

BGSU Dining Q&A Webinar



Meal Plans

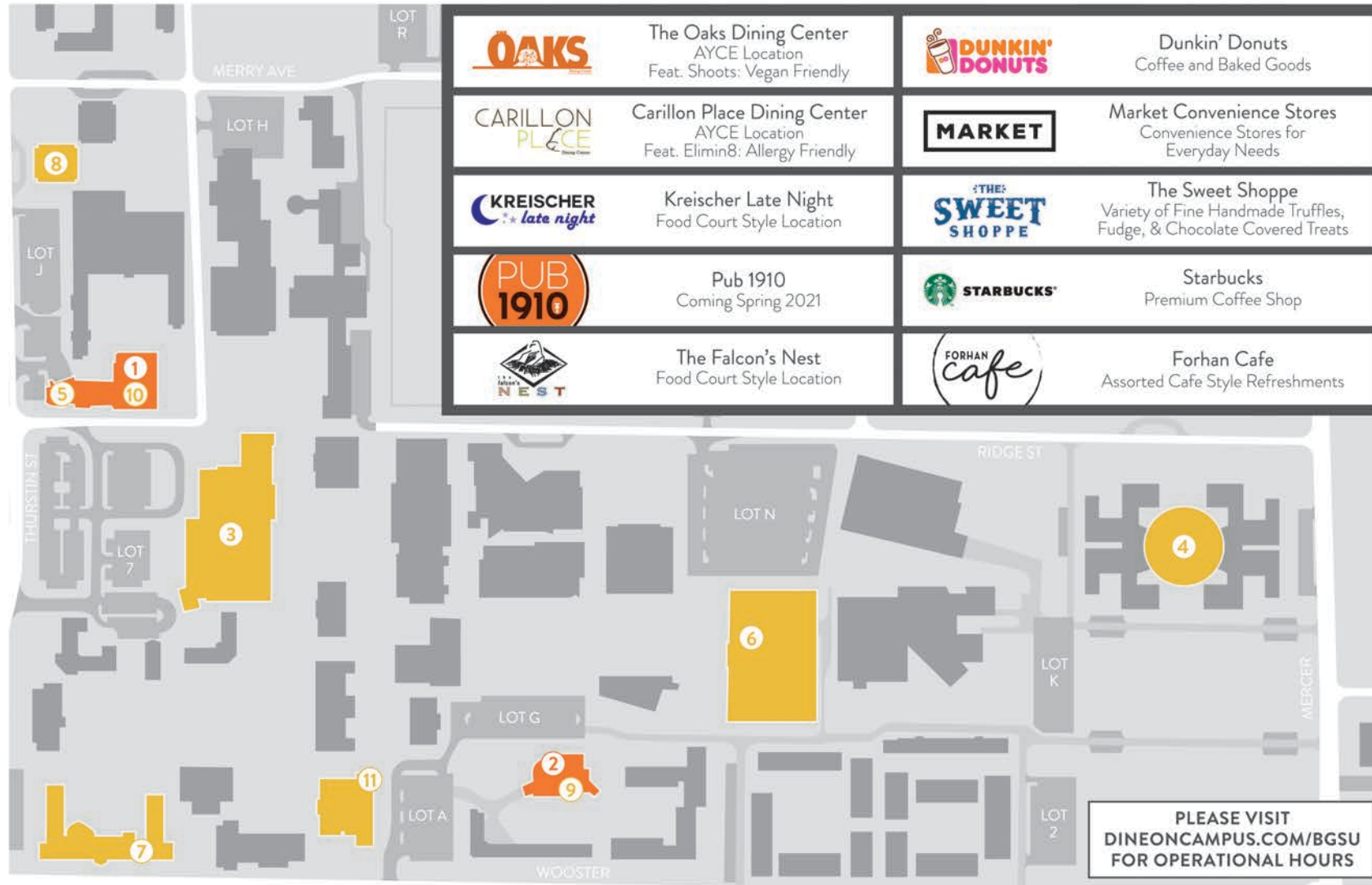
Aaron Skees

What is a meal plan

- Convenience
- Custom plans
- Selecting a meal plan

How do meal plans work?

- **Swipes/Falcon Dollars**
- **myMeals Assistant**
- **Dining locations**



COVID-19 Response

- Associate safety
- Guest safety
- Mobile ordering

Health and Wellness

Paige Wagner, RDN, LD

Food Allergies and Dining

- Over 100 students identified themselves as having food allergies in the 2019-2020 school year
- Student responsibility



Allergens Reported 2019-2020

Wheat	Fish	Shellfish	Peanuts
Treenuts	Egg	Milk	Soy
Synthetic Food Dyes	Sesame	Cucumber	Kiwi
Chickpeas and Lentils	Bananas	Melon	Corn
Garlic	Ginger	Kiwi	Copper
Carrots	Quinoa	Green Beans	Apple
Celery	Artificial Sweeteners	Cauliflower	
Squash	Red Beans	HFCS	
Avocado	Pineapple	Broccoli	
Strawberries	Chili Powder	Paprika	

How are food allergies handled?

- Fill out nutrition form <https://new.bgsudining.com/food-allergy-management> or email Paige Wagner at wiemanp@bgsu.edu
- Dietitian will meet with you and have you fill out additional information
- Dining hall tour
- Meet with Chef

How are food allergies handled?

- Receive copies of custom menus for semester
- Custom meals as needed
- Scheduled times/drop ins
- Continued contact with culinary team and dietitian
- Product ordering
- Check emails often!

Epi Pen Information

- Report allergic reactions immediately!
- We cannot legally administer epinephrine and do NOT keep it in our buildings- ALWAYS carry your epi-pen



Elimin8 at Carillon Place

Free of the Top 8 Allergens

Students are not allowed to bring food
From other areas into Elimin8



elimin8

ALLERGY-FRIENDLY FOOD

AVOIDING THE 8 MOST COMMON
ALLERGENS, INCLUDING:

Milk • Eggs • Fish • Crustacean Shellfish • Tree Nuts
Peanuts • Wheat • Soybeans

CARILLON
PLACE
Dining Center

Contact Information for Food Allergies

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