**Improve Dietary Accommodations for Students and Faculty at Iowa State University**

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**1. Introduction**

*1.1 Purpose:*

This document is intended for the administration of Iowa State Universities dining services for existing dining services on campus. The proposal is for a revamp of the current configuration of the kitchens to accommodate those with dietary restrictions in a more proper fashion.

*1.2 Background*

Iowa State University has reported that there are 31,825 students this last fall semester. Along with this, approximately 20% of Americans having some form of food allergy be it to nuts, gluten, or any other assortment of combinations to foods (food allergy). There are also many students who have dietary restrictions due to religious reasons and must avoid certain or all animal products, however due to either carelessness or ignorance cross contamination occurs rendering the meal unsuitable for the persons. The situation at non-dining centres is a bit different as most of them are optimised to have one or two workstations per entre type; ex: anything that needs to be grilled is done in one area, anything fried in another, etc.

*1.3 Scope*

This proposal only goes into modifying the current physical infrastructure that exists within dining’s meal preparation areas and does not account for the negligence of the workers and/or training for it. It will not be addressing the lack of meal diversity the university may have on any given day, nor the availability of such.

**2. Discussion**

I am proposing a change to modification in the kitchen areas that dining is equipped to work with when meal prep is occurring. In this proposal, I will address issues with the current design and/or workflow that occurs in a few of the dining facilities here on campus. With the current direction the university, Storms Dining Centre will be omitted due to current plans for closure beginning next fall semester.