



Kosher Dining

The College of New Jersey looks forward to providing you with information on the Kosher dining options we have available in our dining venues. Kosher food is defined by traditional Jewish dietary laws. The laws exclude pork and shellfish, some types of meat and poultry, require that animals be slaughtered in a particular way, and prohibits the mixing of meat and milk. Many followers of the Jewish faith observe these dietary laws.

While we are not a Kosher facility, The Atrium at Eickhoff is the place to go on campus for select packaged Kosher foods. All pre-packaged Kosher foods are prepared under the strict supervision of the Orthodox Union (OU) and Rabbi Chomsky from Shop-Rite Kosher Experience of Lawrenceville, NJ. Every step is taken to ensure that Jewish dietary laws are strictly followed. Some of the pre-packaged items available on a rotation in The Atrium at Eickhoff are:

Apricot Chicken | Sesame Chicken | Chicken Cutlets | Pepper Steak | Swedish Meatballs | Salmon
| Tuna Salad Sandwich | Egg Salad Sandwich | Smoked Turkey Sandwich | Pastrami Roll-Up |
Corned Beef Roll-Up

We also offer Kosher frozen meals for purchase in the C-Store, The 1855 Room, & The Lion's Den. Dining Services prides itself on keeping an open line of communication with our customers. We continue to communicate with the on-campus student organizations Jewish Student Union and Chabad and will consult with these organizations when creating Kosher-style options.

Students, faculty & staff can join us at our bi-weekly Dining Services Committee meetings. Our meeting dates, times & locations are listed [here](#).

Any student having questions about the foods served should contact : **Anne Sugrue**, Registered Dietitian, at sdhrd@tcnj.edu, **Ronald Pritchard**, Director of Operations: Residential Dining & Catering, at ronald.pritchard@sodexo.com or **Keith Murray**, General Manager, at keith.murray@sodexo.com.



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