## REGISTER

Follow BC's Meal Accommodation Policy (which can be found here, or by visiting the Wellness tab on the BD Dining website), which includes meeting with our dietitian and registering with the Disabilities Services Office.

## SPECIAL REQUEST

You can seek meal accommodations, such as pre-ordering a meal in our allergy prep station (locations: McElroy, Lower, Stuart).

## ALWAYS ASK

If you aren't sure what an item contains or have other questions, don't hesitate to ask a manager!

## CARRY EPINEPHRINE

Carry epinephrine if it is prescribed for treatment of an allergic reaction. We do not carry epinephrine in our dining locations.
> "It is our mission to make healithy, delicious, and sustainable food for the BC community"


## Contact Us

Email: BCDining@bc.edu
Find us on social media! @bc_dining
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BC DINING:


Learn more about how you can navigate your dietary restrictions with BC Dining.

ALLERGEN-FRIENDLY DINING

## ALLERGEN-FRIENDLY DINING



## We always take

 extensive precautions!BC Dining takes extensive precautions when preparing and serving food to ensure as little cross contamination with allergens as possible.

Free of the Top 9 Allergens


The Plain and Simple dinner station at Lower Live, Carney, and Stuart is made without gluten and the Top 9 Allergens.

Additionally, using our online menu, students can use the allergen filter to check for Top 9 Allergen-free offerings, as well as mustard and sulfites.

## Did you know?

BC Dining does not serve open containers of nuts or nut butter

## ALLERGEN-FRIENDLY

 DINING
## Please be aware!

## Granola

Granola, which can be found in all the major dining halls, is also nut-free. However, please be aware that it is made in a bakery that processes peanuts, tree nuts, and soy. It is not certified gluten-free

## Dairy Free Options

Non-dairy milk is available at Lyons, Carney, Lower, Stuart, and Addie's and can be used to make lattes. At locations serving coffee, there is always a risk of crosscontact on the latte machines. We are in the process of procuring dairy free yogurt, cream cheese and ice cream to be available on capmus.

## Concessions

Due to the small food preparation space, the risk of cross-contact is high! Students can go up to the food service stands and request a list of products \& their ingredients for review.

## ALLERGEN-FRIENDLY DINING

## ALIERGY ALERT!

The BC Bakery uses nuts in production. We are rolling out a brand of certified nut free breakfast pastries and desserts. These items will be individually packaged to maintain their certification.

## Did you know?

You can find many allergen friendly treats and baked goods in the gluten-free freezers!


## LASTLY!

Online Menus can be viewed on the BC Dining Website with allergen filters to help navigate the dining halls. Students can click on menu items to review ALL ingredients.

