Kashrut Policy

(For Events Catered from Outside the Freeman Center)

The Freeman Center is the home for Jewish Life at Duke. The staff of the Freeman Center is delighted to share our building with you. Like most other Jewish communal spaces, the Freeman Center upholds kashrut, the traditional Jewish dietary laws. While our standards for what sort of food our guests may bring in are far more lenient than the rules we apply in our own kitchen, we do request that you follow some basic guidelines.

- We are unable to allow access to our kitchen or the use of any of any of its utensils, including plates and flatware.

- All brought-in food must be vegetarian. Dairy products and eggs are permissible, while red meat, pork and chicken are not.

- Certain kinds of fish are permitted, while others are not. For a list of both, go to: http://www.kashrut.com/articles/fish/.

- No shellfish or mollusks are permitted.

- Tables on which food is served or eaten must be covered with tablecloths.

- The Freeman Center’s own chefs produce delicious kosher dinners. You may want to consider hiring them to cater your event. Doing so would allow you to serve kosher meat out of our kitchen. If you are interested, contact Douglas Venditti, dvenditti@cafebonappetit.com.

- There are other kosher caterers in the area. While they do not have access to our kitchen, they would be able to serve a greater variety of options, including kosher meat. We can provide you with a preferred caterers list. The Rabbi must vet all kosher caterers on an event–by–event basis. It is your responsibility to put the kosher caterer in contact with the rabbi prior to signing a contract with the caterer, and in any case no later than two weeks before the event.

These guidelines apply only to the downstairs spaces at the Freeman Center. All foods are permitted in the upstairs area, provided that you do not bring food downstairs.

If you have any questions regarding these policies, please feel free to contact the Rabbi at jewishlife@duke.edu.

Thanks!