



FOOD ALLERGY SAFETY SUMMIT FOR HOSPITALITY

MARCH 20 - 21, 2024 | COLLEGE PARK, MARYLAND



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

SESSIONS AND SPEAKERS



UNIVERSITY OF MARYLAND WELCOME

Colleen Wright Riva | University of Maryland, Assistant VP of Student Affairs

MISSION, OFFERING, AND PATH FORWARD IN PARTNERSHIP

Betsy Craig & Paul Scribner

LEGAL LIABILITIES OF ALLERGEN IGNORANCE: WHAT YOU DON'T KNOW CAN HURT YOU.

Ryan Gembala, Esq. | Partner; Dooley, Gembala, McLaughlin, Pecora

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.

IMPORTANCE OF TRAINING: WHAT WORKS

Doug Davis | Senior Global Director Food Safety, Marriott International, Global, US, & Canada Food & Beverage

THE INVISIBLE DISABILITY, RISKY BUSINESS AND GEN Z: HELPING YOUNG ADULTS WITH FOOD ALLERGIES THRIVE

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

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 identify ways dining establishments can support young adults as they start making their own food decisions at college, in the workplace, and in restaurants.

CHEF SPOTLIGHT: FOOD ALLERGY SAFETY

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

Chef Matt Thompson, PCIII, CEC, CCA, GRAE | Chief Culinary Officer, 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, will lead the panelist to 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.

PROCUREMENT CURE: HOW TO REINFORCE INTERNAL POLICIES TO IMPROVE SAFETY

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

Outdated internal procurement policies and fragmented communication pathways with vendors can lead to disaster.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.

CALL TO ACTION

Betsy Craig | CEO/Founder, MenuTrinfo

Sung Poblete, RN, PhD | CEO, Food Allergy Research & Education (FARE)

LABELING LAWS + UPDATES

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

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

RD SPOTLIGHT: FOOD ALLERGY SAFETY

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

Megan Dudczak, MA, RDN | Corporate Director of Nutrition, Chartwells

Jacqueline Weiss, MSPH, RD | Dietitian, Hopkins Dining

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.

CREATING A SAFE SPACE THROUGH COLLABORATION, CONTINUITY & CARE

Allyse Wiencek, MS, LDN | Dining Services Nutritionist, Williams College

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.

BRAND LOYALTY: HOW TO IMPLEMENT PRACTICAL SOLUTIONS TO SERVE THE FOOD ALLERGY GUEST AND KEEP THEM COMING BACK

Tessa Nguyen, MEd, RD | TN Media

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!

A SEAT AT THE TABLE: WHY IT'S IMPORTANT TO SET A PLACE FOR EVERYONE

Mary Vargas, Esq. | Partner, Stein Vargas

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.