



**FARE**  
FOOD SERVICE  
**SUMMIT**  
NOVEMBER 1-3, 2022

**TUESDAY**  
**November 1, 2022**

**DAY 1**

Administrative support for this event provided by:

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### **1 - 1:45pm ET**

35 minute presentation  
+ 10 minutes Q&A

### **Let's Start With Why This Matters...**

#### **Panelists:**

Timothy DeWayne Lett Jr  
Marlo Fox  
Monica Auslander  
Moreno, MS, RD  
Jayden Vogel

Food allergies affect 32 million Americans and expands to 85 million if we include others living in the same household. Let's kick off this conference by hearing about why food allergy safety in food service operations matters.

### **2 - 2:45pm ET**

35 minute presentation  
+ 10 minutes Q&A

### **Embrace a Strong Culture of Food Safety**

#### **Speaker:**

Patrick Guzzle  
*National Restaurant  
Association*

Things get hectic in both front and back of the house. We all have a culture of food safety – but some food safety cultures adapt to change more quickly than others. In this session, participants will learn tips and tricks to encourage your staff to embrace food safety measures for individuals with food allergies. This is an interactive session where multiple examples will be shared. Participants should prepare for interactive communications during the session. After the session, participants can apply knowledge to home settings, restaurant settings, and any other situation where food is served.

### **3 - 3:45pm ET**

35 minute presentation  
+ 15 minutes Q&A

### **Navigating the Hospitality Industry with Multiple Lenses**

#### **Speakers:**

Kelsey Austin  
*@allergytraveler*  
Bridget Bordelon, PhD  
*The University of Orleans*

Join two hospitality and tourism experts in exploring the food allergy safety and accommodations in hotels. Learn best practices in how to reduce risk, increase safety so individuals with food allergies can enjoy their travel destination.



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**WEDNESDAY**  
**November 2, 2022**

**DAY 2**

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**1 - 1:45pm ET**

35 minute presentation  
+ 10 minutes Q&A

**Navigating  
College with  
Food Allergies: A  
Qualitative Study  
with Practical  
Implications for  
Higher Education**

**Speakers:**

Alisha Ohl, Ph.D., OT/L,  
*Program Director Clarkson  
University*

David Schelly, PhD  
*Clarkson University*

Megan Riedl  
*SUNY Canton*

While attending college presents a confluence of known risk factors for adolescents and young adults, little is known about the day to day experiences of college students with food allergy. We conducted in-depth qualitative interviews to explore the impact of food allergies on the daily lives of young adults who recently transitioned to attending college away from their childhood homes. With these findings in mind, we discuss the practical implications of our work for accommodative services in higher education.

**2 - 2:45pm ET**

35 minute presentation  
+ 10 minutes Q&A

**Food Allergy  
Solutions  
Beyond the  
Dining Hall**

**Speakers:**

Susan Hurd, RDN, LDN

Diane Robison, MS, RD,  
CSSD

While the dining hall might be the go-to place for meals, college students are enjoying meals and snacks all over campus and beyond. Let's explore how to keep students safe during events and extracurriculars on and off campus.

**3 - 3:45pm ET**

35 minute presentation  
+ 15 minutes Q&A

**Opening Doors-  
Creating a New  
Opportunity to  
Reach Students  
with Food  
Allergies**

**Speakers:**

Toni Apadula, RDN, LDN,  
CEDRD

Grayson Crabtree  
*Duke Dining*

Providing multiple layers of communication and support for students with food allergies is important. We realize that we can't (although we would like to) personally interact with all students or community members with food allergies that dine with us. For this reason, among others, we created the "Ask Me" Allergen Program which provides real-time access to a highly trained employee with whom students can communicate and ask questions/make requests. We will detail the creation, implementation and plans for expanding the program.

**The winners of the 2022 College Awards will be announced immediately following the final session. Stay tuned!**



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**THURSDAY**  
**November 3, 2022**

**DAY 3**

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### **1 - 1:45pm ET**

35 minute presentation  
+ 10 minutes Q&A

#### **Decoding the Food Code: What Does This Mean For Food Allergens?**

##### **Speaker:**

Amber Potts  
*National Environmental Health Association*

The 2017 FDA Food Code sets the precedent for all things food safety in retail food establishments. In this session, you will learn from a health inspector answers to: how and why these regulations are established and updated? Why does every city have different regulations? What does the Food Code say about food allergens and your establishment? Are there upcoming food allergen regulations my establishment should be aware of?

### **2 - 2:45pm ET**

35 minute presentation  
+ 10 minutes Q&A

#### **How Financial Restraints Can Drive Creativity in Food Allergy Safety**

##### **Panelists:**

Wendy Pake  
[FOODiversity](#)  
Carly Erskine, MS, RD, CDN  
[The Fortune Project](#)  
Samantha Reilly, MS, RD, LD  
[DC Central Kitchen](#)

Join us for a panel to discuss creative solutions to ensure food allergy safety when budgets are restricted.

### **3 - 3:45pm ET**

35 minute presentation  
+ 15 minutes Q&A

#### **Get Proactive About Emergency Planning and Food Allergies**

##### **Speaker:**

Angela Gomez, RDN,  
SNS  
LunchAssist

The top focus in food service? Safety. Knife safety, food safety, the safety of staff, and the safety of those we serve. Safety is an even bigger concern when we serve people who have life-threatening food allergies. Throw an unexpected emergency into the mix? And it can get a little dicey. As food service professionals it's important for us to have emergency plans in place that include people with food allergies. Join us as we get proactive and think through emergency planning with food allergies in mind!