



## Nationally Recognized Leader in Gluten-Free Education for Kitchens

### GREAT Benefits:

- **GREAT Toolkit** containing sticker for window, manual, DVD, templates for posters, PR, and stickers.
- **Bi-lingual** training materials (English/Spanish) to assist in implementation.
- **Affordable** fee, with sliding scale for chains
- **Standardized** curriculum available online via webinar or on-site training.
- **Support** available from professional, trained GREAT Guides
- **Options** for ingredient review, menu development, and in-house training
- **Ongoing support** and educational opportunities.



*GREAT Kitchens, offered by the National Foundation for Celiac Awareness (NFCA), trains members of the restaurant industry to effectively offer patrons gluten-free options.*

*Gluten-free choices will add value to menus and boost customer loyalty by utilizing our unique approach, including:*

- *Gluten-free protocols recognized by the gluten intolerant customer community*
- *A team of professional consultants, trained to assist kitchens in all facets of implementing a gluten-free protocol*
- *Evidence based materials and multi-disciplinary curriculum design*
- *HACCP based individualized training*
- *American Dietetic Association (ADA) and American Culinary Federation (ACF) pre-approved accredited course*
- *Systematic instructions which will aid in the control of variables and employee training*

### Why approved training?



An added measure of confidence for **both** employees and customers.