

Accommodation of Food Allergies for Culinary, Baking and Hospitality Students

The School of Hospitality and Culinary Arts uses a wide range of food and beverage products in our classes and labs and cannot guarantee an allergen-free environment.

All students are required to complete all required academic functions of the programs they are enrolled in, either with or without a reasonable accommodation.

The programs in The School of Hospitality and Culinary Arts do not require students with allergies to taste food, and gloves can be worn during the program. However, the College is not able to eliminate the possibility that students could inhale or otherwise be exposed to an allergen.

To ensure personal safety and a reasonable path to completion, students with known food allergies are required to connect with Counselling and Accessibility Services prior to registration in any Hospitality, Culinary or Baking program. The College is committed to accommodating students in accordance with our [Academic Accommodation Policy](#) and to student safety as set out in our [Safety Policy](#). Students with a food allergy will be required to discuss and disclose any allergy related concerns that may impact their ability to proceed safely through the program. Accessibility Services can be reached at 204-945-8375.

The staff in Counselling and Accessibility Services will work with the student to move through Red River College's established accommodation processes. Students can find more information about the accommodation process at www.rrc.ca/accessibility. In some circumstances the College may conclude that a reasonable accommodation is not possible in view of program requirements.

Students should begin the accommodation process as soon as possible and at least 6 weeks before starting their specific program.