

Food Allergen and Intolerances, Dietary Requirements, Religious Beliefs, and Sustainable Sourcing.

The Catering Department are passionate about supporting the student and staff community with making informed choices, whilst ensuring we are being as clear as possible with signposting the key information regarding allergen and intolerance information, dietary requirements and religious beliefs.

Below you will find the standardised icons we use on various menus throughout our outlets to ensure this information is easily accessible to customers:

KEY



No animal products



No meat products



Gluten free dish



**Product is certified
Halal from supplier**



**Dish contains
nut product**



Campus Network Catering Outlets.

All our food is prepared in kitchens where nuts, gluten and other food allergens are present. Further information on specific allergens can be found below. Menu descriptions may not include all ingredients. Fish may contain bones. All weights are approximate and uncooked. If you have a food allergy intolerance, please contact us directly at catering@canterbury.ac.uk, or speak to a member of staff at any of our outlets.

If you are ordering hospitality services, please let us know of any food allergy or intolerance in advance by emailing canterbury.hospitality@canterbury.ac.uk and we will provide alternative options for you.

Deep fried products - due to the nature of cooking our deep-fried products, we cannot guarantee they're free from cross contamination with other allergens. Products not containing gluten are fried in the same oil as those that do contain gluten, therefore we cannot guarantee products cooked via this method are gluten free. If you are unsure as to whether you would be affected by this, or would like to enquire about alternative cooking methods to ensure products are gluten free, please speak to a member of staff in any outlet who can advise you.

Gluten – Whilst every effort is made to limit the use of flour and gluten within the department, all our sauces and soups are naturally thickened. Gluten free options are available daily, please refer to allergen sheets in outlets or seek advice from a member of staff. Our most recent visit from The Environmental Health officer stated that we are exceeding their requirements in relation to our gluten free offering.

Dairy – Dairy alternatives are used within all of our outlets including milk alternatives for drinks, and dairy free alternatives are used in all vegan dishes.

Nuts – are used in very limited pre-bought products the majority of which may contain, any nuts for specific hospitality requests are stored to limit any chances of cross-contamination. Any products containing nuts will be clearly shown on our allergen matrix.

Sesame – is not widely used in our outlets but is contained within some of our pre-packed foods and sauces and is used in our kitchens for our wok dishes.

Meat free/plant based – There is an extensive range of meat free options across all our catering outlets and hospitality services. If you would like further information, please email catering@canterbury.ac.uk



Halal Food Policy.

The University and The Catering and Hospitality Department recognise that the University is a multicultural community that has students, staff and visitors with various religious and non-religious beliefs and ethics that may impact their food choices. To ensure we meet the diverse needs of our customers, we take considerable time, working with suppliers, to provide a range of options to suit various religious beliefs and ethical values.

As we do not operate exclusively Halal kitchen's, we are not certified by the Halal Authority and can therefore not use the official Halal symbol to signpost these menu items to customers. Due to this, we do not state whether a dish or product is Halal on the majority of our menus.

However, we do understand the need to provide our diverse University community with menu items that meet the needs of those with specific religious or ethical beliefs and work closely with suppliers to source Halal certified meat for specific requests. If you would like to discuss what options are available for your individual needs, please email catering@canterbury.ac.uk to discuss your requirements.


We currently have a range of Halal certified products available in our outlets and regularly have new items and recipes created to suit those with specific religious or ethical beliefs.

Outlet	Halal Items
Food Court – Anselm	
	<p>Express bar:</p> <ul style="list-style-type: none"> • Chicken mini fillets • Chicken drumsticks • Chicken burgers • Beef burger • Chicken fajitas • Chicken skewers <p>Meet the Street:</p> <ul style="list-style-type: none"> • Thai sweet chilli butterfly chicken • Katsu chicken wrap • Battered fish & chips • Jerk butterflied chicken breast • Cajun chicken brioche burger • Chinese chicken breast • Curried chicken & chickpea roti • Mediterranean butterfly chicken



Touchdown – Laud	
	A selection of pre-packed sandwiches
VH Coffee Dock – Verena Holmes Building	
	A selection of pre-packed sandwiches
Augustine House – Atrium café	
	<ul style="list-style-type: none"> • Chicken mini fillets • Chicken drumsticks • Chicken burgers • Beef burger • Chicken fajitas • Chicken skewers • Thai sweet chilli butterfly chicken • Katsu chicken wrap • Battered fish & chips • Jerk butterflied chicken breast • Cajun chicken brioche burger • Chinese chicken breast • Curried chicken & chickpea roti • Mediterranean butterfly chicken
The Streatory – Abbey Square Plaza	
	Katsu Chicken Burger
Session's House Café – Old Sessions House	
	A selection of pre-packed sandwiches



Daphne Oram Coffee Spot	
	A selection of pre-packed sandwiches

Internal and External Hospitality Ordering.

As part of our commitment to make it easier to support customers with making informed meal choices, it is easier than ever to make us aware of specific dietary requirements or religious beliefs when booking hospitality orders.

As of February 2023, Hospitality Order Forms now ask you provide the number of attendees/delegates that have specific dietary requirements or religious beliefs*.

****Please ensure that you chose appropriate choices from the main hospitality drop down menu that cater to the specific dietary requirements and religious beliefs of attendees. Stating the number of attendees with specific requirements will not order specific products to meet these needs and must be chosen from the drop-down menu. Ensuring the needs of attendees are met is the responsibility of the event organiser.***

If you have any questions on how we can support those with specific dietary requirements or religious beliefs, please email: canterbury.hospitality@canterbury.ac.uk

Sustainable Food Policy.

The Catering and Hospitality Services Department work closely with the Sustainability Team to ensure our service supports the strategic ambitions of the University regarding sustainable practices. The University's strategic framework places sustainability at its heart, through its mission and values, and we recognise the enormous contribution the catering provision can have on meeting these institutional goals. You can find our full sustainable food policy [here](#).

