

● GREAT Schools, Colleges and Camps



Gluten-Free Training for Dining Service Professionals

- Learn how to find gluten-free products and develop dining hall options for gluten-free students.
- Understand how to properly read ingredient labels and adjust recipes so they are appropriate for students with celiac disease or gluten sensitivity.
- Get the tools and resources to train your staff and ensure consistent service at every meal.
- Gain trust and confidence by communicating protocols with students and campus staff.
- Understand your legal obligations to serve gluten-free students.
- Learn the nutritional needs of gluten-free students.

Five Multi-Media Modules for Online Training

M1: Gluten-Free Student: Requirements and needs of the gluten-free student.

M2: Ingredients: What to avoid and how to replace ingredients.

M3: Back of House: Explore production hot spots and create gluten-free protocols.

M4: Serving the Gluten-Free Student: Using your frontline service staff to build students trust through training and problem solving.

M5: Gluten-Free Action Plan: Recognizing effective training methods and protocols and assisting you and your team with implementation.

“Recognizing the increasing need to provide allergy-free food options – specifically gluten-free – we felt it was critical to build a program that established us as an industry leader, was transparent, safe and reliable. Beyond Celiac offered a complete package.”

- Greg L. Yeo, Operations Manager, Cal Poly Corporation/Campus Dining



GREAT Schools, Colleges and Camps Benefits

- **Affordable Fees:** For the primary login with sliding scale pricing for large campuses.
- **Standardized Curriculum:** Comprehensive training available online or onsite.
- **Educational Credits:** Accredited by **Academy of Nutrition and Dietetics** and **American Culinary Federation**.
- **Ongoing Support:** Year-round educational opportunities and available industry resources.
- **GREAT Toolkit:** Downloadable manual included with online course. Hard copy manual and supplemental 8-minute bilingual training DVD available for extra fee.
- **Consulting from Industry Experts:** Services include ingredients review, menu development, logistical assessment.

Fast Facts

- The Americans with Disabilities Act requires “reasonable accommodation” of celiac disease and severe food allergies.
- 30% of Americans are eliminating or decreasing the amount of gluten in their diets (The NPD Group, 2013).
- The National Restaurant Association’s annual “What’s Hot” survey ranks gluten-free fifth among the top food trends for 2014.

Beyond Celiac

Beyond Celiac advances widespread understanding of celiac disease as a serious genetic autoimmune condition and works to secure early diagnosis and effective management. We empower our community to live life to the fullest, and serve as a leading and trusted resource that inspires hope, accelerates innovation and forges pathways to a cure.

For more information or to register online: www.greatGFkitchens.org

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