



SHIR HADASH | שִׁיר חַדָּשׁ
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SHIR HADASH KASHRUT POLICY Adopted 3/11/14

- Shir Hadash events to which we invite the larger Jewish community: We will use a kosher caterer for all food.
- Shir Hadash events that are focused on the Shir Hadash community: Any meat must be kosher-certified. Other foods do not need to be kosher-certified. Milk and meat will not be served together, or in the same course. Milk/dairy products could be served after a meat meal, as long as there is some separation in time between the courses.
- Private events, whether held by Shir Hadash members or outside groups (including religious events such as bar/bat mitzvahs and non-religious events, such as Boy Scout meetings): Food does not have to be kosher-certified. No pork or shellfish may be served. Milk and meat will not be served together, or in the same course. Milk/dairy products could be served after a meat meal, as long as there is some separation in time between the courses.
- Onegs after services: Food does not have to be kosher-certified. No meat will be served.
- Food brought into synagogue meetings (Board and committee meetings, etc.), and children's snacks brought to Religious School: Food does not have to be kosher-certified. We recommend that any food brought into the building be dairy, vegetarian, or pareve (foods that are OK with meat or milk, such as eggs and fish). No pork or shellfish may be brought into the building, and no foods that mix milk and meat (e.g., cheeseburgers) will be allowed.
- Pareve foods: We recommend that for foods that appear to be pareve, labels be checked to confirm, since some foods that appear to be pareve (such as margarine) sometimes have non-pareve ingredients.



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- Kitchen: Given the rules set forth above, the kitchen will not be kept kosher, and no kashrut-related restrictions on kitchen supplies (such as separating dairy and meat utensils) will be observed.
- Education: The committee strongly recommends that kosher/kashrut issues be made a part of the curriculum for the Religious School, and that we also provide education on kosher/kashrut issues to adult members, as part of the Adult Education program. This could include cooking classes and other food-related events.
- Eco-Kosher: The committee strongly recommend that we form a task force of members to discuss, promote and teach the membership about eco-kosher and ethical-kosher concepts.
- Dynamic Nature of Policy: It should be clearly stated that the synagogue's food policy will be evolving and dynamic, so it can change as we gain experience with the building and learn more about kashrut issues and how they can best be applied within the Shir Hadash experience.