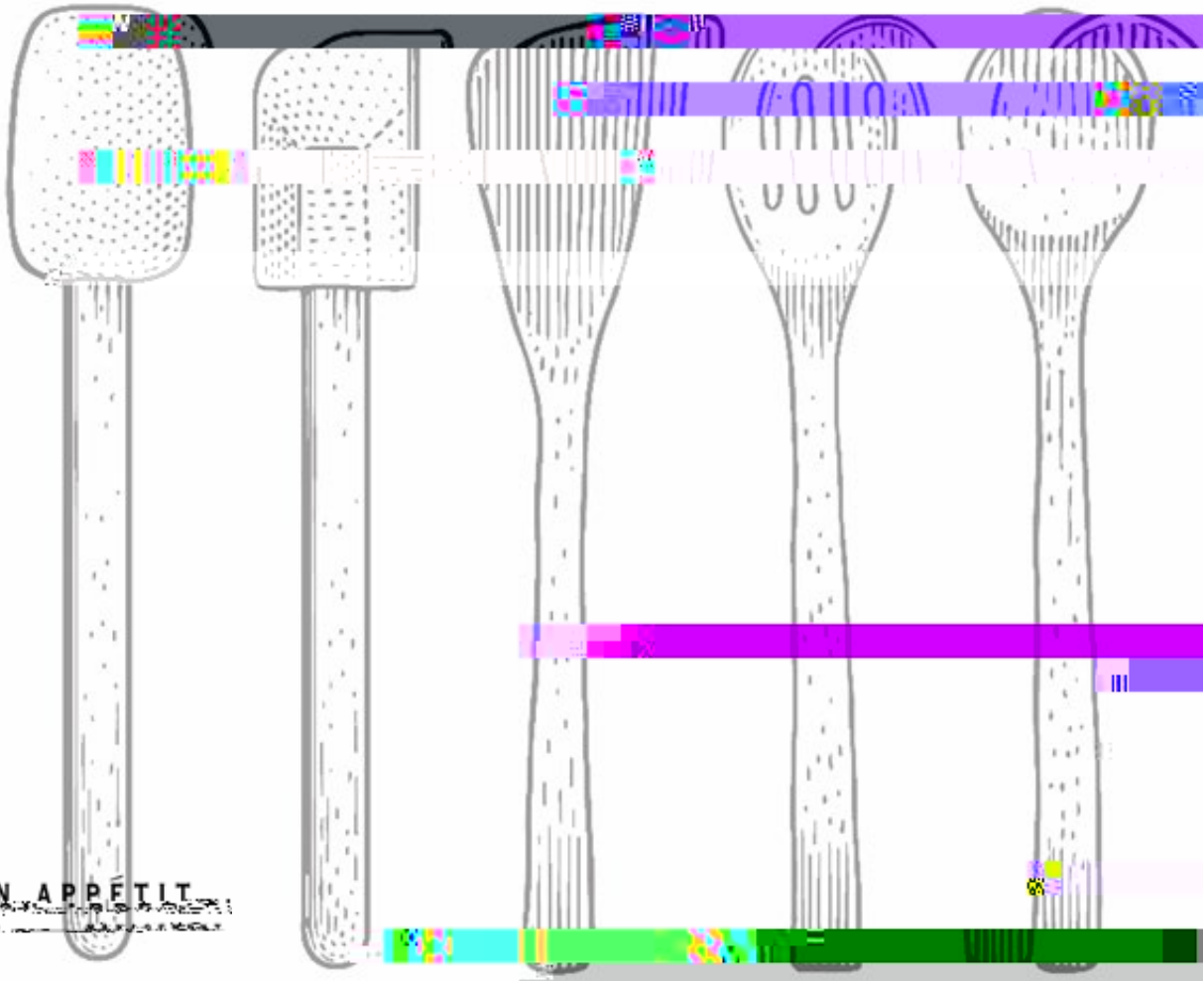


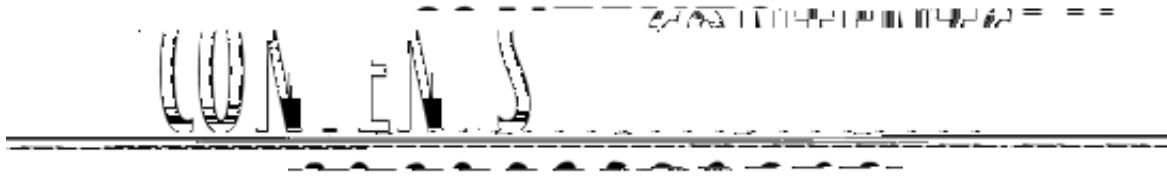
FOOD ALLERGIES &

CHILDREN'S DISORDERS

AT WOODBURY UNIVERSITY



BON APPÉTIT



[Dining on Campus](#)

[Allergen Management on Campus](#)

[Your Resources](#)

[Food Allergies & Celiac Disease](#)

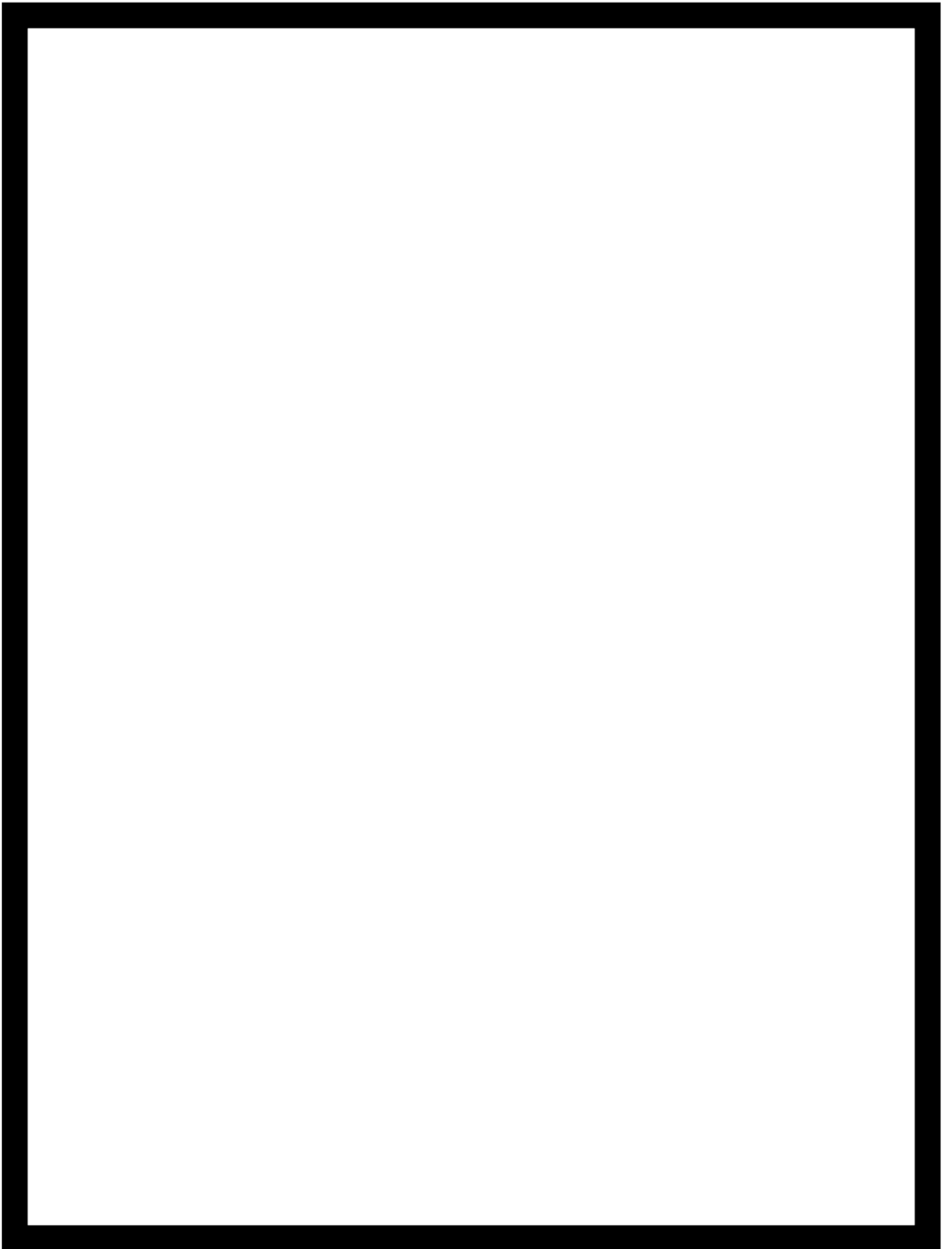
[Your Management](#)

[In Case of a Reaction](#)

[Meal Plan Exemptions](#)

[Contacts](#)

For menus, café hours, and more information on food allergies, intolerances, and special diets, go to woodbury.cafebonappetit.com.



ALLERGEN MANAGEMENT ON CAMPUS

Bon Appétit at Woodbury University safely serves many students with food allergies every day. We have clear and concise protocols that take into account our open kitchens and from-scratch cooking methods to ensure

VOID RESOURCES

Bon Appétit at Woodbury University can help you manage your food allergy(ies).

An individual meeting with chefs and managers to help you develop an individual plan to navigating your dining options. They can also help address ongoing questions and concerns.

Introduction to the dining management team, giving you direct access to individuals responsible for food preparation.

Online menus for each dining location available at woodbury.cafebonappetit.com.

Access to cold and dry food storage to review ingredients personally (with advance notice).

Fresh gloves, utensils, or pans at made-to-order stations to reduce cross-contact concerns, upon request.

Access to individually packaged foods to replace bulk items that are at high-risk for cross-contact.

Bon Appétit at Woodbury University provides and labels options that are made without gluten-containing ingredients. Menu items identified with the " G" symbol on menus are prepared using ingredients that do not contain gluten and steps are taken to manage the risk of cross-contact.

We identify menu items in this manner (instead of "gluten-free") because our food is prepared in open kitchens that handle gluten. For many, the steps we take to avoid cross-contact with gluten-containing ingredients allow them to safely dine with us. If you react

YOUR MANAGEMENT

You also have a responsibility for communicating and participating in the management of

YOUR MANAGEMENT

Recognize signs and symptoms of an allergic reaction.

- Know how and when to tell someone you might be having an allergy-related problem.
- Properly use medications.
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FACE
itching,
redness,
swelling



STOMACH
pain,
vomiting,
diarrhea,
nausea



AIRWAY
trouble breathing,
coughing, wheezing,
trouble swallowing and
speaking



TOTAL BODY
hives, rash,
weakness, paleness,
sense of doom, loss of
consciousness

IN CASE OF A REACTION

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If you or someone you know has signs of an allergic reaction, please take the following steps:

1. Get help immediately. Call campus security at 818-252-5208 or indicate to someone that you need them to call for help on your behalf.
2. Do not go back to your room by yourself.
3. Administer epinephrine or take an antihistamine as prescribed by your doctor.
4. Follow-up with your physician or a medical provider.
5. Notify Philip Haskins at Bon Appétit as soon as possible so he can address your concerns, begin an investigation, and help make adjustments in your eating plan if needed.

MEAL PLAN EXEMPTIONS

BDC EMC /Link #MCI-0.013 TcM 8177362C B h0 Tw

CONTACTS

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