# Schedule At-A-Glance

## November 4

<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
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<tbody>
<tr>
<td>1:00 – 1:45 PM</td>
<td>Welcome &amp; The Student Experience</td>
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<tr>
<td>2:00 – 2:45 PM</td>
<td>ADA, Section 504 &amp; College: Ask The Lawyers</td>
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<tr>
<td>3:00 – 3:45 PM</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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<tr>
<td>1:00 – 1:45 PM</td>
<td>Recipe Revamp 101: How to Create Allergy-Friendly Menus</td>
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<tr>
<td>2:00 – 2:45 PM</td>
<td>What’s Trending? How to Adjust Your Menu for the Times &amp; Food Allergies</td>
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<tr>
<td>3:00 – 3:45 PM</td>
<td>Q&amp;A with Today’s Presenters</td>
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## November 6

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<tr>
<td>1:00 – 1:45 PM</td>
<td>Think Outside the Box: Food Allergies Beyond the Dining Hall</td>
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<tr>
<td>2:00 – 2:45 PM</td>
<td>But First, Communication! The Ins and Outs of Menu Transparency</td>
</tr>
<tr>
<td>3:00 – 4:00 PM</td>
<td>Q&amp;A with Today’s Presenters &amp; Fare College Awards Presentation</td>
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AGENDA

NOVEMBER 4

WELCOME & THE STUDENT EXPERIENCE 1:00 – 1:45 ET
Lisa Gable & 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, FOLLOWED BY THE FARE COLLEGE AWARDS PRESENTATION 3:00 - 4:00 ET

ON-DEMAND SESSIONS

THE ADA, SECTION 504 AND HIGHER EDUCATION: WHAT YOU NEED TO KNOW 3:00 - 4:00 ET
Jim Long, JD

INCLUSION, ACCOMMODATIONS & SUPPORT FOR STUDENTS WITH FOOD ALLERGIES 3:00 - 4:00 ET
Laurel Franceour, JD

EMERGENCY RESPONSE AND STOCK EPINEPHRINE 3:00 - 4:00 ET
Jessica Brooks, RD, Florida State University; Lindsay Haas, RD, University of Michigan; Rochelle L’Italien, RD, University of New Hampshire