



Food Service Practices

Bair Lake Bible Camp proudly serves three hearty meals per day. Meals range from pancakes and sausages, to eggs and cinnamon rolls for breakfast, turkey sandwiches to chicken tenders for lunch, and burgers to chicken for dinner, with entrees that are always well-balanced and nutritious. If a camper is unsatisfied with the menu content, the dining hall also has various alternatives such as fresh fruit and a fully stocked salad bar with mixed salads, fresh vegetables, diced meats, and more!

Special Dietary Needs

It is Bair Lake Bible Camp's desire to accommodate all campers. However, there are times that we are simply not able to prepare food for certain diets, and many specialty foods are not accessible or affordable. Bair Lake Bible Camp utilizes many volunteers in the kitchen. If a camper has a severe allergy, we are unable to guarantee that no allergens are present in foods served or that cross contamination has not occurred. We encourage parents to stop in and check labels if there are any concerns.

Special dietary requests are only considered for health reasons if noted by a physician. Efforts to meet these needs are addressed by our Food Service Manager, Sam Shamaoun. Bair Lake Bible Camp reserves the right to deny admittance to any camper should it be determined that their dietary needs exceed camp's ability to insure the safety of all.

Some restrictions may require supplementary food be sent to camp by parents for the kitchen to prepare. Please notify the Food Service Manager regarding all dietary restrictions and food allergies no later than 2 weeks in advance of the first day of the camp period attending.

Foodservice Manager: Sam Shamaoun
269-244-5193 ext. 211
foodservice@blbc.com

If a camper has a **life-threatening food allergy**, please contact Bair Lake Bible Camp to discuss arrangements prior to Camp. Speak to Joe Hughes, Program Director (269) 244-5193 ext 203, or Bob Tissot, CEO, (269) 244-5193 ext 210.