### **FARE FOOD ALLERGY SUMMIT**



October 18-20, 2024

Omni Shoreham Hotel Washington, DC

FoodAllergy.org

#FoodAllergySummit

# **ABOUT**



FARE (Food Allergy Research & Education) is the leading nonprofit organization that empowers the food allergy patient across their journey of managing their disease. FARE accelerates innovation by focusing on three strategic pillars—advocacy, research, and education—united by the through line of health equity. FARE's initiatives transform the future of food allergy through effective policies and legislation, novel strategies toward prevention, diagnosis, and treatment, and building awareness and community.

For more information, visit FoodAllergy.org.



### **Table of Contents**

Letter from Our CEO	3
Agenda at a Glance	5
Summit Policies and Key Info to Know	6
Summit Session Detail	8
Citations for 2024 Awards of Distinction Recipients	24
Teen Poster Session Detail	26
Thank You to Our Partners	27
FARE Food Allergy Summit 2024 Sponsors	28
Meet Our Exhibitors	30
Conference Amenities and Other Useful Info	32
FARE Boards and Leadership	33
FARE Staff and Scientific Advisory Council	34
Other Summit Week 2024 Events	35
Learn More About FARE Initiatives	36
Hotel Floorplan	41



# Download the mobile app for the FARE Food Allergy Summit!

Use it to stay up to date with the latest news and announcements, view your personal schedule, and create your event profile.

Use this QR code to download the CVENT Events app through the App Store (Apple) or the Google Play Store. In the app, search for "FARE Summit" or "Food Allergy" to find this event.



### **Letter From Our CEO**

### Welcome to the 2024 FARE Food Allergy Summit!

We are so glad you're here. Food allergy affects people across every walk of life, every age, and all demographics. More than 33 million people in the U.S. live with this disease. When we speak of the "food allergy community," we're talking about patients and families, yes—but also clinicians, researchers, teachers, law makers, counselors, even chefs—everyone who is an ally or champion. Our numbers are mighty, and our determination is going to change the world.

We are in a watershed moment for the field of food allergy. Brilliant scientists across all disciplines, including Nobel laureates, have been turning their attention to investigating diseases of the immune system and, with that, food allergy. In the past year alone, the United States has seen approval of two breakthrough food allergy treatment options. A cure is on the horizon, and FARE is helping to lead the way there.

Our mission is to enable a world free from food allergy by providing transformative progress across our organization's three pillars: research, education, and advocacy. We are also committed to health equity as an issue that underpins every pillar. Until the day a cure is not only available, but commonplace, FARE is committed to creating a more inclusive and supportive environment for all individuals living with food allergy.

Food allergy is a top-tier public health issue. It's personal for me, and for all of us at FARE. We can't wait for solutions—we need them now. This gathering is an important part of identifying what comes next in our journey toward making the impossible possible.

We Are FARE,

Sung Poblete, PhD, RN CFO of FARE

Follow FARE on social media! Use the hashtag #FoodAllergySummit



# Agenda at a Glance

### **Friday, October 18, 2024**

4:30 p.m8:30 p.m.	Registration Desk open, West Registration Desk		
4:30 p.m5:15 p.m.	First-Time Attendee Meet & Greet, Hampton Ballroom		
5:30 p.m7:00 p.m.	m. Buffet Dinner and Reception, Blue Room (Supported by Aquestive)		
7:15 p.m9:15 p.m.	Teen Social, Hampton Ballroom		
7:15 p.m8:30 p.m.	Product Theaters and Exhibit Hall Preview (Choose two!)		
	<ul> <li>Genentech Team Presents Omalizumab (Xolair™), Blue Room</li> </ul>		
	ARS Team Presents neffy®, Empire Ballroom		
	Exhibit Hall Preview, Ambassador Ballroom		
8:30 p.m9:15 p.m.	Adult Social, Ambassador Ballroom/Bird Cage Walk		
9:15 p.m.	Exhibit Hall closes		

### Saturday, October 19, 2024

7:30 a.m5:00 p.m.	Registration/Info Desk open, West Registration Desk
7:15 a.m8:30 a.m.	Light Breakfast served, Regency Foyer
7:30 a.m8:15 a.m.	Coffee and Connect Sessions (Adults), locations vary
7:30 a.m8:15 a.m.	Teen Coffee (& Juice) and Connect Session, Blue Room
8:00 a.m.	Exhibit Hall opens, Ambassador Ballroom
8:30 a.m.	Opening Remarks, Regency Ballroom
8:45 a.m.	Opening General Session, Regency Ballroom
8:45 a.m.	Opening General Session Teens, Empire Ballroom
10:00 a.m11:00 a.m.	Concurrent Sessions #1, locations vary*
11:15 a.m12:15 p.m.	Concurrent Sessions #2, locations vary*
12:30 p.m1:30 p.m.	Buffet Lunch and Awards Presentation, Regency Ballroom
1:45 p.m2:45 p.m.	Concurrent Sessions #3, locations vary*
3:00 p.m4:00 p.m.	Concurrent Sessions #4, locations vary*
4:15 p.m5:15 p.m.	General Session (Game Show!), Regency Ballroom
5:15 p.m6:00 p.m.	Teen Poster Session, Regency Foyer (Supported by Novartis)
6:00 p.m7:30 p.m.	Enjoy dinner on your own!
7:30 p.m9:00 p.m.	Adult Social, Ambassador Ballroom/Bird Cage Walk
7:30 p.m9:00 p.m.	Teen Social: Silent Disco Pajama Party, Blue Room
9:00 p.m.	Exhibit Hall closes

### Sunday, October 20, 2024

7:30 a.m8:30 a.m.	Registration/Info Desk open, West Registration Desk
7:30 a.m8:30 a.m.	Light Buffet Breakfast, Regency Foyer
7:15 a.m8:15 a.m.	Support Group Leaders Breakfast, Private Dining Room
8:30 a.m.	Concurrent Sessions #5, locations vary*
9:45 a.m.	Concurrent Sessions #6, locations vary*
11:00 a.m.	Closing Session, Regency Ballroom
12:00 p.m.	Adjourn

### \*NOTE:

For more information and to find concurrent session locations, see the specific session details provided on pages 8-25.

# **Summit Policies and Key Info to Know**

### **Emergency Anaphylaxis (Severe Allergic Reaction) Procedures**



It is expected that all Summit attendees who require epinephrine will bring it with them and have

it available during the entire Summit. In the event of an anaphylactic emergency, administer epinephrine immediately. Please notify staff immediately. Once notified, FARE staff will enact the emergency protocol.

As an extra precaution, FARE has an adult and a pediatric dose of epinephrine on hand.

FARE has arranged for a paramedic to be onsite for Friday, October 18, 3:00 p.m. to 9:00 p.m.; Saturday, October 19, 7:00 a.m. to 9:00 p.m.; and Sunday, October 20, 7:00 a.m. to 12:00 p.m. The paramedic will remain in the Regency Ballroom throughout the conference and can be reached by alerting any FARE staff member that the paramedic's assistance is needed.

Emergency services will be called in the event of any anaphylactic emergency and epinephrine administration.

### **Teen Policy**

All attendees under the age of 18 are expected to stay within teen sessions or with a parent or guardian for the full Summit, unless accompanied at exit by a parent, guardian, FARE staff member, or other adult.

Parents and guardians are expected to pick up all teens under 18 at the end of

the evening activities. FARE staff members will make every effort to not allow teens under 18 to leave activities without proper accompaniment, but parents and guardians have final responsibility. FARE uses a buddy system for teens needing a quick break during sessions. If teens under 18 need to leave a session room, they may do so if they take a buddy.

Anyone under 11 years old requires adult supervision (adult over the age of 18 years) at any of the evening events at Summit (e.g., Teen Socials).

### **Food Policy**

No food is allowed in meeting rooms or exhibitor spaces unless vetted and approved by FARE for distribution by FARE or an exhibitor. Water or other top 9 allergen-free beverages with lids may be taken into sessions, but NO food please. Should a beverage containing milk (or another food allergen) be accidentally spilled or sprayed, please notify FARE staff immediately so necessary precautions can be taken to protect everyone's safety.

# Food Prep Hospitality Room (Governor's Boardroom)

If you brought your own food, the hospitality room will serve as the food prep room during the Food Allergy Summit weekend. Reserved exclusively for conference participants, the room has refrigerators and microwaves so participants may temporarily store and cook their own food. Please do not eat in the food prep room. Once your meal is prepared, please clean up after yourself using the provided supplies, and take and consume your food away from the conference meeting areas.

# Food Prep Room Hours (Governor's Boardroom)

- Friday, October 18
   12:00 p.m. 9:00 p.m.
- Saturday, October 19
   7:30 a.m.-9:00 p.m.
- Sunday, October 20
   7:30 a.m.-1:00 p.m.

### **Saturday Lunch**

Saturday lunch will be provided in the Regency Ballroom. FARE has worked closely with hotel dining staff and renowned allergy chef, Joel Schaefer, to provide food prep and handling training and to create a fun and tasty allergy-friendly menu. We ask that you take extra care to avoid cross-contact during lunch due to the many different allergies that are represented at this conference.

### Please carefully review the full ingredients list that will be provided prior to lunch.

If you require additional assistance related to the lunch menu, please notify a FARE team member as soon as possible.

### **On-Site Video and Photo Policy**

Of note, FARE is hosting Whole Foods and Abe's teams to gather some footage to understand the voice of the food allergy patient and how specific allergen free foods are significant in improving the quality of life for our community. There will be a videography team filming for this. If you are featured in this recording, the Whole Foods team will provide a release form and consent. Anyone under 18 years of age would need the consent of their parent/guardian.

#### **Photo and Video Release**

You were asked to sign a video and photo release when you registered. If you choose to decline the release, you will receive a flag for your name badge to help our photographers and videographers know to not capture your image. However, mistakes can happen. Please alert the videographer and/or photographer if you do not want your photo taken.

Please notify any photographer or videographer if you prefer not to be in a video or photo or if you believe that an image of you may have been captured unintentionally.

### **Session Recordings**

Please note that some sessions may be video recorded and/or broadcast. If you choose to participate in a discussion, it is assumed you have consented to the use of your comments and image in these recordings. If you do not wish to be recorded, please notify a FARE team member.

#### **Accredited Sessions**

Sixteen (16) sessions are approved for continuing professional education units (CEUs) from the Commission on Dietetic Registration, and CME/CEs are approved through the American Academy of Allergy, Asthma, & Immunology. These sessions are noted with green text in the program guide and on the detailed agenda. If you are seeking CEUs or CME/CEs, please complete the post-event survey. You will receive your certificate via e-mail within 7-10 days. If you have any questions, please reach out directly to FARESummit@ foodallergy.org. You may obtain a total of 7 CEUs or CME/CEs for the 2024 FARE Food Allergy Summit.

For more information on accreditation, go to page 38.



### **Summit Session Detail**

The views expressed in FARE Summit presentations are those of the speakers and not necessarily of FARE. Summit presentations, or the presence of vendors and exhibitors at FARE Summit, does not constitute an endorsement of the views of the speaker, vendor, or exhibitor, nor an endorsement of any product or service.

### **Audience Type Key:**

- All Audiences
- Adults Only
- Teens Only
- Approved for CEUs for RD/RDNs\*
  Approved for CME/CEs by AAAAI\*\*

### **Friday, October 18, 2024**

#### First-Time Attendee Meet & Greet All Audiences

4:30 p.m.-5:15 p.m. Hampton Room

Moderator: Paul Scribner

Meet other first-time attendees and learn how you can get the most out of this conference from Summit veterans. Participate in ice-breaker activities. All are welcome.

### **Buffet Dinner** ■ All Audiences

5:30 p.m.-7:00 p.m.

**Blue Room** 

Enjoy a top 9 food allergen free and gluten free meal while meeting other attendees.

### **Teen Social** ■ Teens Only

7:15 p.m.-9:15 p.m. Hampton Room

Moderators: Kyle Dine and Melissa Engel, PhD

Socialize, network, and get to know fellow teen attendees! Parents, please drop off and pick up preteens under age 11.

<sup>\*</sup>CEUs are accredited by the Commission on Dietetic Registration

<sup>\*\*</sup>CME/CEs are accredited by the American Academy of Allergy, Asthma, & Immunology (AAAAI)

#### **Product Theater**

Choose two of three sessions below. The 7:15 p.m. session and the 8:00 p.m. session will be identical. Note: although there is separate programming for teens at this time, teens are welcome to participate in either space.

OPTION #1 Product Theater

(sponsored by Genentech, a member of the Roche group)

Overview of Xolair™ For Food Allergy ■ All Audiences

7:15 p.m.-7:45 p.m.; 8:00 p.m.-8:30 p.m.

Blue Room

Speaker: Courtney J. Blair, MD, FAAAAI

The goal of this presentation is to inform patients, caregivers, and health care providers about food allergy disease state, Ig-E mediated food allergy, and the role of XOLAIR™ for food allergy.

OPTION #2 Product Theater

(sponsored by ARS Pharmaceuticals)

Overview of neffy® Needle-Free Epinephrine All Audiences

7:15 p.m.-7:45 p.m.; 8:00 p.m.-8:30 p.m.

**Empire Ballroom** 

Speaker: Richard Lowenthal and Sarina Tanimoto, MD, MBA

The goal of this presentation is to inform patients, caregivers, and health care providers about the recent FDA approved, neffy®, as an alternative to needle-based epinephrine delivery systems.

OPTION #3 Product Theater

**Exhibitor Hall Preview All Audiences** 

7:15 p.m.-7:45 p.m.; 8:00 p.m.-8:30 p.m.

**Ambassador Ballroom** 

We are excited to have a wide variety of exhibitors available for you to explore at the conference. Make sure to take some time to visit the exhibitor hall and learn about the latest advancements in food allergy management and discover new products that can benefit you or someone you know. We highly encourage you to take advantage of this opportunity to expand your knowledge and awareness. We look forward to seeing you there!

**Adult Social** ■ Adults Only

8:30 p.m.-9:15 p.m.

Ambassador Ballroom (Cash Bar in the Bird Cage Walk)

Socialize, network, and get to know fellow adult attendees!

### Saturday, October 19, 2024

### **Light Buffet Breakfast All Audiences**

7:15 a.m.-8:30 a.m.

**Regency Foyer** 

Enjoy a top 9 food allergen free and gluten free light breakfast prior to the start of the day's programming.

### **Coffee and Connect Sessions** ■ Adults Only

7:30 a.m.-8:15 a.m.

**Locations Vary** 

Opportunity for adults with food allergies to socialize and network (casual).

- Adults with Food Allergies, Congressional B
  - Join FARE's Sandra Beasley and other adults with food allergy to mingle and build community.
- Caregivers of Children with Food Allergies, Hampton Room (Supported by Kaléo)
   Join Dr. Kaye W. Cole, LMHC, NCC, Tara Geise from FARE's Board of Ambassadors, and Charisse Wilson, a FARE community health worker, and meet other parents who are walking in your shoes.
- Healthcare Professionals, Congressional A (Supported by Kaléo)
   Join FARE's Robert Earl, MPH, RDN, FAND, and Tiffany Leon, MS, RD, to network with other health care professionals working in the allergy world.
- Chat with a College Advisor, Executive Room

Planning for college? Meet college advisor Christina Mingle Keller and learn some tips to get you started in your search!

Chat with Food Allergy Lawyers, Empire Ballroom

Have some burning questions? Have a cup of coffee with Adrianna Del Principe, JD, Laurel Francoeur, JD, and Mary Vargas, JD, and learn the facts about food allergy and the law.

### Coffee (& Juice) and Connect Session ■ Teens Only

7:30 a.m.-8:15 a.m.

Blue Room

Opportunity for teens/tweens to socialize and network (casual).

#### **Opening Remarks All Audiences**

8:30 a.m.-8:45 a.m.

**Regency Ballroom** 

Speakers: David Jaffe and Sung Poblete, PhD, RN

Join us as we formally kick off Summit with remarks from David Jaffe, Chair of FARE's Board of Directors, and Sung Poblete, PhD, RN, CEO of FARE.

# Opening General Session: How Innovation in 2024 Will Revolutionize Food Allergy

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

8:45 a.m.-9:45 a.m. Regency Ballroom

Keynote Speaker: Robert Wood, MD

The world of food allergy research continues to rapidly advance, now with the introduction of the first medication approved for the treatment of multiple food allergies. In this exciting keynote speech, Dr. Wood will discuss the entire landscape of food allergy research with a special focus on potential treatments, including both today's options and, even more importantly, a look into the future. This session is a must-attend for anyone interested in the latest developments in the food allergy world. It promises to be an informative and engaging discussion of the cutting-edge research and innovation that is changing the landscape of food allergy management and treatment.

# Opening General Session: Food Allergy Fun with the Adults Who Are Still Kids at Heart ■ Teens Only

8:45 a.m.-9:45 a.m. Blue Room

Moderators: Melissa Engel, PhD, and Kyle Dine

Kick off your summit day with engaging games and ice breakers led by Melissa Engel and Kyle Dine. It's guaranteed to be a fun and enjoyable time for everyone involved.

### **Could Microbiomes Hold the Key to Understanding Food Allergies?**

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

10:00 a.m.-11:00 a.m. Empire Ballroom

Speaker: Rima Rachid, MD

The increase in the prevalence of food allergies in recent decades has led to a closer examination of factors that might influence the development of the disease, particularly the gut microbiota. The communities of microorganisms in the gut play a crucial role in promoting oral tolerance, and changes to these communities due to factors such as Cesarean section delivery, diet, and antibiotic use may influence the development of the disease. This session outlines recent advancements in our understanding of the role of the gut microbiota in the development of food allergies. Advancements in understanding the role of dysbiosis in food allergies may present opportunities for both preventive and therapeutic interventions to address management of food allergies. This session will discuss if lessons learned about the gut microbiome could hold the key to understanding food allergies and will review the current interventional microbiome trials in food allergy.

### Saturday, October 19, 2024 continued

### Is Immunotherapy Right for Us? A Guide to Understanding the Treatment

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

10:00 a.m.-11:00 a.m. Hampton Ballroom

Speaker: Brian Vickery, MD

Oral immunotherapy—or OIT—is one of the most common treatment options for food allergy. But what is OIT and how will we know if this, or any of the other active treatment options, is a good choice for our family? Join Dr. Brian Vickery, an experienced researcher and clinician, as he walks you through the knowns and the unknowns of OIT and cuts through misinformation and noise to provide some clarity on the ever-evolving treatment landscape.

# Unleash the Power of Grassroots Advocacy: Empower Yourself to Create an Enormous Impact! ■ All Audiences

10:00 a.m.-11:00 a.m. Congressional A

Moderator: Jason Linde

Speakers: Kathy Briden, Nicole Arpiarian, Ondina Hawthorne, and Sherry Lin Isler

Hear the stories of four dynamic, dedicated, and amazing women as they share their transformational journey from food allergy parents to crusading advocates focused on changing the laws in their states to make life better for our community. You will hear about their highs and lows, and all the challenges they faced in between as they worked to persuade and educate state lawmakers and staff about the needs of our families and what happens when they decided to "be the change they wished to see in the world."

# Food Allergies in the Workplace and the Law: Understanding Your Rights and Responsibilities

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

10:00 a.m.-11:00 a.m. Congressional B

Speakers: Adrianna Del Principe, JD, Laurel Francoeur, JD, and Mary Vargas, JD

Whether you are applying for jobs or needing accommodation in the workplace, the Americans with Disabilities Act provides job applicants and employees with both rights and responsibilities. This session will address disability rights in the workforce, including when and how to disclose disability, what documentation to provide in support of requests for accommodation, how determinations are made whether a requested accommodation is reasonable, and how to assert workplace rights in the event an employer refuses accommodations or otherwise discriminates on the basis of disability.



#### Teen Talks ■ Teens Only

10:00 a.m.-11:00 a.m. Blue Room

Moderators: Melissa Engel, PhD, and Kyle Dine

Looking to meet other young people with food allergies? Check out Teen Talks, our program just for pre-teens, teens, and young adults between 11 and 22 years of age. The primary purpose of Teen Talks is simply to connect, share experiences, and have fun.

### Food Allergy Management in Schools (FAMS): Expert Recommendations for K-12

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

11:15 a.m.-12:15 p.m. Congressional A

Speakers: Christine Creter, Liz Dixon, and Linda Neumann

This session will highlight the newly published *Food Allergy Management in Schools* (*FAMS*): Expert Recommendations for K–12. We will discuss suggested best practices for managing food allergies in the classroom, dining, and other school-related activities, emphasizing the importance of collaboration between everyone involved with the student (student, caregiver, school nurse, registered dietician, staff, administrators, HCPs, etc.). We aim to provide useful tools to create and/or change food allergy policy in your district.

### **Taking a Bite Out of Alpha-Gal**

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

11:15 a.m.-12:15 p.m. Empire Ballroom

Speaker: Tina Merritt, MD

This session will provide an overview of Alpha-Gal Syndrome (AGS)—the tick-borne condition associated with a tick bite. The allergy syndrome renders patients allergic to mammalian meats and products that contain mammalian-derived ingredients, such as pharmaceuticals and vaccines.

### Saturday, October 19, 2024 continued

## Understanding Disordered Eating and Food Allergies: Recognition, Prevention, and Management

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

11:15 a.m.-12:15 p.m. Congressional B

Speaker: Kaitlin Proctor, PhD

Disruption to feeding has been identified as a relatively common experience for families of children with food allergy in our team's research and clinical practice. This session will provide an overview of eating/feeding concerns commonly diagnosed in pediatrics, with a specific focus on Avoidant/Restrictive Food Intake Disorder (ARFID). We will discuss the intersection of food allergies and ARFID, including the potential impacts of allergies on child feeding and factors that may increase risk for the development of ARFID. Best practices for identifying feeding concerns will be reviewed, particularly delineating required medical avoidance from signs of ARFID that cross into a clinically significant level warranting treatment. Lastly, this talk will provide information on ARFID treatment, including suggestions for tailoring psychosocial supports and ARFID treatments for children, teens, and families with allergies informed by clinical experience and current research.

### **Anxiety Around Food Allergies: Maintaining a Healthy Balance**

**■ Teens Only** 

11:15 a.m.-12:15 p.m.

Blue Room

Speaker: Megan Lewis, MSN, RN, CRNP

Food is everywhere—at every celebration and cultural event. Having food allergies requires extra work with label reading, navigating restaurants and keeping oneself safe. Mild to moderate levels of cautious behavior, or anxiety, can help problem solve. However, sometimes we do more work than needed and it seems to prove itself useful. Together, during this session, we will discuss ways to identify unnecessary avoidance, debunk myths around food allergies and review strategies to maintain a healthy balance of safety so that you can participate in any event.

# Pack Your Bags and Your Epinephrine Build Your Confidence to Travel with Food Allergies ■ All Audiences

11:15 a.m.-12:15 p.m. Hampton Ballroom

Speaker: Kyle Dine

This presentation will help you understand all the steps required to prepare and enjoy an international or domestic trip with food allergies. Kyle will dive deep into the best practices for packing, the necessary advance phone calls, and the information that you will always want at your fingertips during your trip. Helpful resources and materials will be discussed, with an overall theme that travel is doable with the right planning. The goal is to leave you feeling empowered and well-equipped to plan a safe trip.

### Are You Living in Fear or Experiencing Fear? ■ All Audiences with Food Allergies

11:15 a.m.-12:15 p.m.

**Executive Room** 

Speakers: Tamara Hubbard, LCPC

Learn the difference between living in fear and experiencing fear when navigating life with food allergies, as well as tips for managing food allergy-related fear so it doesn't control your life.

#### **Buffet Lunch and Awards Presentation** ■ All Audiences

12:30 p.m.-1:30 p.m.

#### **Regency Ballroom**

Enjoy a top 9 food allergen free and gluten free buffet lunch, which will be accompanied by the presentation of the 2024 Awards of Distinction. For more information on this year's recipients, go to page 24.

# 20 Years of Real-Life Experiences and Recipe Development with Chef Joel Schaefer: The Food Allergy Journey Through the Eyes of a Chef

All Audiences

1:45 p.m.-2:45 p.m. Hampton Ballroom

Speaker: Chef Joel Schaefer

Chef Joel shares his journey from Manager of Product Development and Special Diets at Walt Disney World to Executive Chef Instructor at Culinary Academy of Las Vegas. What has changed in the food service industry for better or worse? He talks about how he approaches recipe development that will help you in creating wonderful dishes for your family. Chef Joel will also share his most popular food substitutions, techniques and recipes you can use at home.

### Epi First, Epi Fast: Into the Thigh or Spray in the Nose, How Do I Choose from All of Those?

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

1:45 p.m.-2:45 p.m. Empire Ballroom

Speaker: Thomas Casale, MD

This session will cover the prevention and management of severe allergic reactions (anaphylaxis) with the following objectives: (1) Provide an overview of food allergy and

### Saturday, October 19, 2024 continued

anaphylaxis management; (2) Discuss the use of omalizumab/anti-IgE in food allergy; (3) Review some of the recommendations outlined in the 2023 Anaphylaxis Practice Parameters that discuss the management of anaphylaxis at home and when to activate EMS; and, (4) Discuss the value of epinephrine and alternative epinephrine delivery devices such as nasal epinephrine.

When I Was a Kid, I Knew No One With Food Allergy: Why Are Food Allergies on

the Rise? ■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

1:45 p.m.-2:45 p.m. Blue Room

Speaker: Pamela Guerrerio, MD, PhD

Food allergy has shown an alarming increase in prevalence over the last few decades. The reasons responsible for this increase are likely multifactorial. Growing evidence suggests the pathogenesis of food allergy involves both a genetic predisposition as well as exposure to triggers in the environment. Variants in genes involved in both innate and adaptive immunity as well as the skin and mucosal barrier have been linked to food allergy. Overall, the heritability of food allergy is estimated to be about 81%. However, the sharp rise in food allergy over only a relatively short time period suggests that non-genetic factors must also play a role since our gene pool does not change that quickly. Additional risk factors for food allergy have been identified, including male sex, race and ethnicity, vitamin D insufficiency, age of solid food introduction, exposure to certain medications (antacids, antibiotics) during infancy, and birth by Cesarean section. Many of these exposures may be modulating the risk of food allergy by altering the microbiome. Indeed, a growing body of data implicates dysbiosis during infancy in the pathogenesis of food allergy. A greater understanding of the mechanisms by which these environmental exposures interact with a genetically predisposed host is needed to inform effective prevention strategies for food allergy.

# Awkward! Navigating Social Situations Smoothly and Safely: Role Play to Equip You With Tools for High School

■ Teens Only (High School Students)

1:45 p.m.-2:45 p.m. Congressional A

Speakers: Kyle Dine and Melissa Engel, PhD

While the teenage years bring newfound freedom, they also bring challenging social scenarios when it comes to food allergies. In this session, we will role-play several awkward situations common to teens with food allergies, ranging from ordering in a restaurant with friends to going on a first date. Teens will then brainstorm several

ways to handle each of these situations safely and smoothly, with the opportunity to practice these strategies and share with the group. The goal of this session is to equip teens with an arsenal of calm and creative strategies to employ in everyday life. As an added bonus, this session is sure to be LOL-worthy! While any teen is welcome to attend this session, it will be geared towards the high school and college ages.

# Navigating Middle School with Food Allergies: Sports, Hanging Out, School Trips, Extracurriculars and Beyond

### ■ Teens Only (Middle School Students)

1:45 p.m.-2:45 p.m. Congressional B

Speaker: Elise Buellesbach

Transitioning to middle school involves adapting to a new environment, meeting new people, trying new things, and learning new concepts. Middle school offers a blend of opportunities and challenges, from sports and field trips to extracurricular activities. In this session, we will discuss essential survival tips to help you navigate this new phase. We will provide resources, share experiences, including funny stories and practical tips, and highlight the lessons learned from the mistakes of someone who has been in your shoes. This session will offer valuable resources for both current and future teenagers, empowering attendees to advocate for themselves in their new surroundings. By sharing advice, answering questions, and relating humorous anecdotes, we will foster a sense of strength and community among the teenagers in attendance.

### Addressing Health Equity in Food Allergy: What Can You Do?

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

1:45 p.m.-2:45 p.m. Executive Room

Speakers: Justine Asante, MS, LMFT, Andrea Pappalardo, MD, and Anita Roach, MS

Recent FARE data reveals a stark reality for those living with food allergies: 37% of children and 47% of their caregivers experience significant anxiety, while 34% of adults with food allergies report similar struggles. Even more concerning, 70% of individuals face food insecurity, amplifying the challenges of managing food allergies safely. Despite the life-saving potential of epinephrine, top barriers to filling prescriptions include high costs, perceived lack of need, and the absence of prior severe reactions. This session will delve into these critical issues, exploring the intersection of mental health, financial barriers, and systemic inequities in food allergy care. Attendees will gain insights into actionable solutions and strategies to reduce these barriers, ensuring that every person with a food allergy can live without the constant burden of anxiety, fear, and food insecurity. Let's drive forward the conversation on equitable access to care and empower our communities to address these hidden challenges head-on.

### Saturday, October 19, 2024 continued

# Finding the Right College with Food Allergies: A Guide to Navigating the College Search Process ■ All Audiences

3:00 p.m.-4:00 p.m.

Blue Room

Moderator: Denise Bunning

Speakers: Christina Keller, Cate Weiser, Mary Weiser

Attending college represents a special challenge for young people living with food allergies. Navigating an entirely new way of living, eating, and social environments safely can complicate the college experience. Colleges and universities have various approaches to supporting this growing population of students, but learning how to compare college choices through the food allergy lens is essential to making the best choice possible for you. This panel of college advisor, current college student, and current college parent will provide information of what to ask on those college tours and share their own experiences with you.

### **Know Your Rights: Food Allergy and the Law**

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

3:00 p.m.-4:00 p.m. Hampton Ballroom

Speakers: Adrianna Del Principe, JD, Laurel Francoeur, JD, and Mary Vargas, JD

Federal law provides rights for individuals with food allergies in a broad variety of settings including schools, universities, access to public services, and access to places of public accommodations such as camps, afterschool programs, and businesses. This session will include a basic overview of the federal laws that offer protection and rights to individuals with food allergies, as well as an update on recent litigation to advance the rights of people with food allergies.

# Awkward! Navigating Social Situations Smoothly and Safely: Role Play to Equip You With Tools for Middle School ■ Teens Only (Middle School Students)

3:00 p.m.-4:00 p.m. Congressional A

Speakers: Elise Buellesbach and Melissa Engel, PhD

While the teenage years bring newfound freedom, they also bring challenging social scenarios when it comes to food allergies. In this session, we will role-play several awkward situations common to teens with food allergies, ranging from ordering in a restaurant with friends to going on a first date. Teens will then brainstorm several ways

to handle each of these situations safely and smoothly, with the opportunity to practice these strategies and share with the group. The goal of this session is to equip teens with an arsenal of calm and creative strategies to employ in everyday life. As an added bonus, this session is sure to be LOL-worthy! While all teens are welcome to attend this session, it will be geared towards middle schoolers and early high schoolers.

### What Breakthroughs Are Revolutionizing Food Allergy Diagnostics?

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

3:00 p.m.-4:00 p.m. Empire Ballroom

Speakers: Wayne Shreffler, MD, PhD

Drawing from previous work and research at Massachusetts General Hospital, this presentation will discuss recent advancements, ongoing research efforts, and unmet needs in the research community regarding diagnostics for IgE and non-IgE food allergies.

#### Rated R: What You Want to Know but Won't Ask All Audiences

3:00 p.m.-4:00 p.m. Congressional B

Speaker: Payel Gupta, MD

Alright, perhaps not Rated R, but let's talk about relationships, dating, kissing, taking risks, gaining independence, dining out, alcohol and work life! Discover the facts and ask questions so that you can leave the Summit feeling empowered to make informed choices.

#### **General Session: Game Show!** All Audiences

4:15 p.m.-5:15 p.m. Regency Ballroom

Try your skills at Win, Lose, or Draw! Join our host, Paul Scribner, for what is guaranteed to be a time full of fun and laughs.

#### Teen Poster Session All Audiences

5:15 p.m.-6:15 p.m. Regency Foyer

Congratulations to these Teen Advisory Group (TAG) members on their contributions to the food allergy community. For more information on the Teen Poster Session, go to page 26.

### Saturday, October 19, 2024 continued

Adult Social All Audiences

7:30 p.m.-9:00 p.m.

Ambassador Ballroom/Bird Cage Walk

Socialize, network, and get to know fellow adult attendees!

Teen Social: Silent Disco Pajama Party ■ Teens Only

7:30 p.m.-9:00 p.m.

**Blue Room** 

Socialize, network, and get to know fellow teen attendees! Wear your PJs! Parents, please accompany preteens under age 11.

### **Sunday, October 20, 2024**

#### **Light Buffet Breakfast All Audiences**

7:15 a.m.-8:30 a.m.

**Regency Foyer** 

Enjoy a top 9 food allergen free and gluten free light breakfast prior to the start of the day's programming.

# The Caregiver Effect: How Being Your Food Allergic Child's Greatest Champion Affects Your Own Emotional Health All Audiences

8:30 a.m.-9:30 a.m. Hampton Ballroom

Speaker: Linda Herbert, PhD

This session will discuss the social and emotional impact of food allergy on caregivers and provide an overview of strategies that caregivers can utilize to confidently cope with food allergy-related emotional concerns and stress.

### **Beyond the Top 9: Navigating the Unlabeled World**

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

8:30 a.m.-9:30 a.m. Congressional B

Speakers: Robert Earl, MPH, RDN, FAND, and Carina Venter, PhD

The food allergy community is well-versed in navigating labels for the top 9 food allergens. This session will provide an overview of food allergen labeling, discuss the

breadth of food allergens known to elicit IgE response beyond the top 9, and review U.S. ingredient rules and labeling challenges. It will then move to a question-and-answer dialogue with the audience to discuss non-top 9 food allergens, how to find them in food labeling, and how to advocate for answers from manufacturer when one's food allergen may not be listed clearly.

### **Claim Denied! How to Navigate the Insurance Process**

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

8:30 a.m.-9:30 a.m. Empire Ballroom

Speaker: Erin Bradshaw

Navigating the complexities of insurance claims can be overwhelming, especially when faced with a denial. This session offers valuable insights and practical strategies for individuals dealing with insurance claim denials. The presentation provides a step-by-step guide to understanding why claims are denied and what actions can be taken, critical timelines for filing appeals, the key elements of a strong appeal letter, and the rights of consumers under various insurance regulations. Whether you're a patient, caregiver, or healthcare professional, this presentation will enhance your ability to navigate the insurance process confidently and increase your chances of a successful claim resolution.

### **How Teens Can Become an Active Part of Their Food Allergy Treatment**

#### ■ Teens Only

8:30 a.m.-9:30 a.m. Executive Room

Panelists: John James, MD

This interactive, educational session will focus on providing an overview of the Shared Decision-Making process, which can be applied to the management of food allergy. The participants will learn how to use implement a Shared Decision-Making process to personalize their food allergy treatment plan.

### Rated PG-13: Your Teen Years and Food Allergies: What Do You Want to Know?

#### Teens Only

8:30 a.m.-9:30 a.m.

Blue Room

Speakers: Kelly Cleary, MD, and Michael Pistiner, MD

Let's discuss everything from school, dating, kissing, and risk-taking, to gaining independence, dining out, and school trips! Being a teenager is tough and having food allergies can make things even more complicated. Learn the facts and ask questions so that you can leave Summit empowered to make informed decisions.

### Sunday, October 20, 2024 continued

# The Job Interview: How to Successfully Navigate the Hiring Process with Food Allergies All Audiences

8:30 a.m.-9:30 a.m. Congressional A

Speakers: Ashley D. Koranteng, MPH, CHES, and Carlo Steinman, MUP

This session will equip candidates with the knowledge and strategies needed to manage food allergies during job interviews and throughout the hiring process. Topics include understanding protections, effectively communicating your needs, handling in-person interviews, and post-interview considerations. Ashley and Carlo will share personal anecdotes and practical tips to help attendees confidently and professionally navigate their job search while maintaining their health and well-being. This session is designed to empower individuals with food allergies to secure the right opportunities without compromising their safety.

### Ages and Stages: Parenting with Food Allergy at Every Age

9:45 a.m.-10:45 a.m. Calvert Room

Moderator: Helen Jaffe

Panelists: Dr. Kaye Cole, Katie Geenberg, Tara Geise, and Shahla Rashid

As food allergy parents, one of our responsibilities is to equip our children to manage their own allergies correctly and safely, preparing them for greater independence in college and beyond. This 'empowerment' process is extremely gradual and takes place over years in age-appropriate ways, starting from the early years to primary school, middle school, high school, and beyond. This session features allergy parents (with children of different ages) who will discuss the 'best of' strategies they have used to manage food allergy each day—including creating clear family rules and procedures, role modeling, role playing, finding teachable moments, and nurturing self-advocacy skills. Learning from other families who "walk in your shoes" is always a highlight of the FARE Summit.

### **Beyond the Scope: The Facts About Food-Related Allergic Conditions**

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

9:45 a.m.-10:45 a.m. Empire Ballroom

Speaker: Qian Yuan, MD, PhD

This session will examine several non-IgE food allergic conditions that develop in infancy and early childhood and the possible connection with IgE food allergies later in life. We will explore possible mechanisms, interventions and prevention strategies.

### No Appetite for Bullying

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

9:45 a.m.-10:45 a.m. Hampton Ballroom

Speakers: Kelly Cleary, MD, and Tamara Hubbard, LCPC

Did you know that about one-third of kids with food allergies experience bullying because of their allergies? Join two food allergy moms, pediatrician Dr. Kelly Cleary and licensed clinical professional counselor Tamara Hubbard, to tackle this problem that affects so many of our kids. Learn ways to support your child, open the lines of communication at home, and improve awareness in your school and community.

# Prevent a Food Allergy Before It Starts: How Early Introduction of Allergens is Changing the Food Allergy Landscape

■ All Audiences ■ Approved for CEUs for RD/RDNs
Approved for CME/CEs by AAAAI

9:45 a.m.-10:45 a.m. Congressional B

Speaker: Michael Pistiner, MD

Dr. Pistiner will share his perspective as a pediatric allergy clinician, researcher, and advocate. He will discuss the latest guidelines and recommendations for the early introduction of allergens, as well as explore critical implications such as access to care, the impact on the allergy workforce, balancing breastfeeding guidelines, and considerations surrounding the dual exposure hypothesis.

# Taking the Reins: How and When to Take Control from Your Parents of Your Own Medical Care All Audiences

9:45 a.m.-10:45 a.m. Congressional A

Moderator: Kim Zimmanck

Speakers: Dana Kagan, Sue Kelly, RN, and John James, MD

This session will discuss scenarios and strategies to promote self-management and shared decision making at different ages and developmental levels. Perspectives from a young adult with food allergies, a nurse and mom of children with food allergies, and an allergist will be shared.

**Teen Talks** ■ Teens Only

9:45 a.m.-10:45 a.m.

Blue Room

Speakers: Melissa Engel and Kyle Dine

Wrap up the 2024 FARE Food Allergy Summit with old and new friends.

### Sunday, October 20, 2024 continued

### Closing General Session All Audiences

11:00 a.m.-12:00 p.m. Regency Ballroom

Moderator: Kelly Cleary, MD

Speakers: Jennifer Bufford, MS, Jason Linde, MS, Anita Roach, MS, Sung Poblete,

PhD, RN, Jaime Rupert, Paul Scribner, MSW

Join Team FARE 33 as we recap the weekend and discuss all of the ways that you can be the change in the food allergy community that you want to see.



# Citations for 2024 Awards of Distinction Recipients

These awards are given out at the Saturday Buffet Lunch.

### **Denise Bunning Community Leadership Award**

For outstanding leadership and service on behalf of the food allergy community, driving change, raising awareness, and promoting education of food allergy as a life-threatening disease.

#### Victoria Enciso

Over the past two years, Victoria consistently demonstrated her dedication for community outreach events in Chicago's most underserved South Side communities through our FARE Neighborhood Initiative, leading to a total of 606 patient appointments, leading to a total of 606 food allergy patient appointments in South Side Chicago. Vicky has collaborated with over 30 organizations, including schools, community centers, and local health fairs, to disseminate critical food allergy information and resources. Vicky's work has made a profound impact on the community, fostering a greater understanding of food allergies and supporting individuals and families in managing their health.

### **Young Leader Award**

For dedication to the cause of food allergy and for the selfless initiative and support of efforts to advance awareness and education surrounding life-threatening food allergies.

#### Zacky Muñoz

Zacky is a food allergy activist, the author of the Zacky bill and the Munoz SAFE Act, both of which became law. Zacky is a FARE teen advisory member and has spoken at numerous Summits, the FARE Gala, and Courage at Congress. Zacky is a true advocate of food allergies and, at his young age, has contributed to making enormous change in our community.

#### Advocate of the Year

For outstanding achievements and contributions of an individual who has demonstrated a true commitment to advocating for food allergies. This award recognizes an individual who has shown exceptional dedication, passion, and effectiveness in advancing legislation and awareness for the food allergy community

#### Congressman Maxwell Frost

Congressman Maxwell Frost has been an incredible advocate for the food allergy community. As someone with life-threatening food allergies who has personally gone through anaphylaxis, Congressman Frost knows firsthand the importance of fighting for the food allergy community, which is why he introduced the EPIPEN Act, which would cap the price of a two-pack of epinephrine auto-injectors at \$60 nationwide. In addition to this, Congressman Frost has also encouraged FDA Commissioner Califf to do more for the food allergy community. He continues to fight for our community on the Hill, and we are grateful to have him as an ally. His efforts are helping to create a better future for all of us who live with food allergies. We want to express our appreciation for Congressman Frost's dedication and hard work. He is truly making a difference, and we are lucky to have him on our side.

### **FARE Allies and Champions Award**

Recognizing an industry partner who is supporting the food allergy community's mission.

#### Uber

After listening to the FARE community and making the changes to their Super Bowl 2024 ad, Uber has shown itself to be a new ally in helping us navigate our journey with our disease. This past spring, Uber rolled out an app feature, which they had been working on for 18 months, that made it easier to indicate top 9 food allergies and communicate with restaurants about dietary restrictions. Uber has also become a donor to FARE and we are continuing to work together on behalf of our community.



### **Teen Poster Session Detail**

The Teen Poster Session is supported by Novartis.

Congratulations to our Teen Advisory Group members on their amazing contributions to the food allergy community.

- Maia Coplit, Lilia Vines, and Robert Vines, "A Phone Case to Keep You Safe"
- Mikayla Donovan, "Empowering Voices and Building Community: The Role of Peer-Led Initiatives in Allergy Education and Support"
- Ryan Farokhzad, "Exploring Holistic Approaches to Food Allergies"
- Anderson Hoang and Lillian Bluestein, "FARECheck Expansion"
- Zidaan Kapoor, "Fight Fears"
- Julia Kinsman, "Idiopathic Urticaria Awareness"
- Alicia Medina and Andrea Medina, "ALLERLINK: A Link to Instant Allergy Information"
- Sakura Murase and Ashley Shinohara, "EatWithoutWorry"
- Amari Sims, "Identifying & Addressing Barriers to Carrying and Properly Using Epinephrine Auto-injectors"
- Amari Sims, Celine Sims, Macey Chandler, Alicia Medina, Andrea Medina, Claire Collins, Morgan Cole, Madi Feldman, Sabrina Griffee, Jack Howell, Penelope Kim, Catherine McCraw, Geoffrey Yang, "Identifying Legislative Advocacy Opportunities"
- Dana Wrubel and Claire Collins, "Just Allergy Things"

### **Thank You to Our Partners**

FARE extends a special thank you to the sponsors of the FARE Food Allergy Summit, without whom this world-class event would not be possible.

# **Premier Sponsor**

# Genentech

A Member of the Roche Group

Founded more than 40 years ago, Genentech is a leading biotechnology company that discovers, develops, manufactures and commercializes medicines to treat patients with serious and life-threatening medical conditions. The company, a member of the Roche Group, has headquarters in South San Francisco, California. For additional information about the company, please visit www.gene.com.

## **Champion Sponsors**



ARS Pharmaceuticals is dedicated to transforming the treatment of severe allergic reactions. Our mission is to develop innovative, patient-friendly and easy-to-use treatments that empower people with allergies and their caregivers to treat at the first sign of symptoms.



Novartis is an innovative medicines company. Every day, we work to reimagine medicine to improve and extend people's lives so that patients, healthcare professionals and societies are empowered in the face of serious disease. Our medicines reach more than 250 million people worldwide.

# **Ally Sponsors**



Aquestive Therapeutics, Inc. is a pharmaceutical company developing orally administered drug products, using best-in-class technologies like PharmFilm®, as alternatives to invasive and inconvenient current standard of care therapies, including Anaphylm™, a polymer matrix based epinephrine prodrug candidate administered as a sublingual film for the treatment of severe allergic reactions, including anaphylaxis.



DBV is a biotechnology company committed to helping children with food allergies live safely. We are developing the VIASKIN® patch, a non-invasive technology based on epicutaneous immunotherapy (EPIT), that re-educates the immune system through the skin.

(EPIT), that re-educates the immune system through the skin. Our goal is to offer families a safe, effective, and accessible treatment option to help protect them from accidental exposure reactions.



### **Meet Our Exhibitors**

We are excited to have a wide variety of exhibitors available for you to explore at the conference. Make sure to take some time to visit the Exhibit Hall and learn about the latest advancements in food allergy management and discover new products that can benefit you or someone you know. We highly encourage you to take advantage of this opportunity to expand your knowledge and awareness. We look forward to seeing you there!

**Disclaimer:** The presence of vendors or exhibitors at FARE events does not constitute an endorsement of the views, products, or services of the vendor, exhibitor, or sponsor.























































### **In-Kind Donors**













### **PARTAKE**









### **Author's Corner in the Exhibit Hall**

The Author's Corner will feature a rotating group of food allergy authors. Stop by to meet the authors, show support, and buy some fun & educational books written by our community! Please be aware that sales are administered by the author, not FARE.

- Sandra Beasley, Don't Kill the Birthday Girl: Tales from an Allergic Life (no sales)
- Elizabeth Pecoraro, The Allergy Friendly Cookbook
- MG Prezioso, Callie's Birthday Surprise, Eddie's Amazing Catch
- · Micaa Thomas, Penny and the Peanut
- Chef Joel Schaefer, Chef Marv Schaefer, At Home with Your Allergy. Chefs: Cooking Up Gluten-Free and Allergy-Friendly Meals Everyone Will Enjoy



### **Conference Amenities and Other Useful Info**

### **Nearby Restaurants:**

**Open City (American, casual dining)** 

(2331 Calvert Street NW)

### Chipotle

(2600 Connecticut Avenue NW)

### Clydes's Georgetown

(3236 M Street NW)

### PLNT BURGER + Oatly Soft Serve!

(967 Florida Avenue NW, inside Whole Foods Market)

### **Delivery Food Options:**

Chipotle, Sweetgreen, & Shake Shack are available for delivery.

#### **Pharmacies:**

### **CVS Pharmacy**

(2601 Connecticut Avenue NW, 0.2 miles)

#### Walgreens

(1800 Adams Mill Road NW, 0.6 miles)

### **Hospitals:**

#### **MedStar Washington Hospital Center**

(110 Irving Street NW, 3 miles)

### **Children's National Hospital**

(111 Michigan Avenue NW, 3 miles)

#### **Tourist Sites:**

#### **Rock Creek Park**

(Hiking, picnics, scenic views)



#### **Woodley Park**

(Historic neighborhood with access to restaurants and shopping)



#### Smithsonian's National Zoo

(3001 Connecticut Avenue NW, 0.4 miles)



#### QR code for zoo pass:



## **FARE Boards & Leadership**

### **Board of Directors**

- · David Jaffe, Chair
- · Alan Hartman, Vice Chair
- · Milton Brown, MD, PhD
- · Leigh Feuerstein
- · Emily Glassman
- · Rachel Gordon, MD, MPH
- · Nancy F. Goodman, JD
- · Lee Helman, MD
- · Helen Jaffe
- · Serena Liew
- · Adam Miller
- · Robert Parker
- · Edith Perez, MD
- Sung Poblete, PhD, RN (ex officio)
- · Robert L. Rich
- Mary Weiser
- James Weiss
- · Raymond Williams, JD

#### **Board of Governors**

- · Denise A. Bunning, Co-Chair
- · Kim Hartman, Co-Chair
- Janet Atwater
- Jamie Baron
- · Hillary and Ben Carter
- · David A. Crown, PhD
- Talia and Andrew Day
- John J. Hannan
- Rebecca Lainovic
- · Julie and Paul Leff
- Don Levin
- · Louise Matthews, MD
- Robert Nichols
- · Christine Olsen, MD
- · Cari and Michael J. Sacks
- Sara Trachte

#### **Board of National Ambassadors**

- · Kaye W. Cole, PhD, Co-Chair
- · Tara Geise, Co-Chair
- Alisa Brodkowitz
- Jeffrey Burman

- Katie Geenberg
- · Tara and Josh Geise
- Andrew Gilman
- · Pooja Goradia
- · Antoinette and Michael Griffith
- Priscilla Hernandez
- Julie Karish
- Michael Lade
- · Sharon Lamberton, MS, RN
- · Laura Little Sock
- Wende Fox Lawson
- · Shelby and Steve Lewis
- Alison Marquiss
- Emily Nolan
- · Noreen Okarter
- · Melissa and Matt Rubel
- · Stacey and Marc Saiontz
- Anthony Sarni
- · Elizabeth Strauss and Alex Zalkin
- · Karin Teglia
- Kimberly Yates

### **Rising Leaders Committee**

- · Daniel Kadden, Co-Chair
- · Carlo Steinman, Co-Chair
- Sarah Ackerman
- Bryan Bunning
- Lauren Byrne
- · Jamie Carnavalla
- Kendra Chapman
- Jack Griffith
- Andy Hartman
- Carly Klein
- Katie Klein
- · Michael Kokkines
- · Ashley Dinah Koranteng
- · Matthew Marangiello
- Alexa Moss
- Reed Pake
- Joy Reines
- Lily Rivkin
- Lauren Soltwisch

### **FARE Team**

### **Executive Management Team**

- · Sung Poblete, PhD, RN, Chief Executive Officer
- · Deb Morrison, Chief of Finance
- · Jaime Rupert, Chief Marketing and Communications Officer
- · Dominique Rodriguez-Sawyer, Chief People Officer

#### **Senior Staff**

- Jennifer Bufford, MS, VP of Clinical Operations
- · Robert Earl, MPH, RDN, FAND, VP of Regulatory Affairs
- · Craig Fontenot, MBA, VP of Institutional Advancement
- Nancy Kim Blackwood, SVP of Digital Strategy & Public Advancement
- Jason Linde, MS, SVP of Advocacy
- · Greg Niel, VP of CRM and Business Operations
- · Anita Roach, MS, VP of Health Equity & Community Engagement
- · Paul Scribner, MSW, VP of Education & Community Engagement
- Kristina Spiegel, MBA, MA, VP of Strategy & Impact
- · Michael Trager, SVP of Development

# **Special Advisor to the CEO**

 Philip Sharp, PhD, Massachusetts Institute of Technology, Koch Institute for Integrative Cancer Research\*

# **Scientific Advisory Council**

- James Allison, PhD, University of Texas, MD Anderson Cancer Center\*
- · Regina Barzilay, PhD, Massachusetts Institute of Technology
- · Martin Blaser, MD, Rutgers University
- · A. Wesley Burks, MD, UNC Health
- · Thomas Casale, MD, University of South Florida
- Judy Cho, MD, Icahn School of Medicine at Mount Sinai Hospital
- Alessio Fasano, MD, Harvard Medical School, Massachusetts General Hospital
- Ruchi Gupta, MD, MPH, Northwestern University Feinberg School of Medicine
- Tanya Laidlaw, MD, Harvard Medical School, Brigham and Women's Hospital
- · Tak Wah Mak, PhD, University of Toronto
- · Marc Rothenberg, MD, PhD, Cincinnati Children's Hospital Medical Center
- Hugh Sampson, MD, Icahn School of Medicine at Mount Sinai Hospital
- · Padmanee (Pam) Sharma, MD, PhD, University of Texas, MD Anderson Cancer Center
- · Wayne Shreffler, MD, PhD, Harvard Medical School, Massachusetts General Hospital
- Alkis Togias, MD, National Institute of Allergy and Infectious Diseases, National Institutes of Health (ex officio)

\*Nobel Prize laureate

With special thanks to

Kelly Cleary, MD

(Senior Director of

Education and

Support Programs),

and Candice Lang (Senior Manager

of Event Planning)!

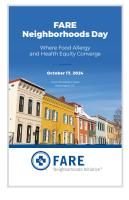


October 17 and 18 marked two other FARE-coordinated gatherings at the Omni Shoreham Hotel in Washington, D.C. These events were invitation-only, limited attendance.



The third annual **Clinical Development Day (CDD)** convened representatives of federal agencies, industry, clinicans, scientists and other stakeholders to facilitate open discussion and progress in food allergy prevention, diagnosis and treatment. Conversation topics in previous years of CDD have included the need for continued innovation, accessible resources, and patient-centered approaches to advance the food allergy field.

The inaugural **FARE Neighborhoods Day (FND)** united community leaders, patients and caregivers, and creative minds to shape a future where health is equitable for all with food allergy. FND is designed to be a transformative event that fosters conversation around the next steps in reducing health inequities in food allergy by converging around culture, collaboration, and connection.





With thanks to DBV Technologies for sponsoring the Summit Travel Grant program!

### **Learn More About FARE Initiatives**





## **FARE Patient Registry**

### **Your Food Allergy Story Moves Research Forward**

Join more than 14,000 individuals and families who are sharing their food allergy stories to speed the search for new treatments and improve patient care.

### What Is the FARE Patient Registry?

The FARE Patient Registry is a secure database that allows people with food allergies to help advance research by sharing their experiences—quickly, conveniently, and privately. The Registry is sponsored by FARE on behalf of the 33 million Americans who have food allergies.

### Why Join the Registry?

When you join the FARE Patient Registry and answer survey questions about your food allergy experiences, you're taking an important step that benefits both you and the entire food allergy community.

- Your answers will help food allergy researchers understand the disease and search for new treatments.
- You'll have the option to learn about clinical trials and connect with researchers.



#### Step 1

Create a secure profile



#### Step 2

Share your food allergy journey



#### Step 3

Return to the Registry to provide new insights based on experiences





### Scan to join now

Join today at:

**REGISTRY.FOODALLERGY.ORG** 

# **Accredited Sessions** (More Information)

#### **Accreditation Statement**

This activity has been planned and implemented in accordance with the accreditation requirements and policies of the Accreditation Council for Continuing Medical Education (ACCME) through the joint providership of the American Academy of Allergy, Asthma, & Immunology (AAAAI) and the Illinois Society of Allergy, Asthma, and Immunology. The AAAAI is accredited by the ACCME to provide continuing medical education for physicians.

### **Designation Statement**

The American Academy of Allergy, Asthma & Immunology designates this live activity for a maximum of 7.00 *AMA PRA Category 1 Credits™*. Physicians should claim only the credit commensurate with the extent of their participation in the activity.

### **CE Designation Statement**

The American Academy of Allergy, Asthma, & Immunology (AAAAI) is a Provider, approved by the California Board of Registered Nursing, Provider #10704, for up to 7.00 Contact Hours.

# Interested in Purchasing FARE/Summit Merchandise?

Scan this QR code and start your shopping spree or visit FAREswagstore.com!

Items will be shipped to your home within approximately 2 weeks.





# **Notes**

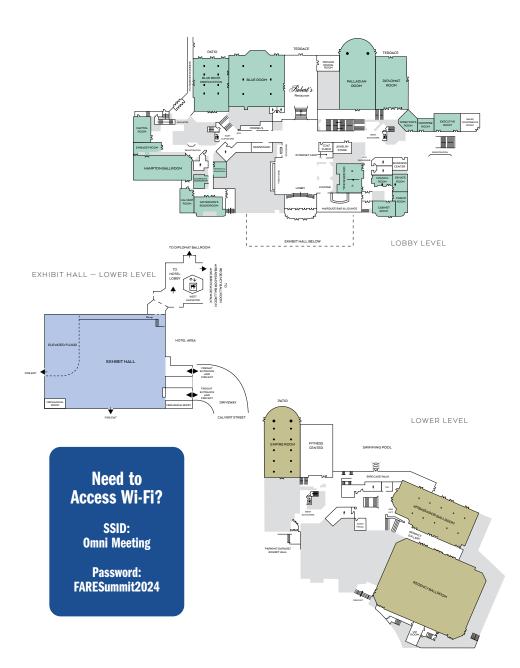


### **Thank You to FARE's Platinum Partner**



### **HOTEL MAP**

### **Omni Shoreham Hotel Meeting Space**



# **SAVE THE DATE!**

### **Courage at Congress**

March 17–19, 2025 Washington, DC



### **Food Allergy Summit**

October 17–19, 2025 Arlington, VA

