

Canyonview special diet policy

Guest groups, campers, and camp staff.

As a not-for-profit Christian ministry, we try to keep costs reasonable and family oriented. The ability to control food costs is based on economy of scale, the ability to serve one meal option to many people.

Recently the increasing number of allergies and different diet choices has presented new challenges for Canyonview Camp and camping in general. At this time, our food service director, who has many years experience, and our operations director, an executive pastry chef and certified culinary educator, have the knowledge to meet these challenges.

As much as we want to be considerate of all dietary and allergy requests and enable everyone to come to camp, Canyonview must express a limit of liability. Some requests are cost prohibitive and others are impossible due to the nature of our program and facilities.

We hope that all concerned parents will appreciate our attempts to serve nutritious meals and accommodate dietary restrictions and choices as we work within our parameters.

ALLERGIES to nuts, peanuts, dairy

Minor allergies to nuts or peanuts are relatively easy to deal with. We just eliminate these items. If the allergy is acute, it becomes more difficult. Many of the purchased snacks contain peanuts. So if the presence of peanuts in the room triggers a reaction, Canyonview must make all the snacks from scratch. This of course is very labor intensive. At this time, Canyonview cannot guarantee that a peanut free environment can exist. There are too many variables out of our control. For example, another camper could have a peanut snack in their suitcase. Or a person who is a vegetarian will need a peanut butter sandwich. We will do our best, but we cannot be held liable for every situation.

Dairy allergies are a little more difficult in that the dairy component is often critical to the dish being what it is; e.g. pizza or ice cream. We can eliminate the cheese, but we have to make a separate smaller item for one or a small number of people creating extra labor time and hence cost.

Gluten allergy

This becomes more difficult in that we have to provide a substitute to the flour item. Some things are easy; corn tortillas for flour tortillas. For bread, muffin, pancakes, etc., we feel it is important to have a substitute. If purchased prepared, these specialty items are expensive. If we make them, it is again labor intensive since it is usually a small batch. We do produce several very nice gluten free items in house, but if any customer wants more than this, they would have to supplement their diet by purchasing their own items and work with the Canyonview kitchen to get them to the right person.

Severe celiac

At this time, we cannot guarantee that the Canyonview kitchen is certifiably ever free of wheat flour. Specialty products would have to be purchased and a special environment created, again expensive for Canyonview. WE DO NOT ACCOMIDATE FOOD FOR CELIAC CAMPERS.

DIETARY CHOICES; vegetarian, vegan

Every meal has a salad component. If we are notified, we can add a legume to the salad bar, and the diner should have a complete vegetable based protein with other things served. Every breakfast includes oatmeal and fruit. At times the entrée can become vegetarian by holding the meat from the portion. Canyonview is willing to do this.

Accuracy at registration

Inaccuracy of the description of vegetarian diets is a problem we are trying to solve. For example, someone registers as a vegetarian. We make a special version of the entrée, and then we find out that the person will eat the “chicken.” So we have wasted time and effort. A food preference does not constitute a dietary restriction; e.g., Johnny doesn’t like hot dogs.

CUSTOMER RESPONSIBILITY

At this time, we are not charging extra for the extra time and effort we put into these diet restrictions on the condition that the customer comply with the following guidelines.

1. When you register for camp, notify the registrar of any dietary restrictions.
2. Accuracy and honesty in regards to the severity of the allergies or food preferences.
3. Contact the food service manager at 503.873.5567 during the day to discuss the best way to handle the food conditions.

Wilderness camps.

Our offsite camps have limited capacity to make their own meals from scratch must less produce gluten free items. We hope that parents will supply some replacement items through the food service director after they examine the menu.

Our Philosophy

We want all to come to camp, hear the Word of God, and enjoy their experience without embarrassment or illness. We try to make options and accommodate dietary restrictions. We do not in general charge extra at this time. We try, but we cannot guarantee the result you might expect by ordering off the menu in a restaurant.

Sincerely,

Jim Krieg
Operations Director Canyonview Camp