HALAL FOOD POLICY

Kent Catering recognises that the University is a multicultural community, with students, staff and visitors who have differing religious and non-religious beliefs and ethics. Kent Catering is committed to ensuring that services provided meet the needs of this diverse community.

Kent Catering does not operate any exclusively Halal kitchens. Our kitchens also produce dishes which are Haram. For this reason none of our kitchens are certified by the Halal Authority and we cannot use the official Halal symbol.

However we do strive to source Halal certified/ “Halal-sourced” meat for specific services and menu items in line with our recognition of the diverse needs of our customers:

Every meal time offer at Rutherford Dining Hall will have a Halal menu option, including routinely serving Halal-sourced meat.

Rutherford Dining Hall’s wok bar offers a Halal-sourced meat option.

Every term night dinner served in Dolche Vita will have a Halal-sourced option, including routinely serving Halal-sourced meat.

Dolche Vita’s Katsu chicken and chicken salads routinely contain Halal-sourced chicken.

All of Hut 8’s chicken menu items routinely contain Halal-sourced chicken: the Chicken Supreme Pizza, chicken wraps and Chicken Fillet Burger.

All of Mungo’s chicken menu contains Halal-sourced chicken: Southern Fried Strips, Chicken Poppers, Chicken Club Sandwich, Chicken Caesar Salad, Piri-Piri Chicken Wrap, Frango Burger, Hot ‘n’ kickin wings, the ABC burger, Classic Chicken Burger, Kickin’ Chicken Burger, Farmhouse Burger and Texan Chicken Burger.

Mungo’s are also happy to offer a Halal-sourced alternative for any beef products.

From September 2023, where possible on our menus and menu boards, routinely Halal-sourced menu items will be identified with the abbreviation HS.

Codes of practice for the production and service of “Halal-sourced” dishes

Any Halal meat supplied by our butcher will be Halal certified.

- Halal meat is covered, labelled and segregated (within the same refrigerator/ freezer) from other Haram products.
- Staff wash their hands before the preparation of Halal products.
- Where appropriate, staff wear new disposable gloves before the preparation of Halal products.
• Preparation surfaces, boards, knives and equipment are washed and sanitised before the preparation of Halal products.

• The dish does not contain:
  o alcohol
  o pork or pork derivatives e.g. bacon, ham, sausage
  o gelatine from animal source
  o lard

• All oils and fats used in the preparation and cooking of Halal dishes are of vegetable origin.

• Cheese used as part of the dish is vegetarian i.e. does not contain rennet from animal origin.

• Where ever practicable Halal food is cooked in a separate oven. Where this is not possible the food is covered and the Halal dish placed above other dishes to minimise the risk of cross contamination.

• During service, separate utensils are used for the service of Halal dishes.

• Hot food left over after service is discarded i.e. no food is reheated so there is no possibility of cross contamination from subsequent procedures.

• All production and service staff are trained in the above codes of practice.