



Dietary Restrictions Accommodation

The Cal-Wood Kitchen prepares healthy and nutritious meals. We use whole ingredients and prepare our delicious, kid-friendly meals from scratch. Additionally, we do our best to accommodate all participants' needs and we take dietary restrictions and allergies very seriously.

CAN ACCOMMODATE
<i>Participants with the following dietary restrictions or preferences will be fully accommodated.</i>
gluten allergy (non-celiac)
lactose intolerance
peanut allergy
nut allergy
vegetarian diet
egg allergy
seed allergy
soy allergy
CAN PARTIALLY ACCOMMODATE
<i>Participants with the following dietary restrictions may need to supplement their own food.</i>
gluten allergy & egg allergy
vegetarian diet & soy allergy
vegan diet
picky eaters
CANNOT ACCOMMODATE
<i>Participants with the following dietary restrictions must bring their own food. There is a microwave, a refrigerator and a dry storage area available in such cases. Responsibility lives with the school to aid students during meal times.</i>
gluten allergy (Celiac disease)
Any allergy so severe that trace contaminants would cause reaction

<< Our kitchen is not gluten-free, nut-free, nor dairy-free.

<< Please specify if lactose intolerance includes baked goods.

<< Specify if this is an airborne allergy.

<< Specify if this is an airborne allergy.

<< Please specify if egg allergy includes baked goods.

<< Combinations of different allergies and preferences are often hard to accommodate.

Cal-Wood will not discount tuition based on individual dietary restrictions if supplemental or alternate food is required. Additionally, Cal-Wood reserves the right to charge additional fees to groups with a high number of participants with dietary restrictions.

If you are bringing your students' own food, please plan to pack the following meals:

- Arrival day: lunch and dinner
- Second day: breakfast, snack, field lunch (ex: sandwich), dinner
- Departure day: breakfast, lunch