

SMITH DINING ICON GUIDE

Know the icons. Make informed choices.

ALLERGENS	DEFINITION	
	MILK	Milk from domesticated cows, goats, sheep, or other ruminants
	EGG	Eggs from domesticated chickens, ducks, geese, quail, and other fowl
	FISH	Bony fish (trout, salmon, flounder, tilapia, etc.), cartilaginous and jawless fish
	SHELLFISH	Crustacean: crab, lobster, and shrimp Molluscan: oysters, clams, mussels, and scallops
	PEANUT	Foods containing peanuts
	TREE NUT	Almonds, walnuts, Brazil nuts, cashews, hazelnuts, pecans, pine nuts, pistachios, and Macadamia nuts
	SOYBEAN	Food containing soy
	SESAME	Food containing sesame
	WHEAT	Wheat, durum wheat, club wheat, spelt, einkorn, semolina, triticale, Khorasan (Kamut), emmer
	GLUTEN	Wheat and other gluten-containing grains (barley, rye, etc.)
	COCONUT	Foods containing coconut

DIETARY TRAITS



VEGAN
Does not contain milk, egg, fish, shellfish, meat, poultry, or ingredients derived from them; no gelatin; no honey.



VEGETARIAN
Does not contain fish, shellfish, meat, poultry, or ingredients derived from them; no gelatin. Milk, egg, and honey are allowed.

FOOD ALLERGY?

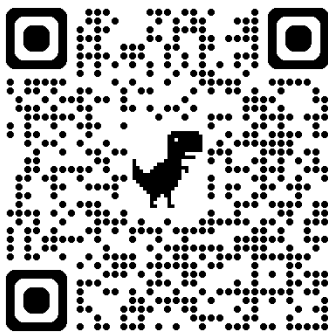


Please inform dining staff.



Scan for food allergy and dietary accommodation resources.

SCAN HERE



SMITH COLLEGE
Dining Services