

Special Dietary Accommodations

Curry Dining Services understands a student's need & desire to have a wide variety of menu options available to them in order to maximize their overall dining experience. Sometimes due to any number of dietary reasons or restrictions, achieving this goal requires us to make special menu accommodations or arrangements. This guide is just a brief overview of some of the most prevalent dietary menu requirements and restrictions that we are prepared to address on a daily basis. In addition to utilizing this guide, anyone that requires special menu accommodations is highly encouraged to contact a member of the Dining Services team directly to set up a one-on-one meeting.

Gluten Free

- Deli sandwiches made with gluten free bread.
- Salad Bar—everything except whole grains and composed salads which are separated from salad bar toppings.
- Global/ Euro—Freshly made to order stir-frys & entrees
- Additional accommodations can be arranged based upon individual needs & requirements.

Lactose & Dairy Free

- Self serve Soy milk is available at all times and Rice milk and Lactaid can be provided upon request.
- Sandwiches & pizza can be prepared to order without cheese—none of our tomato sauces contain dairy products!
- Additional accommodations can be arranged based upon individual needs & requirements.

Vegetarian

- At least one hot vegetarian entrée selection, one vegetarian pizza selection, & one hot grill selection available daily
- Meat, fish, egg, & dairy products are separated from our vegetable selections on the salad bar and deli station.
- Additional accommodations can be arranged based upon individual needs & requirements.

Nut Allergies

- All entrée & dessert items containing nuts are clearly marked.
- Peanut Butter is separated from other condiments to prevent cross contamination.
- Nut oils and nut products are not used in food preparation unless clearly marked
- Dining Service employees & managers understand the importance of preventing cross contamination and have undergone recommended Allergen training.

Religious Restrictions

- Although the Dining Marketplace is not a Kosher kitchen, Curry Dining Services is willing to work with students on an individual basis to best accommodate their needs.
- Menu items containing pork are clearly labeled
- Additional accommodations within our control can be arranged based upon individual needs & requirements.

by **sodexo**


CURRY COLLEGE
DINING SERVICES

WWW.CURRYDININGSERVICES.COM

Did You Know?

- Daily menus with nutritional information and a list of ingredients specifically showing allergens can be viewed @ www.currydiningservices.com
- All Food Preparation: No trans fats, minimal use of salt & butter, and no MSG
- Preferred Cooking Methods: Steaming, Grilling, Baking, & Roasting
- We offer seasonal & local fresh vegetables & fruits when available
- All items have nutritional information available
- We have a Licensed Dietician available for consultation upon request

A Better Tomorrow

Sodexo at Curry College offers many choices to make your dining experience great.



Look for these icons to help you identify menu items that meet your needs:



Learn more about making smart choices for a Better Tomorrow at www.tomorrowstarts2day.com.

Sustainability and Corporate Responsibility

Sodexo is committed to creating a better future for Curry College, our employees, our communities and our planet. We are a leader in corporate citizenship, and we support the sustainability initiatives at Curry. Dining Services is also committed to conserving the earth's resources so that the food, health and energy needs of our students are met, while work to protect the rights of future generations to enjoy the same resources.

NOTE In order to best accommodate your needs we encourage you to contact one of the following Curry Dining Services Managers:

Keith Meal
General Manager
Keith.Meal@Sodexo.com
617-333-2318

Hasan Erdem
Service Manager
Hasan.Erdem@Sodexo.com
617-333-2317

Chris Alger
Operations Manager
Chris.Alger@Sodexo.com
617-333-2215

Susan Lee-Waite
Retail Manager
Susan.Lee-Waite@Sodexo.com
617-333-3539

Christian King
Executive Chef
Christian.King@Sodexo.com
617-333-2317

Danielle Shargorodsky, RD, LDN
Regional Nutrition Manager
Danielle.shargorodsky@sodexo.com
Consultations Upon Request



WWW.CURRYDININGSERVICES.COM