

## **Potluck Policy for Student Groups**

To protect the health and safety of our campus community, student groups are not permitted to host potlucks as part of their activities or events. This policy is in place to comply with food health and safety standards and to minimize risks associated with foodborne illnesses and allergens. All food for student events must be sourced from licensed and insured vendors or prepared through on-campus dining services.

### **Policy Details**

- 1. No Home-Prepared Foods:**

Foods prepared at home or by individuals are not allowed at student group events. Home kitchens are not subject to the rigorous safety and cleanliness standards required of licensed food establishments, increasing the risk of contamination and foodborne illnesses.

- 2. Food Allergens and Sensitivities:**

Potlucks pose a significant risk to individuals with food allergies or sensitivities. Without clear labeling or knowledge of food preparation methods, it is difficult to ensure that all food provided is safe for consumption by attendees with specific dietary needs.

- 3. Permitted Food Sources:**

All food served at student group events must be sourced from licensed and insured food vendors. These vendors adhere to health and safety regulations, ensuring that food is handled and prepared in a safe manner.

- 4. Accountability:**

In the event of foodborne illnesses or allergic reactions, liability and accountability are clear when food is sourced from professional vendors, reducing risk for the student group and the institution.

### **Rationale**

The health and safety of all attendees is a priority. While potlucks may encourage community building, the risks associated with unregulated food preparation outweigh the benefits. By following this policy, student groups contribute to a safe campus environment for everyone.

### **Exceptions**

No exceptions to this policy will be granted. Student groups are encouraged to consult with Student Affairs for their food-related needs.