



## 2024 IMPACT REPORT

# FOOD ALLERGY SAFETY SUMMIT FOR HOSPITALITY



# INTRODUCTION

The inaugural Food Allergy Safety Summit for Hospitality, held at the University of Maryland, College Park, March 20–21, 2024, marked a significant milestone in the journey towards safer and more inclusive dining experiences for individuals with food allergies. In addition, a pre-event road trip to see food allergy safety in action took place March 19.

This transformative summit brought together key stakeholders from the hospitality industry, colleges and universities, healthcare professionals, and food safety experts to address critical issues, share best practices, and foster collaboration towards a common goal of enhancing food allergy safety.



## Why the Food Allergy Safety Summit Matters For Hospitality Organizations:

- ✂ Enhances understanding of food allergy management protocols, leading to safer dining experiences and increased customer satisfaction.
- ✂ Builds reputation and trust by demonstrating commitment to inclusivity and safety for all patrons.
- ✂ Provides valuable networking opportunities with industry peers, experts, and advocates.

## How the Food Allergy Safety Summit Impacts the Lives of Those with Food Allergies:

- ✂ Empowers individuals and families with knowledge and tools to navigate dining out safely.
- ✂ Raises awareness about the importance of food allergy safety within the hospitality industry.
- ✂ Fosters a sense of community and support among individuals facing similar challenges.

**[We] left so reinvigorated yesterday and had some great talks about next steps and the possibilities for keeping the momentum going. It was also just great to briefly connect with some attendees yesterday who had amazing products, technology and insights for us. — Julie Marshall, Sr. Manager, Global Brand Communication for DoubleTree by Hilton**



# ABOUT FOOD ALLERGY

## FOOD ALLERGY: DID YOU KNOW?

More than  
**33 million**  
people in the U.S. live  
with life threatening food  
allergies, and today  
there are no treatments  
that change this reality.

Almost  
**10%**  
of all adults in the U.S. have  
life-threatening food allergies,  
a costly disease that has a  
significant impact on the  
quality of life and psychosocial  
well-being of patients and  
caregivers.

Additionally,  
greater than  
**100 million**  
people in the U.S. have a  
food allergy, food  
intolerance, or live in  
a household with  
someone that does.

These more than  
**100 million**  
food-allergic people  
represent an untapped  
**\$19 billion**  
market for CPGs and  
other industries.

For those living with food allergies and their households, the burdens on daily life are significant, such as:

- ✂ Eating out at a restaurant is a dangerous and anxiety-inducing occasion. Only 6% say restaurants can always accommodate their allergy, and a majority say they can only eat safely at no more than five different known restaurants (2021 FARE Survey).
- ✂ Traveling and vacations are fraught with danger. Vacations are known to increase the risk for severe accidental allergic reactions (2023 study in *Annals of Allergy, Asthma & Immunology*).
- ✂ Shopping for food is difficult and expensive. 67% indicate some level of difficulty finding allergy-friendly substitutes and only 20% say the substitutes are very affordable (2022 Food Allergy Collaborative survey).
- ✂ Food insecurity and epinephrine access are significant issues. For low-income households, particularly those from historically marginalized communities, food allergies exacerbate food insecurity and makes access to life-saving medications and mental health concerns more prominent (2022 FARE Community Access Program survey).



**I liked the diversity of attendees,  
which gave me different  
perspectives on allergens and  
how each segment handles them.**

— Chef, Food-Service Operator/Manager

# EVENT STATISTICS

## By the Numbers

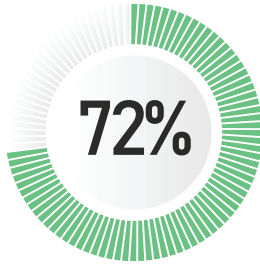


130+

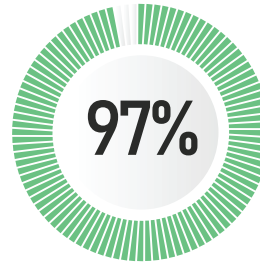
dietitians, nutritionists, culinary directors, chefs, and food service operators



of attendees were  
“very satisfied”  
or “satisfied” with  
the conference.



of attendees  
reported that they  
would recommend  
the Food Allergy  
Safety Summit to  
colleagues  
or peers.



of attendees were  
“very satisfied”  
or “satisfied”  
with the event  
speakers.



of attendees  
said they would  
do something  
different as a  
result of what  
they learned.

Based on attending this year's Food Allergy Safety Summit for Hospitality...

**I will shift my approach in developing an allergen control plan and training our team members.** — *Food Safety Professional*

**I am much more aware of how my students handle foods, as well as labeling menu/buffet items appropriately.**

— *Chef, Food-Service Operator/Manager*

**I'll evaluate our food allergy policies and procedures and update them based on best practices I heard at the event.**

— *Registered Dietitian/Nutritionist*

Chipotle Jicama Fries

Sauteed Swiss Chard

Herb & Garlic Roasted  
Sweet Potatoes

Spanish Braised Pork



# EVENT OVERVIEW

## A Thought-Provoking and Vibrant Gathering

The Food Allergy Safety Summit for Hospitality featured engaging presentations, interactive workshops, and insightful panel discussions covering a wide range of topics, including:

- ✂ Current trends and challenges in food allergy management.
- ✂ Best practices for allergen identification, labeling, and cross-contact prevention.
- ✂ Legal and ethical considerations in accommodating guests with food allergies.
- ✂ Innovative technologies and resources for enhancing food allergy safety in hospitality settings.

**Both [FARE and MenuTrinfo] do a fantastic job of sharing cutting-edge topics.**

— Registered Dietitian/Nutritionist

## Agenda Highlights

- ✂ Keynote Address: “Transforming Hospitality: A Commitment to Food Allergy Safety”
- ✂ Chef Spotlight: “Food Allergy Safety”
- ✂ Interactive workshop: “Stock Epi: Coalition, Legislation, and Logistics”
- ✂ Sessions featuring representatives from DoubleTree by Hilton, Kaléo, Marriott, and Whole Foods
- ✂ Networking Opportunities: Exhibit Hall and Networking Lunch

**Great event with lots of useful, take-home information for the attendees.** — Registered Dietitian/  
Nutritionist, Food Allergy Caregiver



# EVENT OVERVIEW

## Professional Education Opportunities

Participants in the program were approved to receive...

- ✂ 15 continuing education hours toward the initial or recertification application for ACF certification.
- ✂ 7 CPEUs for Registered Dietitians through the Academy of Nutrition and Dietetics.

## Attendees with Diverse Connections to Food Allergy

- ✂ Hospitality industry professionals: Chefs, hospitality owners, food and beverage managers, catering consultants, food safety professionals, and quality control managers.
- ✂ Health care providers: Allergists, nurses, dietitians, and other healthcare professionals.
- ✂ Food safety experts: Researchers, policymakers, and advocates.



## Hospitality organizations that attended include:

DoubleTree by Hilton,  
First Watch, NBC Universal  
Orlando, Marriott, Whole Foods



## Food service operators that attended:

Aladdin Campus Dining,  
Aramark, Compass Group,  
Parkhurst Dining,  
Metz Culinary Management,  
SAGE Dining, Sodexo



## Universities that attended include:

Northwestern University,  
UMass, University of  
Michigan, UNC-Chapel  
Hill, University of Notre  
Dame, Vanderbilt  
University

# EXHIBIT HALL

SPONSORED BY



DIVISION OF  
STUDENT AFFAIRS

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DINING SERVICES

FEATURED EXHIBITOR

***VOYAGE***  
**FOODS**

EXHIBITORS



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FOR HOSPITALITY



# ABOUT OUR PARTNERSHIP

To better support their shared mission to protect the lives and health of the food allergy community, FARE (Food Allergy Research & Education) and MenuTrinfo® are partnering to provide best-in-class training and auditing to the food service industry. We are proud to co-host the inaugural Food Allergy Safety Summit for Hospitality to share best practices and empower the industry and ultimately create safer, more inclusive dining experiences for the food allergy community.

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FARE (Food Allergy Research & Education) is the leading nonprofit organization engaged in food allergy education and advocacy—and the largest provider of charitable support for food allergy research in the U.S. FARE's innovative education, advocacy and research initiatives transform the future of food allergy through new and improved treatments and prevention strategies, effective policies and legislation, and novel approaches to managing the disease. FARE has invested almost \$190 million to support food allergy research, education, and advocacy.

If you want to learn more about FARE and discuss how to support our next Food Allergy Safety Summit, or you're just looking to get more involved with FARE, please send an email to: [development@foodallergy.org](mailto:development@foodallergy.org).



MenuTrinfo® is a company dedicated to ensuring safe food service by providing allergen and nutritional information, as well as employee training and certification. Founded in 2010, MenuTrinfo has become a trusted partner for food service providers and manufacturers across the United States. The company's mission is to make dining experiences as safe as possible for individuals with allergies or dietary restrictions, while also enhancing transparency and excellence in the industry.

[menutrinfo.com](http://menutrinfo.com)