

DINING AND CULINARY SERVICES
NUTRITION & ALLERGENS - SUMMER PROGRAMS




University Housing
UNIVERSITY OF WISCONSIN-MADISON

Built for your **success.**

MEAL PLANNING WITH NUTRISLICE

- 1 Visit <https://wisc-housingdining.nutrislice.com/menu>
- 2 Select the market location and meal period of your choice.
- 3 On the top-right side of the page, select the **Filters** button to filter out the allergens or preferences you are screening for.
- 4 Menu items will then be screened out based on your allergen or preference across all menus.
- 5 If you would like to plan ahead, menus are available for up to 7 consecutive days during the academic year and 30 days during the summer.



"As a student with a **food allergy**, not only have I been able to stay safe and healthy. But I **never run out of options** or feel unable to change up my meals. Even as a senior, I often choose to eat at the **dining halls** instead of restaurants."

Lauren Mather
Saratoga, CA



DISCOVER AVAILABLE RESOURCES

Establishing a healthy relationship with food is an important part of learning.

Nutrislice allows you to make informed decisions about your food choices. However, because foods are prepared in a commercial kitchen, there may be some **risk of cross contact** with allergens and gluten. Also, manufacturers may **change their formulations of ingredients** without notice. We strive to ensure that this information is correct, but we are not able to guarantee **100% accuracy**.

<https://wisc-housingdining.nutrislice.com/menu>



To select well-balanced meals that meet your dietary needs, you can visit **Nutrislice** on our website to explore the menus for our dining venues online and screen for allergen-friendly food items.

Nutrislice can help you manage food allergies at the dining venues, but if you are prone to severe allergic reactions, we encourage you to consult our registered dietitian.



FREQUENTLY ASKED QUESTIONS

What can you offer a student with food allergies or other special dietary needs?

Dining and Culinary Services is committed to meeting the needs of all of our students. We have a Registered Dietitian on staff who works with students managing dietary allergies, intolerances, and celiac disease to successfully navigate our Dining locations. Our goal is to make each student and parent feel comfortable that we can meet their student's needs. In the rare occurrence that we are not able to meet the needs of an individual student, our staff will review their case for exemption from the meal plan.

What can you offer a student with religious dietary requirements?

As with food allergens we strive to meet every student's needs. We offer Halal options at all of our Dining Marketplaces, and our staff have been trained on how to handle these items. In the rare occurrence that we are not able to meet the needs of an individual student, our staff will review their case for exemption from the meal plan.

Will I find enough good food to eat in University Housing?

With a large selection of made-to-order items and over 15,000 recipes created by our on-staff chefs, we pride ourselves on providing high-quality food and variety. We strive to include locally-sourced fresh and sustainable ingredients.

Will I find healthy food options in University Housing?

We offer a wide variety of menu options across our dining locations, including items that are vegetarian and vegan. Nutritional information is provided for all of our items on our web menus, Dining TV menu displays, and food line signs, which mark for the top-9 allergens, corn, coconut, as well as notations for items that are vegetarian, vegan, and Halal.

Still have questions? For more information visit [our website](#).

MEET OUR DIETITIAN



Agnes Sherman, MS, RD, CD

Agnes Sherman, Dining Assistant Director - Nutrition and Sustainability, graduated from UW-Madison with a degree in Dietetics. She focuses on allergen and food safety, and will work directly with students to help them successfully navigate our Markets while managing dietary allergies or intolerances.

Phone: 608-262-0057

Email: dietitian@housing.wisc.edu

OTHER QUESTIONS OR COMMENTS?

For more information about our dining programs please contact us at:

DINING AND CULINARY SERVICES

Phone: 608-262-0057


Email: dining@housing.wisc.edu

CENTRAL DINING OFFICE GORDON DINING & EVENT CENTER



CONTACT US

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