

HALAL FOOD POLICY

Kent Hospitality recognises that the University is a multicultural community, with students, staff and visitors who have differing religious and non-religious beliefs and ethics. Kent Hospitality is committed to ensuring that services provided meet the needs of this diverse community.

Kent Hospitality does not operate any exclusively Halal kitchens. Our kitchens also produce dishes which are Haram. For this reason none of our kitchens are certified by the Halal Authority and we cannot use the official Halal symbol.

However we do strive to source Halal certified/ "Halal-sourced" meat for specific services and menu items in line with our recognition of the diverse needs of our customers:

Every term night dinner served in **Rutherford Dining Hall** or **Dolche Vita** will have a Halal-sourced meat option.

Rutherford Dining Hall's wok bar routinely offers a Halal-sourced meat and Halal sauce.

Dolche Vita's Katsu Chicken and chicken salads routinely contain Halal-sourced chicken.

Hut 8's naked, lime and coriander, and BBQ chicken fillets routinely contain Halal-sourced chicken.

Mungo's offers some Halal-sourced alternative menu items on request. Please ask at the counter.

Where possible on our menus and menu boards, routinely Halal-sourced menu items will be identified with the abbreviation HS.

Codes of practice for the production and service of "Halal-sourced" dishes

Any Halal meat supplied by our butcher will be Halal certified.

- Halal meat is covered, labelled and segregated (within the same refrigerator/ freezer) from other Haram products.
- Staff wash their hands before the preparation of Halal products.
- Where appropriate, staff wear new disposable gloves before the preparation of Halal products.
- Preparation surfaces, boards, knives and equipment are washed and sanitised before the preparation of Halal products.
- The dish **does not contain**:
 - alcohol
 - pork or pork derivatives e.g. bacon, ham, sausage
 - gelatine from animal source
 - lard

- All oils and fats used in the preparation and cooking of Halal dishes are of vegetable origin.
- Cheese used as part of the dish is vegetarian i.e. does not contain rennet from animal origin.
- Where ever practicable Halal food is cooked in a separate oven. Where this is not possible the food is covered and the Halal dish placed above other dishes to minimise the risk of cross contamination.
- During service, separate utensils are used for the service of Halal dishes.
- Hot food left over after service is discarded i.e. no food is reheated so there is no possibility of cross contamination from subsequent procedures.
- All production and service staff are trained in the above codes of practice.
- Kent Hospitality runs a rolling training program of certified Halal training for all its senior chefs and managers.