# Schedule At-A-Glance

## November 4

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>1:00 - 1:45 PM ET</td>
<td>THE STUDENT EXPERIENCE</td>
</tr>
<tr>
<td>2:00 - 2:45 PM ET</td>
<td>ADA, SECTION 504 &amp; COLLEGE: ASK THE LAWYERS</td>
</tr>
<tr>
<td>3:00 - 3:45 PM ET</td>
<td>STRAIGHT FROM THE SOURCE: UNDERSTANDING SUPPLY CHAIN, QUALITY CONTROL AND FOOD LABELS</td>
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## November 5

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<th>Time</th>
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<tr>
<td>1:00 - 1:45 PM ET</td>
<td>RECIPE REVAMP 101: HOW TO CREATE ALLERGY-FRIENDLY MENUS</td>
</tr>
<tr>
<td>2:00 - 2:45 PM ET</td>
<td>WHAT’S TRENDING? HOW TO ADJUST YOUR MENU FOR THE TIMES &amp; FOOD ALLERGIES</td>
</tr>
<tr>
<td>3:00 - 3:45 PM ET</td>
<td>Q&amp;A WITH TODAY’S PRESENTERS</td>
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## November 6

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<tr>
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<tr>
<td>1:00 - 1:45 PM ET</td>
<td>THINK OUTSIDE THE BOX: FOOD ALLERGIES BEYOND THE DINING HALL</td>
</tr>
<tr>
<td>2:00 - 2:45 PM ET</td>
<td>BUT FIRST, COMMUNICATION! THE INS AND OUTS OF MENU TRANSPARENCY</td>
</tr>
<tr>
<td>3:00 - 3:45 PM ET</td>
<td>Q&amp;A WITH TODAY’S PRESENTERS</td>
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# AGENDA

## NOVEMBER 4

**THE STUDENT EXPERIENCE**
1:00 – 1:45 ET  
Allison Davin, Michael Mandanas, Anna Masciola, Lois Reeves & Carlo Steinman

**BREAK**
1:45 – 2:00 ET

**ADA, SECTION 504 & COLLEGE: ASK THE LAWYERS**
2:00 – 2:45 ET  
Laurel Francoeur, JD & Mary Vargas, JD

**BREAK**
2:45 – 3:00 ET

**STRAIGHT FROM THE SOURCE: UNDERSTANDING SUPPLY CHAIN, QUALITY CONTROL AND FOOD LABELS**
3:00 – 3:45 ET  
Karl Thorson, General Mills

## NOVEMBER 5

**RECIPE REVAMP 101: HOW TO CREATE ALLERGY-FRIENDLY MENUS**
1:00 – 1:45 ET  
Joel Schaefer, CCC, Your Allergy Chefs

**BREAK**
1:45 – 2:00 ET

**WHAT’S TRENDING? HOW TO ADJUST YOUR MENU FOR THE TIMES & FOOD ALLERGIES**
2:00 – 2:45 ET  
Gina Forster, RD, The Ohio State University

**BREAK**
2:45 – 3:00 ET

**Q&A WITH TODAY’S PRESENTERS**
3:00 – 3:45 ET
AGENDA

NOVEMBER 6

THINK OUTSIDE THE BOX: FOOD ALLERGIES BEYOND THE DINING HALL 1:00 - 1:45 ET
Kelsey Patterson, RD, Kari Magee & Cindy Baswell, Michigan State University

BREAK 1:45 - 2:00 ET

BUT FIRST, COMMUNICATION! THE INS AND OUTS OF MENU TRANSPARENCY 2:00 - 2:45 ET
Lisa Eberhart, RD, Menu Analytics, LLC

BREAK 2:45 - 3:00 ET

Q&A WITH TODAY’S PRESENTERS 3:00 - 3:45 ET

ON-DEMAND SESSIONS

THE ADA, SECTION 504 AND HIGHER EDUCATION: WHAT YOU NEED TO KNOW
Jim Long, JD

INCLUSION, ACCOMMODATIONS & SUPPORT FOR STUDENTS WITH FOOD ALLERGIES
Laurel Franceour, JD

EMERGENCY RESPONSE AND STOCK EPINEPHRINE
Jessica Brooks, RD, Florida State University; Lindsay Haas, RD, University of Michigan & Rochelle L’Italien, RD, University of New Hampshire