

Accommodation of Food Allergies for Culinary and Hospitality Students

The College of Food Innovation & Technology uses numerous foods and food products in its classrooms and laboratories, including, but not limited to, spices, milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans, and other potential allergens.

All students are required to meet the essential academic and technical standards of JWU's culinary education program, including, but not limited to, active participation in classes and culinary labs, with or without a reasonable accommodation. The College of Food Innovation & Technology has eliminated two (taste and touch) of the three types of allergic exposures (taste, touch and inhale) through the elimination of taste requirement and the use of gloves. Students with known allergies are required to self monitor and manage their safety to mitigate the risk of an allergic reaction.

Students with airborne food allergies (or any other disability) who would like information on accommodations may contact Accessibility Services. Accessibility Services will work with each student on an individualized, case-by-case basis to determine whether any reasonable accommodations can be made. Due to the technical standards, as well as content requirements, and student-centered educational programming, the university cannot guarantee an allergen-free environment. Foods cannot be removed from the curriculum; therefore, it is critical that you confer with your medical provider about the health risks you may experience and the precautions that must be taken.