special dietary request form 2019

if you have special dietary needs, please complete this form and send it to your school’s coordinator by may 5.

name: __________________________ date you will be arriving __________
email address: __________________ telephone number: __________________

food allergies

i have food allergies that include:
- milk/dairy □
- egg □
- peanut □
- tree nuts □
- shellfish □
- soy □
- wheat □

other dietary restrictions that you would like us to know about:

________________________________________________
________________________________________________

once you arrive on campus, it is your responsibility to identify yourself to the chef from your assigned dining hall and explain that you have submitted a dietary request form. we are accustomed to working with a variety of dietary requests, so please let us know how we can help you find foods that are safe for you to eat.

middlebury college dining services makes every attempt to identify ingredients that may cause allergic reactions for those with known food allergies. ingredient lists are provided for every menu item for each meal period. we are committed to stringent food handling practices, and we instruct our food production and service staff on the severity of food allergies and intolerances.

however, the volume of meals served makes it impossible for us to guarantee the accurate labeling of all ingredients and to completely satisfy all dietary requests.

kosher or halal meals

☐ i would like to request kosher meals (our understanding is that kosher meals meet most halal restrictions.)

middlebury college dining services offers kosher meals from our certified kosher kitchen. food is prepared by dining services, and the kitchen is overseen by the rabbinical council of new england and supervised by chabad of vermont. should you need to contact the rabbinical council regarding a specific question about our program prior to your arrival for the summer, the contact information is:
Our kosher meal program is designed to provide lunch and dinner meals for Sunday dinner through Friday dinner. We will send Saturday’s dinner meal to your dining hall with the Friday dinner meal. Special breakfast meals are not included in this plan, but the Atwater dining hall provides some suitable options.

Meals always include a variety of fresh ingredients, and we purchase from local producers when possible. All of our prepared kosher meals will be dairy and parve. We will not offer any kosher meat proteins on our menus; however, we will offer fish on the menu cycle. All meals will be transported in heated cabinets and served to you using disposable service ware.

In order for us to accurately plan for the kosher kitchen to open and operate for the 8-week program (which begins June 23) we will need to know of your intention to take kosher meals before June 23. If we do not have any participants from the 8-week schools, we will not open the kosher kitchen until the start of the 7-week program with Dinner on June 30.

If the kosher kitchen is closed until the start of the 7-week program due to non-participation, we will make available pre-prepared packaged kosher meals for those students attending the 8-week schools whose dietary request form arrives to us after June 23.

Middlebury College absorbs the costs of operating an on-site kosher kitchen rather than passing that cost along to participating students. Should you decide to withdraw from the kosher meal plan for any reason, please notify either your school coordinator or bilingual as soon as possible.

If you would like to see sample menus from the kosher kitchen, please contact Bo Cleveland, Executive Chef, at rclevela@middlebury.edu or 802-443-5349.

Ramadan May 26-June 25
☐ I will be observing Ramadan this summer and would like to be contacted regarding dining accommodations. Please let us know if you will be fasting and we will contact you with details shortly before your arrival.

For additional information, please contact Bo Cleveland, Executive Chef, at 802-443-5349 in advance of your arrival. Anyone who wishes to learn more about the ingredients of any of the items we serve is welcome to visit our kitchens and speak with our cooks or our chef managers.