



## Options for Dietitians

1. Informed Dietitian: With receipt from your attendance at a GREAT seminar. Adds to your personal resume.
2. Verified Dietitian: Complete the online course. Assures community of your preparation.
3. GREAT Guide: Complete the online course for trainers. Hold your own seminars. Help the newly diagnosed and others become GREAT Kitchens.



## GREAT Levels



### Great Dietitian \$75

- Supplied with manual
- Event participation or seminar attendance



### GREAT Dietitian Advanced \$150

- Supplied with manual
- Forum and Testing
- Signed statement of gluten-free intent
- All Distance Learning



### GREAT Guide \$200

- Supplied with manual
- Individual Gluten-Free Plans
- Forum and Testing
- Sign statement of gluten-free intent.
- Supported Distance Learning

A portion of all proceeds is donated to the **National Foundation for Celiac Awareness**.

**For more information:**  
[www.CeliacCentral.org](http://www.CeliacCentral.org)

In cooperation with:



## GREAT: Gluten-Free Resource Education Awareness Training for Dietitians



## GREAT for Dietitians



[www.TheCeliacSite.com](http://www.TheCeliacSite.com)

## GREAT: Gluten-Free Resource Education Awareness Training

### From GREAT Kitchens to GREAT Dietitians

The goal of the GREAT program is to provide **widespread** gluten-free education for those in the restaurant and the hospitality industries, including health care facilities. Educated kitchens will lead to greater assurance in the gluten-free community. In an effort to prevent such education as being perceived as cost or time prohibitive, every effort has been made to make comprehensive materials available at an affordable price with a manageable time commitment.

The GREAT Kitchen has an adaptable instructional scale but is based on distance learning, independent projects, and online examination.

### GREAT Information for GREAT Dietitians

You can broaden your expertise and expand your credentials by incorporating the GREAT Program into your consulting portfolio. GREAT verification comes at three different levels, in addition to the GREAT Guide program for on-site training.

### From Great Dietitians to GREAT Guides

The GREAT Kitchen program is based on distance learning and online review. The need may arise for additional support in implementing the protocol suggesting the use of qualified instructors for on-site training. *Dietitians are prime candidates for being qualified instructors with a captive audience.*

While the program can stand on its own, some venues will seek additional support. Because you are an independent professional in a position to conduct training in the gluten-free lifestyle, we will refer these cases to you. Your role will be determined by your specialty, style, and business practices. Just as a teacher uses the term “Suzuki Piano” or “Pilates” exercise, you will utilize this program as a guide but make it shine according to your individual talents while adhering to the GREAT principles.

Our goal is to place materials, customers, and encouragement in your hands. You already have training and experience that has brought you to this point. Utilizing the GREAT Kitchen program will give us a common language and shared resources.

### What does this take?

#### GREAT Dietitians:

- 3-7 hours of your time.
- Fee for course
- Participation in the forum.
- Completion of online examination.

#### Great Guides:

- GREAT Dietitians plus
- Preparation of Gluten Free Training Plan
- Submission of resume
- Conflict of interest statement
- Cooperation with **The Celiac Site** for materials and scheduling.

***GREAT: Gluten-free Resource Education Awareness Training is a Continuing Professional Education (CPE) Accredited Provider with the Commission on Dietetic Registration (CDR). Registered dietitians (RDs) and dietetic technicians, registered (DTRs) will receive continuing professional education units (CPEUs) for completion of this program/material.***