COMMUNICATION

ALLERGEN ICONS
ALLERGEN ICONS CAN BE FOUND THROUGHOUT HOGAN DINING CENTER. THESE IDENTIFIERS IDENTIFY WHICH ALLERGENS ARE IN A MENU ITEM. THE ALLERGENS ARE DISPLAYED ON OUR MENU BOARDS. IF YOUR FOOD ALLERGY IS NOT LISTED BELOW, PLEASE SPEAK TO A MANAGER OR CHEF ON DUTY FOR MORE INFORMATION.

DUQUESNE DINING USES SOME MANUFACTURER-PROVIDED INGREDIENT INFORMATION AND COOKS IN AN OPEN KITCHEN FACILITY. WE DO NOT CONFIRM THE PRESENCE OR LACK OF AN ALLERGEN IN OUR PRODUCTS. WE WILL REVIEW INGREDIENTS TO VERIFY INGREDIENT LABELING IS CONSISTENT; HOWEVER, PLEASE BE ADVISED THAT INGREDIENTS LISTED MAY BE SUBJECT TO CHANGE WITHOUT NOTIFICATION AND THAT PRODUCTS PREPARED IN OUR KITCHEN MAY HAVE COME IN CONTACT WITH COMMON FOOD ALLERGENS.

CONTACT US

DINING@DUQ.EDU
412-396-6612
333 STUDENT UNION
600 FORBES AVENUE
PITTSBURGH, PA 15282

MANAGING DIETARY RESTRICTIONS & FOOD ALLERGIES WITH DUQUESNE DINING

FOODU
OUR FOODU APP DISPLAYS OUR MENUS FOR THE WEEK. WHEN YOU CREATE YOUR PROFILE YOU CAN SELECT YOUR ALLERGIES. MENU ITEMS THAT CONTAIN THE ALLERGENS YOU ARE AVOIDING WILL APPEAR WITH A ![next to it. PLEASE KEEP IN MIND THAT MENUS ARE SUBJECT TO CHANGE, IF YOU HAVE ANY QUESTIONS PLEASE SPEAK TO A MANAGER OR CHEF ON DUTY FOR MORE INFORMATION.

ALLERGY FRIENDLY ZONES
LOCATED THROUGHOUT HOGAN DINING CENTER, ALLERGY FRIENDLY ZONES PROVIDES OUR GUESTS A STATION VOIDE OF THE COMMON ALLERGENS. ITEMS INCLUDE GLUTEN-FREE BREADS, CEREAL SNACKS, AND BATTER, DAIRY-FREE MILKS AND SNACKS, AND SEPARATE WAFFLE IRON & TOASTER.
OUR PROGRAM

IN PARTNERSHIP WITH DUQUENSE UNIVERSITY, PARKHURST DINING WORKS WITH OUR GUESTS THAT HAVE DIETARY RESTRICTIONS OR FOOD ALLERGY TO PROVIDE ACCESS TO SAFE ALTERNATIVES TO NUTRITIONALLY BALANCED MEALS. WE WORK TOGETHER TO DEVELOP SUPPORTIVE AND REASONABLE ARRANGEMENTS SO THAT OUR GUESTS MAY PARTICIPATE IN THE COLLEGE DINING EXPERIENCE AS MUCH AS POSSIBLE. WE TAKE INTO ACCOUNT EACH INDIVIDUAL’S PERSONAL DIETARY NEEDS AND MAKE EVERY EFFORT TO PROVIDE HELPFUL INFORMATION AND ASSISTANCE WHEN NEEDED. OUR GOAL IS TO PROVIDE OUR GUESTS WITH THE TOOLS THAT THEY NEED TO BE ACTIVE IN THE MANAGEMENT OF THEIR DIETARY RESTRICTION OR FOOD ALLERGY WITHIN ALL DUQUESNE DINING’S LOCATIONS.

MANAGEMENT

1. NOTIFY DUQUESNE DINING OF YOUR DIETARY RESTRICTION OR FOOD ALLERGY BY EMAILING DINING@DUQ.EDU
2. COMPLETE THE DIETARY RESTRICTION AND ALLERGY FORM
3. SCHEDULE A MEETING WITH THE DIRECTOR AND CHEF TO DEVELOP A PLAN BASED ON YOUR PREFERENCES AND NEEDS.
4. FOLLOW UP WITH THE DIRECTOR, MANAGER OR CHEF ON-DUTY IF YOU HAVE ANY QUESTIONS.

EATING ON CAMPUS

• AVOID FOODS AND/OR STATIONS THAT CAN CAUSE A REACTION. A MAJORITY OF OUR STATIONS ON CAMPUS CAN BE CUSTOMIZED OR MADE-TO-ORDER TO MATCH YOUR PREFERENCES.
• READ ALL STATION SIGNAGE, MENUS, AND INGREDIENT INFORMATION (AVAILABLE UPON REQUEST) PRIOR TO SELECTING A MENU ITEM.
• IF NECESSARY, NOTIFY A STATION ATTENDANT OF YOUR ALLERGY AND REQUEST FOR GLOVES, CUTTING BOARD, AND UTENSILS TO BE CHANGED.
• AVOID CROSS-CONTAMINATION WHEN POSSIBLE - BE CAUTIOUS OF DEEP-FRIED FOODS, BAKERY ITEMS, SALAD BARS, AND DELI STATIONS.
• IF YOU HAVE ANY DOUBTS OR QUESTIONS, REACH OUT TO A MANAGER OR CHEF ON DUTY TO ASSIST YOU OR EMAIL DINING@DUQ.EDU.