergy or intolerance, identify themselves to either the Nutrition Manager or the Unit Manager.

A family meeting can be scheduled in advance to meet with the Residence Dining team during the move-in weekend. (Contact Anne Zok at azok@housing.uwo.ca).

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