



## Food Policy for Scarsdale Synagogue

Adopted June 2016, Revised June 2018

<b>Policy</b>	<b>Value</b>	<b>Menus/Food Ideas</b>
We recommend/prefer vegetarian or pescatarian menu. Whenever there is a dairy option (e.g. milk for coffee, dairy dessert, main course with cheese) there will also be a dairy free option available.	Mindful about taking animal lives Concern for the earth	Dairy and egg (lasagna, cream cheese, quiche, egg salad) Fish (smoked salmon, broiled salmon, tuna, whitefish) Vegan options*
On special occasions (esp Shabbat), we are open to serving meat.	Shabbat is unique/different Choice in our synagogue (Reform Judaism)	Chicken, turkey, duck, steak, hamburgers and hot dogs
The meat we serve will be kosher.	Inclusivity Jewish Tradition	
When we serve meat in a meal, there will always be a viable dairy free, non-fish vegetarian option.	Inclusivity Jewish Tradition Choice in our synagogue (Reform Judaism)	*Lentils, tofu, quinoa, tempeh, chickpeas (hummus, falafel), beans → stew, casserole, soup
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<p>We continue to be an allergy aware institution. We do not knowingly serve any food containing nuts or nut products.</p> <p>Language to be in meal-related publicity that suggests an allergy free option (gluten, dairy, soy) can be made available by special request with reasonable notice.</p>	<p>Inclusivity Protecting life/Keeping our population safe</p>	
<p>This policy will not apply to private building rentals or private life cycle event celebrations. However, in those cases, we require that meals will not include pork or shellfish.</p>	<p>Individual Autonomy/Choice</p>	
<p>At synagogue sanctioned events outside of the building when meat is served, kosher meat would not be required as long as there are substantial other/vegetarian options.</p>	<p>Jewish practice at “home” vs out of the “home”</p>	
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<p>In our synagogue, meat and dairy will not be served in the same course. Meat and dairy may be served in separate courses of the same meal. (For instance, dessert following a meat meal could include dairy.) We will strive to label food products that contain dairy.</p>	<p>Jewish Tradition Inclusivity Choice Transparency No stumbling blocks before the blind</p>	
<p>We will strive to label all foods that are served at meals where this policy applies.</p>	<p>Transparency</p>	
<p>We will strive to provide meals that promote health and wellness.</p>	<p>Taking care of our bodies</p>	<p>Non-cream sauces, plenty of vegetables (fresh, steamed), food groups represented at each meal for a well-rounded meal</p>