

## **Problem Statment: Improving Allergen Awareness and Safety in University Dining Halls**

The University of South Carolina does not effectively inform students about allergens in dining hall food, putting those with allergies at risk and limiting their meal options.

At the University of South Carolina, students with food allergies face significant challenges when dining on campus. The current system does not effectively communicate which foods contain common allergens such as peanuts, tree nuts, dairy, gluten, soy, eggs, or shellfish. While menus are often posted online or displayed in dining halls, the information is inconsistent, incomplete, or difficult to locate. This lack of transparency places students with allergies at constant risk of exposure and limits their ability to eat safely and confidently on campus.