

Dining Offerings Designed to Accommodate Special Diets

STATION
NO.8

ALLERGEN FREE DINING

NO MILK, EGGS, SOY, WHEAT, SHELLFISH,
PEANUT, TREE NUT OR GLUTEN

Station No. 8

provides offerings that are prepared without 8 of the most common allergens:

**Peanuts, Tree Nuts,
Shellfish, Wheat, Soy, Eggs,
Gluten, or Milk**

Find it!

**Campus
Center
&
Terrace
Dining Halls**

A dedicated, safe pantry **Minus 3** of the top allergens. This area is reserved for individuals with

**Gluten, Tree Nut, Peanut
allergies, and
special dietary needs.**

MINUS

3



A dedicated, safe pantry minus 3 of the top allergens. This area is reserved for individuals with Gluten, Tree Nut and Peanut allergies and special dietary needs.

ID card access is required to reduce the risk of cross-contamination.



ITHACA COLLEGE

Dining Services

Dining Offerings Designed to Accommodate Special Diets



Kosher Kitchen

The Ithaca College Kosher Kitchen is New York certified with a Rabbi on staff. The Kosher Kitchen is vegan and vegetarian friendly.

**Terrace
Dining Hall**



Milk Alternatives

Soy Milk, Rice Milk, Almond Milk, Lactaid, Lactose – Free Ice Cream

**Terrace &
Campus Center
Dining Halls**

**Campus
Retail
Locations**



Plant-Based Dining

Dedicated **Vegan and Vegetarian** stations along with a variety of menu items in Terrace and Campus Center Dining Halls. Vegan and Vegetarian options available at all eateries on campus.

**Ithaca College received an A+ on peta2's
Vegan Report Card for the 18-19 school year**

**Terrace &
Campus Center
Dining Halls**

**Campus Retail
Locations**

Please contact dine@ithaca.edu with your questions or to set up a meeting with us to discuss your dietary needs.



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Dining Services