

Halal Dining at USC

- All 3 Residential Dining Halls, Parkside, EVK, & the USC Village Dining Hall are proud to label for halal friendly ingredients on their online menus and in-venue menu screens.
- Menu items made with halal ingredients will be marked on the dining hall menu screens with the following logo:



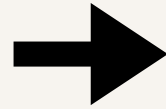
Online menus: <https://hospitality.usc.edu/residential-dining-menus>

- Please note that ingredients are subject to availability. If a halal ingredient is substituted with a non-halal replacement, the halal icon will be removed from the menu.
- The Allergen Awareness Zone at Parkside offers a halal friendly dishes on most days. If you would like access to this station, please contact the Dining Dietitian lpine@usc.edu

WHAT "HALAL INGREDIENT" MEANS:

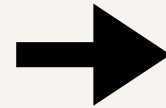
Please note that cross contamination may occur in the kitchen

Beef



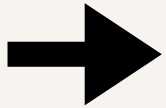
Beef such as steaks, tri tip, brisket, & carne asada are halal certified

Chicken



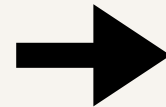
Chicken breasts, thighs, wings, and drumsticks are certified halal

Seafood



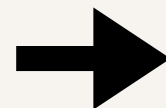
Seafood such as salmon, tilapia, cod and shrimp

Eggs & Dairy



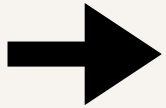
All eggs used are chicken eggs. Halal friendly dairy does not contain animal enzymes

Fruit & Veggie Dishes



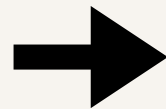
Dishes such as veggie side dishes and salads will be labeled if they contain only halal allowed ingredients

Grains, Beans & Starches



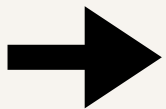
Dishes such as grain and potato side dishes, salads, and breads will be labeled if they contain only halal allowed ingredients

Vegan & Vegetarian Dishes



Menu items will be labeled if they contain only halal allowed ingredients

Items that will NOT be labeled "halal ingredients"



Any menu item with pork, gelatin, alcohol, vanilla extract, wine vinegar, balsamic vinegar, non-halal enzymes and additives, dishes that cannot be confirmed as having halal allowed ingredients, & items cooked in the fryers.