

Frequently Asked Questions about KIVO at the Restaurants at Ben Franklin

KIVO is the first integrated kosher facility on a college campus. It houses separate kosher meat and kosher dairy kitchens under Star-K Certification, with a Rabbinic supervisor on the premises during all hours of operation.

What is Kosher food?

The Bible lists basic categories of food items which are kosher. These include certain animals, fowl and fish. In addition, kosher species of meat and fowl must be slaughtered in manner which causes the animal the least suffering. All food must be prepared in accordance with Jewish Dietary Laws (the rules and regulations that are derived from the Bible and rabbinical extensions) in order to be considered kosher, and meat and dairy products may not be prepared or consumed together.

Do the Rabbis in KIVO “bless” the food to make it kosher?

No. If a food item is not kosher, (for example because it came from a non-kosher animal, or was slaughtered improperly, or was found to be injured or internally deformed, or meat and dairy components were accidentally mixed together), then there is nothing a Rabbi can do to it, to make it kosher.

A rabbi may be able to DETERMINE whether something is or isn't kosher, but nothing a rabbi does can MAKE it kosher.

Why can't get anything cooked in KIVO on Friday night and all day Saturday?

Jewish law prohibits doing any form of *creative* activity (such as cooking) on the Sabbath. That is why all the food in KIVO on Friday night and Saturday (the Jewish Sabbath) is cold or prepared before the Sabbath begins.

OK, but doesn't KIVO stand for Kosher, International, Vegan and Organic? I understand the Kosher aspect of KIVO, but what about the rest of it (the “IVO” in “KIVO”)?

Great question! Everything in KIVO is kosher. We serve International foods, but they are kosher International foods. We serve Vegan foods, but they are kosher Vegan foods. We serve Organic foods, but they are kosher Organic foods. All food prepared and served in KIVO meets the strictest standards of kosher food. Franklin and Marshall College is proud of the inclusive nature of the campus community. KIVO ensures that those who do keep the kosher laws, will have a place to eat on campus. In addition, Muslim students can also be assured that the food prepared in KIVO meets the Quran's standards for Halal foods. KIVO also meets the needs of students who have a wide variety of food allergies.

So is KIVO ever closed, like for Jewish holidays?

KIVO is open 7 days a week each semester, for breakfast, lunch and dinner. We strive to keep KIVO open at all times, even during the Jewish Holy Days. For these days, the Star- K, our

Kosher Supervision Agency, provides a fully qualified substitute Mashgiach. This insures our high standards of Kosher supervision are always maintained.

I'm not Jewish, but the food in KIVO meets my dietary needs. Can I still eat the Kosher Meals in KIVO?

Of course! Everyone is welcome to eat the food in KIVO, and eat in the KIVO dining area. You are also welcome to eat any of your food items in KIVO. We just ask that you do not approach the counters with food, dishes, cups or utensils.

Are there any exceptions to these rules?

Yes. During the Holiday of Passover, it is forbidden for us to have any leavened products in the KIVO area. Therefore, in order to be absolutely certain that KIVO remains kosher for Passover, only food prepared in KIVO may be in the KIVO area. Any other food items, utensils, plates, cups, or glasses from the main dining area or from other sources, must remain outside of KIVO.

Why can't I place things on the counters in KIVO?

First, in order to be absolutely certain that there is no potential for non-kosher items to come in contact with Kosher items, we request that you keep all plates, glasses, utensils, and especially food, away from and off the counters on KIVO. Additionally, KIVO is the area in the dining hall where people with other special dietary needs or allergies can go to have these needs met. We ask that items be kept off the counters so that we can assure the people who fall into this category, that they are 100% safe in eating the items on the KIVO menu that meet their particular needs.

The plate I'm using is one that I received in KIVO. Why can't I place that on the counter?

It is almost impossible for the Mashgiach to check each and every item that comes into KIVO. Therefore, we have a blanket policy which does not permit any item to be placed on the counters in KIVO.

Meat and dairy can't be served together. How can you serve a cheeseburger on the meat side and Chicken Parmesan on the dairy side?

Great question! The "cheese" that is used on the meat side in KIVO is non-dairy Tofu cheese. On the dairy side, when "meat" is served, it is also vegetarian soy product.

We hope that these questions and answers have given you a better understanding of how KIVO works, and why we do certain things in KIVO. If you have any other questions or concerns, please feel free to speak with one of our Mashgichim (Rabbinic Supervisors) in KIVO.