



## Documentation Guidelines for Dietary Conditions

### Disclosure Form – Information for Clinicians

You are receiving the attached Documentation Guidelines for Dietary Conditions because a student under your care is requesting accommodations from the Office of Disability Services at Curry College.

A diagnosis of a food allergy alone does not qualify a student for accommodations under The Americans with Disabilities Act Amendments Act (ADAAA). Accommodations are not based on the student's diagnosis, but instead are designed to address the barrier(s) caused by any substantial limitation(s) related to the disorder. Accommodations are meant to allow full participation in academic and university life for students with disabilities; they do not guarantee student success. Please note that the information you provide in response to the questions on this form must be current; in general, you must have seen the student within the last 6 months to meet this requirement. If you have recently begun treating this student, you may find that you do not yet have enough information to respond to the questions on this form. If you have not had recent clinical contact with the student, or otherwise find that you cannot effectively complete this form, please inform the student directly.

If you have questions or concerns about this form, how the information is used, or how best to support the student, we invite you to contact our office, at 617.333.2385 or email [disabilityservices@curry.edu](mailto:disabilityservices@curry.edu).



### Note to Clinicians:

The following options are offered in our dining halls for students with food allergies:

- Simple Zone is a designated area that offers products that are free from tree nuts, peanuts, and gluten.
  - They utilize equipment to ensure those with celiac disease, food allergies or intolerances have a safe space to obtain food.
  - The pantry houses breads, cereals, condiments and desserts with precautions and procedures in place to prevent contamination.
- Simple Servings Station is a designated area for students dining with food allergies and sensitivities.
  - Simple Servings Station operates for lunch and dinner periods, seven days a week.
  - Menu items prepared within the station are made without eight major food allergens – milk, eggs, peanuts, tree nuts, shellfish, fish, wheat, and soy.
  - All food offered at the Simple Servings Station will be made without gluten-containing products.
  - Fish dishes are included in the varied menu options as a healthy protein choice, along with beef, pork, chicken, turkey, and vegetarian items.
  - All managers are AllerTrain U certified on food allergies, celiac disease and understanding the importance of preventing cross-contamination during preparation.
  - Separate equipment, storage areas, utensils, and preparation areas minimize, but do not totally eliminate, the chances of gluten and allergens in the Simple Servings food.

Other information that may be important:

- All menu items can be viewed ahead of time on the Curry College Dining Website or the Bite App with ingredient information as well as nutritional content information for serving sizes.
- The Bite App allows students to navigate the menus, customize filters to show only items without specific allergens, and plan their meals ahead so they know the menu items will be safe for them to eat. Students can download Bite for free on the Apple App Store or Google Play Store.
- Students are encouraged to meet with our Sodexo Dining Staff, to discuss food allergies, learn what accommodations dining can provide including understanding the various options available in Curry dining, how to look up ingredients in the dining halls, as well as who to ask for if students are unsure about a particular dish or food.
- We have registered Dietitian available to discuss a student's food allergy and learn what additional accommodations can be provided. To set up a meeting email: [gabrielle.mele@sodexo.com](mailto:gabrielle.mele@sodexo.com)



Student Name \_\_\_\_\_

DOB \_\_\_\_\_

- 1. Diagnosis (please list all relevant diagnoses):**
  
- 2. Date of last clinical contact with student:**
  
- 3. Is there a specific diet the student needs to follow?** If so, what is the diet? Please feel free to attach specific diet plans.
  
- 4. What is the severity and extent of symptoms if the student is exposed to or ingests the above-mentioned foods?** Please feel free to describe the symptoms below.  

Ingested- Mild Moderate Severe

Exposed- Mild Moderate Severe
  
- 5. Are there other considerations that Curry should be aware of regarding the student's ability to eat food in the dining hall in stations where allergens are avoided?**



6. **List of current medication(s), including dosage(s) and frequency (including use of EpiPen)**
  
7. **Description of any adverse side effects due to medications:**
  
8. **What accommodations are you recommending based on the student's diagnosis?**  
Please list the specific academic dining accommodations you suggest based on your assessment of the student's clinical history and diagnosis. Include information about foods to be omitted, appropriate substitutions, cross-contamination, preparation, and storage.

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**THIS COMPLETED FORM IS NOT TO BE GIVEN TO THE STUDENT. IT SHOULD BE SENT DIRECTLY TO CURRY COLLEGE.**

PLEASE NOTE: To provide documentation of a Food-Related Medical Condition, the diagnosing professional must be a physician or other medical specialist, who is not a family member, with experience and expertise in the area related to the student's disability.

Clinician name: \_\_\_\_\_

Clinician's state licensure/certification: \_\_\_\_\_

Specialty: \_\_\_\_\_ Phone: \_\_\_\_\_

Signature: \_\_\_\_\_