



OUR GOAL

AVI Fresh at the University of Mt. Union recognizes that some students have one or more food allergies that require them to carefully manage their diet in the dining hall. Students with special requests due to food allergies are strongly encouraged to make AVI Fresh aware of these needs as early as possible. We make every effort to provide helpful information to our campus community, and our Managers and Executive Chef are available to work with individual students to determine the dining strategy that best meets personal dietary needs. Our goal is to provide each person with the resources needed to actively manage food allergies while enjoying the University of Mount Union dining experience.

QUESTIONS?

Please contact Caleb Crandall at cgrundall@AVIFoodsystems.com or 330.823.3148 with any questions regarding dining at the University of Mount Union with food allergies or intolerances. She will help you manage your selections in the dining locations.

Disclaimer:

While we will do our best to accommodate the dietary needs of our customers, please be aware that our kitchens use ingredients that contain all eight of the major FDA allergens. AVI Fresh facilities are not gluten-free or allergen-free. We offer gluten sensitive options; however our kitchens are not gluten-free and we cannot guarantee food items to be 100% gluten-free. We have our Allergen Free Station located in Kresge Dining Commons where it is free of the top eight allergens identified by the FDA (Peanuts, Tree Nuts, Milk, Fish, Shellfish, Wheat, Eggs and Soy). The student must take ultimate responsibility for selecting foods that are safe. When in doubt, ask the manager on duty for assistance or select a different food.



MENUS AND LABELING

Our digital menus identify the top eight food allergens (eggs, fish, milk, peanuts, shellfish, soy, tree nuts and wheat) with icons. A list of ingredients is also available upon request.

Menus are also posted on our website avifresh.com/menus. While we make every effort to provide accurate information, the manufacturers of the commercial foods we use could change the formulation of, or substitute products at any time, without notice. Substitutions may also be made during food preparation. Students with food allergies should discuss questions or concerns about specific food items with the Chef Managers in the dining halls.

The "Food Allergens & Preferences Guide," posted in each dining location, highlights the icons that are used to designate food allergens, as well as vegetarian, vegan, gluten sensitive and Halal options. The gluten sensitive (GS) icon indicates that a selection contains no gluten in the ingredients, such as wheat, barley or rye. However, the University of Mount Union is not a gluten-free campus, and incidental gluten may still be present in GS labeled foods.

LOOK FOR THESE ICONS THROUGHOUT OUR LOCATIONS!

P PEANUTS	W WHEAT
TN TREE NUTS	E EGGS
M MILK	S SOY
SF SHELLFISH	F FISH
V VEGETARIAN	GS GLUTEN SENSITIVE
VE VEGAN	H HALAL'
DF DAIRY FREE	

DINING LOCATIONS

KRESGE DINING COMMONS

Kresge Dining Commons features an Allergen Free Station that is free of the eight major allergens identified by the FDA (Peanuts, Tree Nuts, Milk, Fish, Shellfish, Wheat, Eggs and Soy) and also accommodates students with gluten sensitivities. Each station in Kresge Dining Commons offers students, faculty and staff gluten sensitive options. The Pizza Station has gluten-free crust available, the Grill offers gluten-free hamburger and hot dog buns, the Pasta Station offers rice noodles and gluten-free pasta. Gluten-free breads and wraps are available at the Deli Station.

B&B CAFE

The B&B Cafe has gluten-free bread, buns and wraps available upon request.

KHIC CAFE

The Khic Cafe offers gluten-free bread, buns and wraps, as well.

IN HOUSE BAKERY

The In House Bakery at the University of Mount Union provides fresh baked items daily featuring no added preservatives and fresh ingredients.

The bakery provides a gluten sensitive dessert daily. "Ice" Gelato is available daily at Kresge Dining Commons.

All dining location offer several different alternatives to dairy milk such as plain soy milk, vanilla soy milk, soy chocolate milk and almond milk.

CAMPUS WIDE

We adhere to ServSafe practices to avoid cross-contamination and regularly train our staff on food allergies. All dining locations separate any items with gluten or nuts to one side of the salad bar to help avoid cross-contamination. Students are instructed to only use the serving utensil designated for each food item at self-service areas and to use a fresh plate for each visit. Those with severe food allergies are encouraged to ask managers for a separately prepared plate to decrease the risk of cross-contamination in self-service areas.

ServSafe Allergen Certified Personnel

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