

Policy # 5.31

KASHRUT POLICY

Adopted: December 10, 1990

Amended: June 11, 2008

Amended and Adopted: May 15, 2017

Amended: May 2023

Amended: August 2025

POLICY

The Calgary Jewish Academy fosters an environment of Pluralistic Judaism. Pluralistic Judaism is open and welcoming to Jews of all backgrounds. Pluralistic Judaism is non-denominational. The CJA does not subscribe to any particular stream of Judaism, but is open to the thoughts and ideas of each denomination respecting each person's background. Pluralistic Judaism respects Halakah (Jewish law) and believes that each person makes her/his own choice as to the level of observance. In this spirit, the CJA provides the experience of eating as a community in a way that encourages derekh erez (respectful behavior), inclusion (during school and non-school activities) and supports the practice and values of Pluralistic Judaism.

REGULATIONS

Procedures in School :

- Given our school's pluralistic approach to Judaism, parents and students will make their own individual choices about what students will bring to school for lunch.
- Each child should eat only his/her lunch. Sharing of food is not permitted.
- All food and baked goods served in school for students and at official in-school functions must be certified as kosher. This includes food from bakeries, grocery stores, or other foods, which bear certification. A "K" without further information is not a mark of certification. Acceptable hechsherim (kosher symbols) will be those identified by AB Kosher. (No utensils may be brought from home for classroom cooking projects.)

Kitchen Access:

- The CJA is a dairy kitchen. The kitchen will remain locked at all times. The kitchen is under the supervision of an appointee (s) of the Head of School/Principal/Head of Juadaics who will be responsible for the key to the kitchen. No outside food (unless it has a hechsher or is from a certified kosher establishment) will be allowed into the kitchen.



- All ingredients going into the CJA kitchen must be certified kosher. It is expected that the kitchen supervisor (Mashgiach/Head of Judaic Studies) checks all ingredients **before** they enter the kitchen.
- No outside kitchen items which have been used anywhere else may be brought into the CJA kitchen without permission from the Mashgiach/Head of Judaic Studies.
- New kitchen items which are intended to be brought into the kitchen for use, must be brought only with the permission of the Mashgiach/Head of Judaic Studies.
- Any kitchen items (baking sheets, serving plates, tongs etc) that leave the CJA kitchen should not touch any surface which would impact its Kosher status. Anything that does touch an outside surface **must not** return to the kitchen, and should be brought to the Mashgiach/Head of Judaic Studies.

Off Campus (field trips, extended field trips, fundraising events, etc.)

- During all Off-Campus situations, staff and students are expected to make an effort to maintain “Kosher style” by offering/consuming food which does not directly conflict with Kashrut (no pork, no shellfish, no mixture of meat/dairy)

Staff, parents and students are asked to make every effort to uphold the Kashrut policy