



Order IT

**Prioritizing safe,
allergy-conscious dining
for your campus**

www.touchwork.com

Allergy-safe dining for campus communities

OrderIT

OrderIT is a mobile food ordering solution designed to provide a safe, seamless, and stress-free dining experience for students, staff, and faculty with allergies and specialized dietary requirements. The app features a customizable allergy menu that automatically filters items at an ingredient level based on individual allergies, offering multiple safe options to choose from. Orders are printed with details regarding student allergens and special instructions as well as product codes for additional safety.

Order and Tell

For a more simplified process, **OrderandTell** works with your school's standard menus. Students select items from the menus based on their allergens and enter their choices in the app. Chefs receive detailed order sheets, including student allergies and other relevant information, ensuring safe meal preparation.

With OrderIT or OrderandTell, your campus dining facilities can efficiently cater to the diverse dietary needs of everyone on campus, streamline meal preparation processes, and maintain detailed records, all while offering peace of mind. The app enables easy access to safe meal options, significantly reducing health risks, and minimizing liability for campus dining staff.

Let's discuss how these solutions can help your campus provide a safe, allergy-conscious dining experience.

Contact us today.



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Maximizing student safety

OrderIT is configured in collaboration with your institution's dietitians to ensure a secure dining experience for all campus members.

App set-up: Your app is designed to include a detailed breakdown of products and allergens for each food item, as provided by your institution's dietitian.

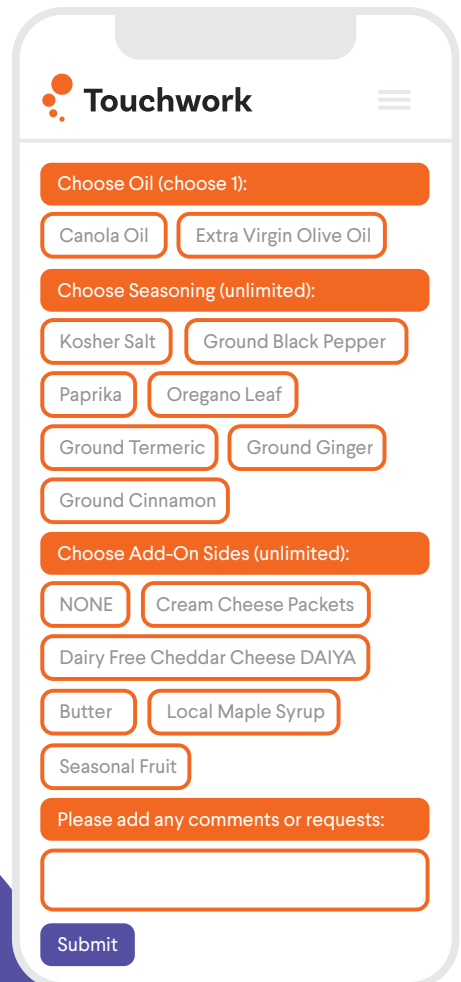
Personalized profiles: Students, staff, and faculty register with the institution's dietitian to create profiles with identified allergens and special instructions.

Customized meal ordering: Users download the app to order meals, selecting their desired time, location, and ingredients. The app automatically filters out and hides all food items and ingredients that the individual is allergic to.

Safe preparation: Orders are printed with specific dietary information and prepared in a dedicated area to prevent cross-contamination. Users and dining staff can also communicate directly via text message to clarify any requests.

Easy pickup: Meals are picked up at specified time and location.

“With the creation of this app, it’s easier for me to focus on school without worrying about what’s in my meals. Since I’m the one who builds them, I know exactly what’s in them.”
Grace, Freshmore, UMass Student



The screenshot shows the Touchwork app interface for meal customization. At the top, the Touchwork logo and a menu icon are visible. The screen is divided into several sections, each with an orange header:

- Choose Oil (choose 1):** Includes buttons for Canola Oil and Extra Virgin Olive Oil.
- Choose Seasoning (unlimited):** Includes buttons for Kosher Salt, Ground Black Pepper, Paprika, Oregano Leaf, Ground Termeric, Ground Ginger, and Ground Cinnamon.
- Choose Add-On Sides (unlimited):** Includes buttons for NONE, Cream Cheese Packets, Dairy Free Cheddar Cheese DAIYA, Butter, Local Maple Syrup, and Seasonal Fruit.
- Please add any comments or requests:** A text input field for additional notes.
- Submit:** A blue button at the bottom to finalize the order.

Order and Tell

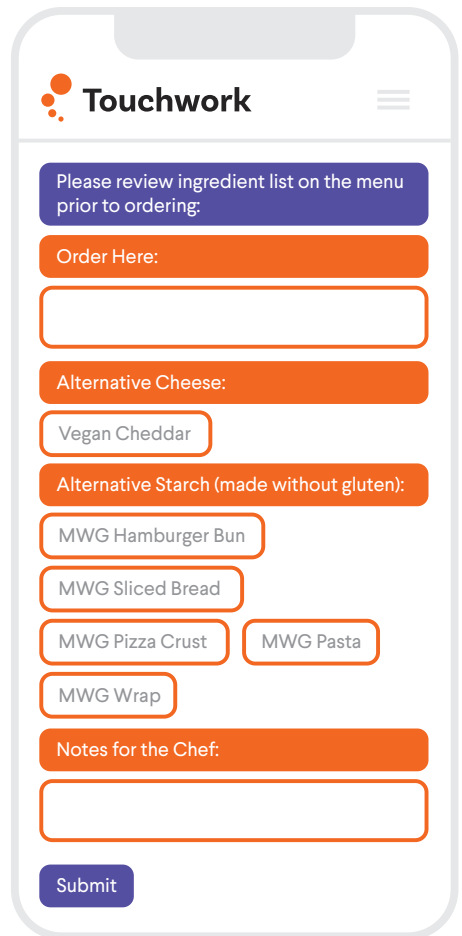
Quick to implement

OrderandTell works in conjunction with your standard menus to facilitate a safe ordering and meal preparation process for students with allergies.

Students self-select items that meet their dietary requirements from standard menus, filtering any items based on their allergies and then enter the selected items into the OrderandTell app.

In the back-of-house, chefs receive the student orders containing both the items ordered as well as the allergies and dietary preferences of the students.

Chefs can double-check that any items selected by the student do not contain any of their allergens, thereby minimizing the risk of allergen exposure and promoting a safe dining experience.



Touchwork

Please review ingredient list on the menu prior to ordering:

Order Here:

Alternative Cheese:

Vegan Cheddar

Alternative Starch (made without gluten):

MWG Hamburger Bun

MWG Sliced Bread

MWG Pizza Crust

MWG Pasta

MWG Wrap

Notes for the Chef:

Submit



Want to see how OrderIT is making a difference? Watch this video on the UMass Safe app to see how the University of Massachusetts ensures safe and allergy-conscious dining for their campus community.

Creating a safe dining experience and reducing risk

Touchwork's food allergy ordering solutions help create a safe, inclusive and allergy-conscious environment while minimizing risks and boosting kitchen efficiency.

Benefits for institutions and dining staff:

- ✓ Ensures that dining staff prepare “safe” meals with correct ingredients, reducing liability and risk.
- ✓ Streamlines the ordering process and real-time alerts improve operational efficiency.
- ✓ Generates additional revenues by enrolling and retaining allergy students on meal plans for multiple years.
- ✓ Maintains a full history of orders for audit purposes in the event of a health incident.

Benefits for students, faculty and staff:

- ✓ Ensures a safe, inclusive dining experience for students with allergies or special dietary requirements.
- ✓ Convenient ordering whereby students can easily select meals, locations and pick-up times via the app.
- ✓ Enables direct communication with dining staff for order clarification.
- ✓ Students get to focus on their education with reduced stress and anxiety regarding meals. This encourages multi-year meal plan participation.



“Students in this program love the ease of ordering online and the independence it provides, our staff appreciate the coordinated system of alerts and order transmission, and I very much value the time it saves me and the students when it comes to meal planning.

Thank you, Touchwork!”

Flora Mendoza, MS, RD,
LDN, Assistant Director
Dietitian of Dining Services,
University of Illinois

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**Take another step towards safer,
more efficient dining.**

**Connect with us to schedule a discovery
call and explore how our allergy-
conscious food ordering solutions can
benefit your campus.**

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