FOOD ALLERGY & SPECIAL DIET ACCOMMODATIONS

If you have a food allergy and/or special dietary needs, there is allergy/gluten free stations (Simple Servings\(^1\)) available at State, Indian, Colonial, Dutch and Alumni Quad dining room during lunch and dinner hours (Alumni is upon request only). However, please note that UAlbany Dining handles and prepares egg, milk, wheat, shellfish, fish, soy, peanut, tree nut products, and other potential allergens and gluten in our dining rooms and kitchens. Before placing your order, please inform a dining staff member if you or a person in your party has a food allergy. If you have dietary questions, please ask to speak directly with a manager.

Follow the steps below to assure your dietary needs are effectively met while dining on campus:

1. Provide a signed diagnosis and prescription plan from your licensed healthcare.
2. Schedule a meeting with UAlbany Dining’s dietitian (nutritionalservices@albany.edu or 518-437-3670) to develop a written plan that meets your dietary needs.

In the event that you have a meal plan and UAlbany Dining Dietitian cannot meet your dietary needs, please follow the polices/procedures for a meal plan refund at ualbanydining.com/dining-plans/refund-policy.

If you have any further questions and/or are unsatisfied with the results of the process, please contact the UAS Associate Executive Director of Operations at 518-442-7525.

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\(^1\)Simple Servings ([https://ualbanydining.com/health/simple-servings.html](https://ualbanydining.com/health/simple-servings.html)) offers freshly prepared food made without the most common allergens; peanuts, tree nuts, shellfish, wheat, soy, dairy, and eggs. All foods are also made without gluten-containing ingredients.