



University  
of Exeter

## INCLUSIVE FOOD ON CAMPUS POLICY STATEMENT

The University of Exeter is a diverse, multicultural community, comprising of students, staff, and visitors who hold a wide range of religious, ethical, and non-religious beliefs. We are committed to ensuring that all individuals are respected and supported, including in their dietary needs.

Food plays an important role within our community, and we strive to provide a variety of offerings that accommodate the diverse cultural and religious requirements of our students, staff, and visitors. We are dedicated to providing clear, accurate information about our food options, allowing everyone to make informed choices based on their individual needs.

Although we do not operate exclusively Halal kitchens, we aim to source Halal-certified or “Halal-sourced” meat for specific services and menu items. This is part of our recognition of the diverse dietary needs of our customers. However, it is important to note that our kitchens also prepare dishes containing Haram ingredients. Therefore, none of our kitchens are certified by a Halal Authority, and we are unable to display the official Halal symbol.

To support our community, Halal food options are typically available at the following locations:

- Cross Keys
- La Touche
- iSCA Eats & Drinks
- COMIDA
- The Terrace
- Catered Halls
- Market Place Forum

For those with specific dietary needs, we encourage individuals to ask our Chef, Duty Manager, Customer Service Supervisor, or Customer Service Assistants about the Halal status of dishes available. Our team is on hand to provide clear and transparent information regarding the Halal status of menu items in all of our foodservice environments.

In addition to Halal options, we also recognise the need to cater for a variety of dietary preferences, including but not limited to vegetarian, vegan, kosher, gluten-free, and allergen-free choices. We are committed to ensuring that our menus are inclusive and meet the needs of everyone across campus.

We continually review and update our offerings, supported by student and sector feedback, to ensure we are responsive to the changing dietary preferences and requirements of our students, staff, and visitors. Our aim is to foster an inclusive environment where everyone can enjoy their dining experience with us, feeling respected and supported.