

Dining, Conferences & Campus Events Allergen Statement

If you have any food related questions or specific dietary needs, contact Kelly Perreault, Special Dietary Liaison, at 207-786-6299 or via email at kperrea2@bates.edu.

Please note that manufacturers may change the formulation of foods without our knowledge. Additionally, because food is prepared in a commercial kitchen, using shared equipment, and presented in a self-service environment, there is a possibility of cross-contact with other foods and allergens.

Customers concerned about ingredients should be aware of these risks, be proactive about their food choices and speak with a Manager or Chef before consuming any food items, if they have questions. Bates DCCE labels for the top nine allergens: Dairy, Egg, Fish, Shellfish, Sesame, Soy, Peanuts, TreeNuts and Wheat*. It is ultimately the responsibility of the customer to decide what they choose to eat. Bates College does not assume any liability for adverse reactions related to foods consumed or mislabeled, or items one may come into contact with while in the DCCE operations.

*Note: Rather than directly labeling items as containing wheat, we label those that do not contain gluten as indicated below.

Please refer to the labeling system below when checking menu cards or the on-line menu.



The item contains dairy



The item contains egg



The item contains fish



The item contains shellfish-we do not differentiate between types of shellfish



The item contains sesame seeds



The item contains soy



The item contains peanuts



The item contains tree nuts



The item is gluten free, however, we are a flour rich environment and, though we have taken every precaution, cross contamination may occur



The item contains coconut



The item contains pork



The item is vegan-contains no animal products, including honey