

GREAT OPPORTUNITIES

Your Role in the Rising Gluten-Free Marketplace

Gluten-Free: A Medically Necessary Diet for People with Celiac Disease

Food safety remains one of NFCA's top priorities and the organization continues to educate various professionals within the foodservice sector through this gluten-free training course. **GREAT Kitchens Management Course Training fee includes: Course manual, exam and certificate of completion**

Wednesday, May 27, 2015
1:00 pm—4:00 pm
GREAT Kitchens Course

- Learn the profile of a gluten-free guest & how to meet their needs
- Learn to identify gluten, gluten-free ingredients and the hidden sources of gluten
- Learn how to execute gluten-free orders (from phone orders to kitchen to the plate)
- Learn how to read labels, create menus, how to store gluten and gluten-free products, and what is cross-contact and their controls
- Learn how to implement a gluten-free initiative for a healthy lifestyle



Interested in Showcasing your Gluten-Free Products?

\$500 Table Fee:

- Includes company name & logo displayed on social media, website, and recognition before and during the GREAT Kitchens Training Day.
- Table display with your company's information and product distribution
- Includes one (1) representative from your organization to complete the GREAT Kitchens Training Course, complete the exam, and receive a certificate of completion.

\$250 Table Fee:

- Includes table display with your company's information and certified product distribution and sampling.

The National Foundation for Celiac Awareness (NFCA) is a 501(c)(3) non-profit organization dedicated to increasing diagnoses of gluten-related disorders and improving quality of life for those on a lifelong gluten-free diet.

GREAT Kitchens Course Training

- Wednesday, May 27th
- 1:00 - 4:00PM
- Saint Xavier University
18230 Orland Parkway
Orland Park, IL 60467
- \$100
Includes course manual, exam and certificate of completion
- For more information, call Heather at 708.957.6950