

## Summer Experiences Food Allergy and Intolerance Agreement

Washington University's Summer Experiences is dedicated to providing a safe environment for all students. We partner closely with dining services and the director of university nutrition when working with students who have food allergies or intolerances.

Dining services provides several tools to assist those students with food allergies or intolerances, including allergy and nutrition information on each dining location's menu and for each individual menu item. We encourage all students with food allergies or intolerances to contact the campus director for nutrition, Connie Diekman (connie\_diekman@wustl.edu), before the program begins, as well as, a campus chef after arrival, to learn how to dine enjoyably and safely on campus during the summer.

It is important to note, that during the program students make 100% of the decision regarding their food choices. Allergy-friendly options are always available, but students must be mature enough and prepared to make appropriate choices. This is part of the pre-college experience provided by our programs. Program staff is not always present during meal or snack times to assist students. **Students will need to communicate their needs directly to dining and catering staff.** Please note that residential halls are **not** nut-free and that epi-pens are **not** available in dining or residential locations.

### Student's Responsibilities:

- Notify Summer Experiences of his or her food allergies or intolerances and include any prescribed medications on Personal and Medical Information Form.
- Provide emergency contact information on Personal and Medical Information Form.
- Be proficient in the self-management of his or her food allergy including:
  - avoidance of unsafe foods
  - recognition of symptoms of allergic reactions
  - how and when to tell someone they may be having an allergy-related problem
  - knowledge of proper use of medications to treat an allergic reaction
- Identify themselves to campus dining/catering staff to ensure proper food preparation and dining at every meal.
- Carry prescribed medications at all times both on and off campus.

### Summer Experiences Responsibilities:

- Review student's Personal and Medical Information Form and provide information regarding allergy/dietary needs to health services, dining services, director of university nutrition, program staff, and campus police.
- Review emergency medical procedures with program staff including recognition of allergic reaction symptoms.

We have read and understood the aforementioned student's responsibilities and the responsibilities of Summer Experiences Program staff regarding food allergy or intolerance and agree that the student is capable of performing these responsibilities.

Attach current photo of student.	_____	_____
	Student Signature	Student Printed Name
	_____	_____
	Parent or Legal Guardian Signature	Parent or Legal Guardian Printed Name
	_____	_____
	Date	

**Food Allergy or Intolerance:** \_\_\_\_\_ **Is the reaction anaphylactic?**  Yes  No

**What (if any) emergency medications are used for the reaction?** \_\_\_\_\_

\*\*If the space above is not sufficient, please attach an additional page.