



Temple Beth Tikvah Event Food Policy

POLICY:

In the interest of simplicity Temple Beth Tikvah considers the following to be its dietary guidelines for community events:

- No Pork
- No Shellfish
 - fins yes;
 - lobster, clams, scallops, cockles, crab no
- No meat/milk in the same dish
 - Non-dairy creamer may be served with meat meals
- Keep cheese and meat dishes on separate tables; for example
 - No cheeseburgers
 - No meat and mozzarella lasagna
 - No pepperoni pizza
- Always have vegetarian options available

PHILOSOPHY:

The philosophy for this policy is to take into consideration the dietary guidelines of the majority of our members and plan our event meals in consideration of everyone's needs. We should be mindful of Jewish values concerning stewardship of the earth, sustainable agriculture and treatment of workers.

Ritual Kashrut is not our practice. Reform Jews who keep kosher at home, may wish to create a special sanctity at home. As Reform Jews we should be mindful of the ethical preference for vegetarianism.