



FOOD ALLERGY SAFETY SUMMIT FOR HOSPITALITY

MARCH 20 - 21, 2024 | COLLEGE PARK, MARYLAND



Presented by Food Allergy Research & Education (FARE)
and MenuTrinfo, LLC



FARE® (Food Allergy Research & Education) is the nation's leading non-profit engaged in food allergy advocacy as well as the largest food allergy charity supporting research. FARE's innovative education, advocacy and research initiatives transform the future of food allergy through new and improved treatments and prevention strategies, effective policies and legislation, and novel approaches to managing the disease. FARE has invested almost \$190 million to support food allergy research, education, and advocacy.

foodallergy.org

For more information on FARE's program and events, please contact education@foodallergy.org.



MenuTrinfo® is a company dedicated to ensuring safe food service by providing allergen and nutritional information, as well as employee training and certification. Founded in 2010, MenuTrinfo has become a trusted partner for food service providers and manufacturers across the United States. The company's mission is to make dining experiences as safe as possible for individuals with allergies or dietary restrictions, while also enhancing transparency and excellence in the industry.

menutrinfo.com



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How do you access Wi-Fi?

Visitors to the campus can connect to the “umd-guest” wireless network on their mobile device, and then follow the instructions to register for 24 hours of access to the Wi-Fi.

SESSIONS AND SPEAKERS WEDNESDAY, MARCH 20

8:30 AM | REGISTRATION OPENS

9:00-9:10 AM | OFFICIAL EVENT WELCOME ADDRESS

Speaker: Colleen Wright-Riva, Assistant VP of Student Affairs, University of Maryland

9:10-9:40 AM | EVENT KICK-OFF: PATH FORWARD IN PARTNERSHIP

Speakers: Betsy Craig, CEO & Founder, MenuTrinfo, LLC

Paul Scribner, VP, Education & Support, FARE

9:45-10:25 AM | LEGAL LIABILITIES OF ALLERGEN IGNORANCE: WHAT YOU DON'T KNOW CAN HURT YOU.

Speaker: Ryan Gembala, Esq., Dooley, Gembala, McLaughlin, Pecora

Moderator: Betsy Craig, CEO & Founder, MenuTrinfo, LLC

The presentation will be Q&A style, with Ryan Gembala offering an attorney's perspective on the importance of vigilance in serving food allergy guests from prep to service. Attendees will understand legal consequences for the establishment should an issue arise in their locations.

10:25-10:35 AM | SPONSORED SESSION: VOYAGE FOODS

Speaker: Natalie Gibbens

10:35-10:45 AM | REFRESHMENT + RESTROOM BREAK + EXPO HALL

Coffee will be provided by UMD Dining Services



11:00-11:40 AM | STRATEGIES FOR SUCCESS IN ANY TABLE SETTING

Speakers: Douglas Davis, Senior Director-Global Food Safety, Marriott International

Elaine Spero, Senior Manager, Performance Advisory, Marriott International

Tracy Stuckrath, Founder, thrive! meetings and events

Moderator: Betsy Craig, CEO & Founder, MenuTrinfo

The panelists will help attendees understand the benefits of a blended training program, the importance of buy-in from leadership, and leave attendees with 5 event must-haves for allergen success at a catered event.

11:45-12:25 PM | THE INVISIBLE DISABILITY, RISKY BUSINESS AND GEN Z: HELPING YOUNG ADULTS WITH FOOD ALLERGIES THRIVE

Speakers: Megan Simon Dudzcak, MA, RD, Corporate Director of Nutrition, Chartwells

Ruchi Gupta, MD, MPH, Professor of Pediatrics and Medicine, Northwestern University Feinberg School of Medicine

An alarming one in five adults has a health condition related to food, ranging from disruptive sensitivities to life-threatening allergic reactions that can send them to the emergency room. Nearly 11 percent of adults in the U.S. have at least one food allergy. Research shows that young adults (Gen Z) with food allergies are more likely than other age groups to engage in risky behaviors and experience food-induced anaphylaxis. This session will share allergen prevalence and identify ways dining establishments can support young adults as they start making their own food decisions at college, in the workplace, and in restaurants. This “invisible disability” may keep them from speaking up or taking proper precautions when dining out. New research will be shared on allergen exposure and risk, and social-psychological concerns specific to young adults. A new Chartwells survey of young adults with food allergies and their parents will also be shared revealing practices that are concerns and comforts for keeping young diners safe. The goal is to help young adults with food allergies and severe food-health conditions thrive in a world where food is present at all occasions and plays many roles from nourishment to reflecting cultural and personal identity.

12:20-1:00 PM: LUNCH BREAK | DENTON AREA DINING HALL: 251 NORTH

1:00-1:30 PM | EXPO HALL

1:30-2:30 PM | CHEF SPOTLIGHT: FOOD ALLERGY SAFETY

Panelists: Matthew Thompson PCIII, CEC, CCA, GRAE, Chief Culinary Officer, Harvest Table Culinary Group

Joshua Miller, CP-FS, CAT, Principal Consultant, Remarkable Academic Foods

Moderator: Allyson West, RD, LDN, Director of Health and Wellbeing, Harvest Table Culinary Group

The first panel of the event features two leaders in the field, Chef Matthew Thompson and Chef Joshua Miller. Guided by a moderator, Allyson West, panelists will share lessons learned along the way while building a strong culture of food safety and how they evaluated current internal practices to find opportunities to make adjustments.

2:45-3:30 PM | BREAKOUT ROOMS

TOPIC 1 | MAIN ROOM: STOCK EPI: COALITION, LEGISLATION AND LOGISTICS

Speakers: Caryn Foster Durham, Senior Director, Corporate Communications, Kaléo
Gary Riddle, Senior Director, Global Corporate Affairs, Kaléo

Moderator: Beth Winthrop, MS, RD, Food Allergy Specialist & AllerTrainer, MenuTrinfo

Listen to experts discuss the value of a stock epi program. The panelists will address best practices with your stock epi program and share how to build a stock epi program at your organization.

TOPIC 2 | ROOM #0318: SOCIAL POSTS: HOW TO COMMUNICATE IMPORTANT INFORMATION WITH GUESTS

Moderators: Tessa Nguyen, MeD, RD, CEO/Founder, TN Media

Erica Nehrling, MS, RD, MenuTrinfo

The moderators will guide a conversation on the impact of social media and how to communicate important information related to food allergies to your guests.

TOPIC 3 | ROOM #0315: RESTAURANT RESERVATIONS: NAVIGATING MENU TRANSPARENCY

Moderators: Sandra Dugan, Manager of Training & Client Success, MenuTrinfo

Betsy Craig, CEO & Founder, MenuTrinfo

The moderators will guide a conversation on any reservations locations might have on full menu transparency and how to navigate conversions about food allergies with your guests.

3:30-3:40 PM | REFRESHMENT + RESTROOM BREAK; RETURN TO MAIN ROOM

Coffee will be provided by UMD Dining Services

3:40-4:20 PM | PROCUREMENT CURE: HOW TO REINFORCE INTERNAL POLICIES TO IMPROVE SAFETY

Speaker: Quintina Reddington, RDN, LDN, National Manager of Health, Wellness & Nutrition, Sodexo

Moderator: Beth Winthrop, MS, RD, Food Allergy Specialist & AllerTrainer, MenuTrinfo

Outdated internal procurement policies and fragmented communication pathways with vendors can lead to disaster. Join our speaker as she gives practical solutions on how to refine agreements and order guides to streamline safe menu options for guests with food allergies and generate reliable menu transparency.

4:20-4:30 PM | DAY 1 CLOSING

Speakers: Betsy Craig, CEO & Founder, MenuTrinfo

Paul Scribner, VP, Education & Support, FARE

4:30 PM (OPTIONAL) | ON-SITE TOUR OF UNIVERSITY OF MARYLAND NEW DINING FACILITY



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SESSIONS AND SPEAKERS THURSDAY, MARCH 21

8:30AM: DOORS OPEN

9:00-9:30 AM | WELCOME + CALL TO ACTION

Speaker: Sung Poblete, RN, PhD, CEO, FARE

Moderator: Betsy Craig, CEO & Founder, MenuTrinfo

9:35-10:35 AM | FOOD ALLERGY LABELING LAWS + FDA UPDATES

Speaker: Stefano Luccioli, MD, Allergen Coordinator in the Center for Food Safety and Applied Nutrition (CFSAN) of the US Food and Drug Administration (FDA)

Moderator: Beth Winthrop, MS, RD, Food Allergy Specialist & AllerTrainer, MenuTrinfo

Food allergy labels are mission critical for individuals with food allergies to make informed decisions about what they can and cannot eat. This session will highlight the impact of recent legislation updates and FDA guidance on labeling and what this means for food service operations.

10:35-10:50 AM | REFRESHMENT + RESTROOM BREAK + EXPO HALL

Coffee will be provided by UMD Dining Services

10:50-11:50 PM | RD SPOTLIGHT: FOOD ALLERGY SAFETY ON CAMPUS

Speakers: Lisa Carlson, MA, RDN, LDN, Chartwells Higher Education

Allyson West, RD, LDN, Harvest Table Culinary Group

Jacqueline Weiss, MSPH, RD, Hopkins Dining

Moderator: Beth Winthrop, MS, RD, MenuTrinfo

Colleges and Universities can be a tricky environment for individuals with food allergies, and navigating food service on campus can be no exception. A panel of Registered Dietitians will share innovative solutions on college campuses across the country and how operators in the hospitality industry might draw solutions from this unique domain.

12:00-12:40 PM | LUNCH BREAK | DENTON AREA DINING HALL: 251 NORTH

12:40-1:00 PM | EXPO HALL

1:00-1:40 PM | HOW TO PARTAKE: HILTON DOUBLETREE'S PATHWAY TO A FOOD ALLERGY-SAFE SOLUTION

Speakers: Shawn McAteer, Senior VP and Global Head, DoubleTree by Hilton

Moderator: Tiffany Leon, MS, RD, Asst. Director of Training and Professional Development, FARE

Hilton DoubleTree is known for its welcoming environment, including a warm cookie at check-in. However, it was clear this practice was excluding the 85 million Americans who have food allergies or intolerances. Join Shawn McAteer on the pathway to find a solution to maintaining brand standards and keeping individuals with food allergies safe and included while away from home.

1:40-1:50 PM | RESTROOM BREAK + TRAVEL TO BREAKOUT ROOMS

1:50-2:35 PM | BREAKOUT ROOMS

TOPIC 1 | MAIN ROOM: SCHOOL'S IN SESSION: COLLEGE + K12 COLLABORATION TO FIND SOLUTIONS

Moderators: Kelley Magowan, MS, RDN, LDN, Nutrition Manager, Aramark

Tiffany Leon, MS, RD, Asst. Director of Training and Professional Development, FARE

The moderators will guide the conversation around food allergy solutions specifically at K-12 schools and on college campuses across the U.S. Attendees will have the opportunity to share ideas from their dining facilities with the larger group.

TOPIC 2 | ROOM # 0318: FOOD CODE UPDATES: WHAT'S COMING FOR THE ENTIRE FOOD SERVICE INDUSTRY

Speaker/Moderator: Karen Schoenholtz, Senior Food Safety Analyst, Whole Foods

Betsy Craig, CEO & Founder, MenuTrinfo

Listen to experts discuss the value of food allergy safety and the growth of food service operations in the retail environment. Our experts will address the current state of food allergy safety and why your retail business needs a robust safety program, including food allergy consumer metrics.

TOPIC 3 | ROOM # 0315: (RE)GAINING TRUST: HOW TO EARN TRUST OF THE FOOD ALLERGY COMMUNITY

Moderator: Beth Winthrop, MS, RD, MenuTrinfo

The moderator will guide the conversation around regaining the food allergy community's trust after an incident. Learn why an in-depth investigation is important and transparency can go a long way.

2:35-2:50 PM | REFRESHMENT + RESTROOM BREAK; RETURN TO MAIN ROOM

Coffee will be provided by UMD Dining Services



2:50-3:30 PM | CREATING A SAFE SPACE THROUGH COLLABORATION, CONTINUITY & CARE

Speaker: Allyse Wiencek, MS, LDN, Dining Services Nutritionist, Williams College

Moderator: Beth Winthrop, MS, RD, Food Allergy Specialist & AllerTrainer, MenuTrinfo

Food allergy safety isn't accomplished through actions of one person. Learn how to build a comprehensive food allergy safety coalition and get by-in across the organization. Our speaker from Williams College will share their success story of using primarily existing resources to make key enhancements and build a sustainable program while ensuring continuity with suppliers.

3:35-4:15 PM | BRAND LOYALTY: HOW TO IMPLEMENT PRACTICAL SOLUTIONS TO SERVE THE FOOD ALLERGY GUEST AND KEEP THEM COMING BACK

Speaker: Tessa Nguyen, MeD, RD, CEO/Founder, TN Media

Moderator: Tiffany Leon, MS, RD, Asst. Director of Training and Professional Programs, FARE

Food allergy accommodations require ingredient substitutions and recipe modifications. Our speaker will teach us how to integrate food allergy friendly recommendations for customers while maintaining brand identity. Learn how to implement diverse cultural cuisine strategies to authentically engage customers while safely accommodating individuals with food allergies!

4:20-5:00 PM | A SEAT AT THE TABLE: WHY IT'S IMPORTANT TO SET A PLACE FOR EVERYONE

Speaker: Mary Vargas, Esq., Stein Vargas

Moderator: Betsy Craig, CEO & Founder, MenuTrinfo

Guests who are not able to share meals with friends and family for a variety of reasons related to the way access is or is not provided are at a significant disadvantage, socially, emotionally and educationally. Federal law does not permit for exclusion, segregation or isolation and the impact of how safety is provided can unintentionally cause all of these negative outcomes.

5:00 PM | EVENT CLOSING

Speakers: Betsy Craig, CEO & Founder, MenuTrinfo

Paul Scribner, VP, Education & Support, FARE

- Announce FARE Awards – Community's Choice and Best Campus Dining

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American Culinary Federation
Education Foundation

This program is approved for 15 continuing education hours toward the initial or recertification application for ACF certification.

Food Allergy Safety Summit awards 7.0 CPEUs in accordance with the Commission on Dietetic Registration's CPEU Prior Approval Program.



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