



A program of:  
**The National Foundation For  
Celiac Awareness**  
[www.CeliacCentral.org](http://www.CeliacCentral.org)

GREAT covers the ENTIRE  
preparation and serving  
process, and teaches  
professionals the:

**ABC's of Gluten-Free**

- Awareness
- Bringing in supplies and ingredients.
- Cross contamination caution and prevention.



**What people are  
saying about  
GREAT...**

"I believe that the GREAT program should be  
the industry standard."

~ Joan Pedlow RN, RD Nutrition Consultant,  
Rich Products Corporation

"The GREAT program will provide economic  
advantage and loyal customers to those  
utilizing the training. Customers want to know  
their food is safely prepared by people who  
have knowledge and training about their  
special diet. This is the right program at the  
right time."

~Lorraine Peterson, RD Gluten-Free Essentials

"...a powerful multi-faceted resource for the  
celiac community."

~Rick Allenbach, Good Eatz Bakery

# Gluten-Free Resource Education Awareness Training Program



Gluten-Free Resource Education Awareness Training (GREAT) program is a comprehensive tool offered by the National Foundation for Celiac Awareness (NFCA) to educate the public and professionals about celiac disease and the gluten-free diet.

GREAT offers a systematic approach to using gluten-free ingredients and preventing cross contamination. Courses can be delivered in person, online, or via webinar. Through a few simple lessons, GREAT provides professionals with a protocol that can be applied to any kitchen or gluten-free meal plan.

In addition, our team of GREAT Guides can aid in every detail of the implementation of a gluten-free protocol from staff training and logistics consultation to menu creation and product referrals. GREAT is a full service program created by a multidisciplinary team - all dedicated to getting a gluten-free process into the hands of those intending to serve gluten-free products.



## GREAT for Chefs, Restaurants and Cafeterias

**GREAT for Kitchens** will equip restaurants with the knowledge to safely provide customers with gluten-free meal options, as well as to create a gluten-free menu. Your kitchen will receive long-term support from the NFCA staff to help with menu updates or with training your entire staff. Upon completion of program, your kitchen will be added to a registry of gluten-free educated establishments. Members of the American Culinary Federation are eligible to for continuing education hours.

*Sliding scale pricing is available for multiple locations*

## GREAT for Dietitians

**GREAT for Dietitians** GREAT for Dietitians will prepare registered dietitians and dietetic technicians to help patients manage a gluten-free diet in the home, at work and in all other places someone might encounter food. Dietitians will learn how to find gluten-free food items, how to properly read ingredient labels and how to adjust recipes to be gluten-free. GREAT for Dietitians is a Continuing Professional Education (CPE) accredited provider.

## GREAT Guides

**GREAT Guides** are hand-selected leaders in the gluten-free community who are cooperating with the NFCA to provide widespread, consistent and supported educational materials to the public. Guides are professional consultants that can aid kitchens to implement gluten-free protocols.



**To learn more or enroll contact :**

**The National Foundation for Celiac Awareness**  
PO BOX 544 | Ambler, PA | 19002  
[GREAT@CeliacCentral.org](mailto:GREAT@CeliacCentral.org) | 215-325-1306  
[www.CeliacCentral.org](http://www.CeliacCentral.org)



Restoring Health...Reclaiming Lives...



# Gluten-Free Resource Education Awareness Training Program



## Great Program Benefits

- **GREAT Toolkit** containing sticker for window, manual, DVD, templates for posters, PR tools, and stickers.



- **Bi-lingual training** materials (English/Spanish) to assist in implementation.

- **Affordable fees**, with sliding scale pricing for chains

- **Standardized curriculum** available online via webinar or on-site training.

- **Support** available from professional, trained GREAT Guides

- **Options** for ingredient review, menu development, and in-house training

- **Ongoing** support and educational opportunities.

## Nationally Recognized Leader in Gluten-Free Education for Kitchens

The Gluten- Free Resource Education Awareness Training (GREAT) program offered by the National Foundation for Celiac Awareness (NFCA), trains members of the restaurant industry to effectively offer patrons gluten-free options.

Gluten-free choices will add value to menus and boost customer loyalty by - utilizing our unique approach, including:

- Gluten-free protocols recognized by the gluten intolerant customer community.

- A team of professional consultants, trained to assist kitchens in all facets of implementing a gluten-free protocol.

- Evidence based materials and multi-disciplinary curriculum design.

- HACCP based individualized training.

- American Dietetic Association (ADA) and American Culinary Federation(ACF) pre-approved accredited course.



- Systematic instructions which will aid in the control of variables and employee training.



**GREAT** is a program of the National Foundation for Celiac Awareness (NFCA). GREAT program registration fees support NFCA awareness campaigns and programming. In cooperation with the NFCA, GREAT trained individuals and establishments enjoy publicity and recognition in NFCA events and materials.



So why approved training?

An added measure of confidence for *both* employees and customers.



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