**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**

***2.1 Approach***

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 for modifications due to current plans for its closure beginning next fall semester.

*2.1.1 Hawthorn and Clyde’s*

These two facilities are oriented around speed and static menus. They consistently have the same options regardless of the days along with some seasonal specials. The issue here is that they have little kitchen workspace to function with, so everything tends to be done in the same spot. This includes vegetarian options at both locations, and halal at Hawthorn, expected protocol would state that the workspace is cleaned when ordering the vegetarian when requested as to accommodate, and halal is automatically a clean request. The problem with this is that is causes all food production at these locations to grind to a halt, as they must stop all production for all other orders, to clean the area, make that single order, then continue. In casual hours, this is not as big of an issue as there are less people, however during the hours of 11 AM to 1 PM and again from 5 PM to 7 PM, common mealtimes, they are forced to put the special requested order on hold until others can be completed. I have experienced this first-hand on multiple occasions, waiting multiple hours to get my order, with and without using the online ordering system. I propose in this situation the purchases of two, one for each facility, Vevor’s Electric Grill (see works cited). Marked for commercial use, it is small enough to be relocated as necessary in the facility and would be left for only the special accommodations. Due to the size of the product, it would be easier to move it out of the way when not needed and easy to clean between uses. This would permit the workflow of the facility to continue just as fast as before since production would no longer need to be stopped, nor would the person ordering have to wait significantly longer.

*2.1.2 Seasons and Union Drive Community Centre*

These two dining centres are the two largest on campus, in both seating and options, however they also have their share in problems. Due to the nature of some of the stations there, cross contamination is just an expected occurrence, as the process has the employee putting the proteins onto the sandwich first, then proceeds with the same gloves to reach into the other toppings’ containers. The issue arises if somebody wishes to avoid animal-based proteins for whatever reason, but all other components are already contaminated, then it becomes invalidated either way. The proposed solution to this problem would be a simple re-arrangement of the ordering of the service, with the proteins being put on last and a glove change between every order. A feature that UDCC has is the special dietary kitchen for those people who have extremely inhibiting allergies and allows for a sterile place for them to get and eat food. Seasons should also adopt this idea, and this could be easily achieved by reallocating part of the Sun Room with some renovations into such a facility.