

A program of: The National Foundation For Celiac Awareness www.CeliacCentral.org

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







• 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 | 215-325-1306
www.CeliacCentral.org



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.



So why approved training?

An added measure of confidence for both employees and customers.

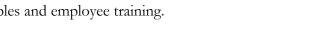
Gluten-Free Resource Education **Awareness Training Program**



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 glutenfree 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.

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