

Introduce Yourself!! We want to meet you!

Make Yourself Known to Dining Services and Health Services.

Participate in a team meeting with the Director of Residential Dining, Executive Chef, Dietitian and Health Services for assistance in your transition to dining at WPI.

Let us know how you typically care for your unique nutritional concern.



How Do We Accommodate Dietary Restrictions?

Morgan Dining Hall: The G8 menu at our Balance U Station prepares a tasty menu line without the Top 8 Allergens and Gluten. Our culinary staff is specially trained to limit-cross contact. This station is manned with our trained associates to reduce cross-contact, as well.

S.P.A.C.E. (Special Product Allergen Controlled Eating). This area provides a wide variety of packaged GF foods, cereals, snacks, breads, and prepared pasta without gluten. Additionally non-dairy milk beverages are available.

WPI Dining Services has a Limited Nut Exposure Policy: Nuts/Nut Oils are not used in any of our food production areas. Peanut butter packets are present in POD and individually packaged items with nuts are present at our retail locations.



All questions concerning recipe ingredients/food preparation are directed to our Food Allergy Trained Associates and Chefs to gather the information required for you to make your own informed decision.

Meet our Dining Services Team!!

We look forward to meeting with you and introducing you to the management staff at all of your dining locations at WPI.

Our management staff completes regular food allergy and celiac disease training to assist with limiting-cross contact in our production and dining areas.



Favorite recipe at home? We welcome suggestions on recipes modified for food allergies and gluten.

