

Designed with Special Diets in Mind.



Station No. 8 @ Terrace and Campus Center Dining Halls

Foods prepared without 8 of the most common allergens.

No Milk, Eggs, Soy, Fish, Shellfish, Peanuts, Tree Nuts or Gluten



Minus 3 @ Terrace and Campus Center Dining Halls

A dedicated, safe pantry.

Gluten, Tree Nut, and Peanut Free



Kosher Korner @ Terrace Dining Hall

In January 2021, Ithaca Dining Services welcomed our new partnership with the STAR-K Kosher Certification Organization, they will be responsible for managing the Kashrut processes on campus. STAR-K is a widely recognized leader in kosher certification and provides service to many college and university campuses.



Milk Alternatives @ Dining Halls and Retail Dining Locations

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



Plant-Based Offers @ Dining Halls and Retail Dining Locations

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

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